

BAR MENU

LA'S MOST EXPENSIVE MARTINI

-168-

"Nolet's" Reserve Vesper Martini
"Nolet's Reserve" gin, 24k gold flake

#PaleyMartiniMondays!

All cocktails with  mark are

\$9 on Monday Nights!

CLASSICS

Old Fashioned (1881)

*"Redemption" bourbon, angostura,
simple syrup, orange bitters*

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 French 75 (1915)

*"Nolet's" silver gin, fresh lemon juice,
simple syrup, champagne*

-17-

Margarita (1938)

"Viva" joven tequila, triple sec, lime, simple syrup

-16-

 Cosmopolitan (1934)

*"Absolute Elyx" vodka, lime, triple sec
cranberry juice, simple syrup, orange bitters*

-17-

 Paley Martini (1800)

"Plymouth" gin, dry

-18-

PALEY'S HOUSE COCKTAILS

-16-

The Babe

vodka, lychee, st. germain, lemon, lavender bitters

The Titan

*bourbon, rye, punt e mes, amaro nonino,
forbidden bitters*

Crowd Pleaser

*"Amaras" mezcal, pineapple, pacific coast mint,
ancho reyes verde, lime*

Last Call

*kin white whiskey, blueberry, pomegranate,
yellow chartreuse, creme de violette, lemon*

Hang Loose

*tequila, passionfruit, habanero tincture, aperol,
lime, chili rim*

SEASONAL COCKTAILS

-17-

Oooh Baby

*"Absolut Elyx" vodka, st. germain,
velvet falernum, ube, egg white, agave, lime*

The Pear Trap

*buffalo trace, apple juice, calvados, lemon,
honey, egg white, pear syrup*

El Centro

*mezcal, punt e mes, lemon,
agave, angostura bitters*

— SNACKS —

Hass Avocado Toast (v) cilantro, radish, lemon, maldon salt.	14	Hand Cut Kennebec Fries (v*) aioli, ketchup	9
Salt Spring Island Mussels white wine, seaweed butter, daikon pearls, tahini.	17.5	Tofu Tots (v) yuzu green chile sauce	10
Charcuteries & Cheese crostini, fruits, pickles, mustard.	18	Tater Tots (v) parmesan, parsley, aioli, ketchup	10
Wagyu Beef Sliders (2) bacon, avocado, cheddar.	15	Housemade Pickles (v*) mustard marinated	6

— Bubbles & Whites —

Storra Brut Sparkling, NV.	13
Russian River Valley, lemon sherbet, cream, toasted bread	
Blowout Sparkling.	15
Lost Slough Vineyard, pink peppercorn, celery, tart	
Fess Parker Riesling.	13
Santa Barbara Cnty, apricot, lychee nut, white peach	
Lieu Dit Melon.	15
Santa Maria Valley, brine, citrus, shell	
Starlane Sauvignon Blanc.	16
Happy Canyon Vineyard, freesia, stone fruit, citrus	
Tablas Patelin de Blanc.	15
Paso Robles, peach pit, honeycrisp apple, orange zest	
KJ Vintner's Reserve Chardonnay	14
California, pineapple, mango, papaya	
King's Estate Pinot Gris.	15
Willamette Valley, ripe pear, honey, pineapple	
Los Angeles Wine Project.	13
Jurassic Park Vyd, Rosé of Grenache, melon, strawberry	

— Reds & Others —

Folk Machine Valdiguié.	14
Redwood Valley, cranberry, blueberry	
J. Wilkes Lagrein	16
Paso Robles, cherry pie, bramble, sage	
Argyle Pinot Noir.	17
Willamette Valley, dark fruit, spice, floral	
Tablas Creek Patelin de Tablas	15
Paso Robles, blackberry, tobacco, anise	
Trefethen Merlot	17
Oak Knoll, black cherry, blackberry, baking spice	
Quilt Cabernet Sauvignon	18
Napa Valley, dark chocolate, brown sugar, rhubarb	
Cambria Syrah	15
Tejusquet Vineyard, coffee, chocolate, blueberries	
Murphy-Goode "Liar's Dice".	14
Sonoma Cnty, Zinfandel, blackberry & cherry, raspberry jam	

BEER

Saint Archer, IPA Draft, 7.0%, San Diego, California	8	Peroni Draft, 5.1%, Rome, Italy	8
Asahi, Super Dry Draft, 5.0%, Osaka, Japan.	8	Allagash, White Ale Bottle, 5.1%, Portland, Maine	9
Cabotella, Blond Ale Bottle, 5.5%, Los Cabos, Mexico	8	Mauui Brewing Coconut Porter Can, 6.0%, Maui, Hawaii	8.5
Bourbon Barrel Aged Arrogant Bastard Bottle, 8.1%, San Diego, California.	9.5	Erdinger (N/A Beer) Bottle, 0.5%, Erding, Germany	7
Duvel, Golden Ale Bottle, 8.5%, Breendonk, Belgium	9.5		

(v) Vegetarian (v*) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness