
DRAFT

ALLAGASH WHITE Maine, <i>Belgian-Style Wheat</i> , 4.5% (720 ml)	10
FIGUEROA MOUNTAIN BREWING CO. Buellton, CA, <i>Danish Style Red Lager</i> , 5.5%	9
TEMBLOR Bakersfield, CA, <i>Mexican Lager</i> , 4.75%	9
THERE DOES NOT EXIST San Luis Obispo, CA, <i>Rotating West Coast IPA</i> , TBD%	12
THERE DOES NOT EXIST San Luis Obispo, CA, <i>Rotating Light Beer</i> , TBD%	12
ROTATING HAZY IPA	12

WINES BY THE GLASS

BIRDHORSE Arneis, Contra Costa, CA, 2022	18 / 76
SCHLOSSGUTDIEL <i>Diel de Diel</i> , Pinot Gris, Pinot Blanc & Reisling, Nahe, Germany 2021	15 / 58
SAN SIMEON Viognier, Paso Robles CA 2022	15 / 58
CONDOR'S HOPE Pedro Ximenez, New Cuyama, CA 2023	17 / 66
BECKMAN VINEYARDS Rosé, Ballard Canyon, CA 2022	14 / 56
PRESQU'ILE Pinot Noir, Santa Maria Valley, CA 2022	15 / 58
VIGNETI DEL SOL Montepulciano d'Abruzzo, Italy 2022	14 / 56
SAINT JACQUES <i>Ultreia</i> , Mencia, Bierzo, Spain 2020	15 / 58
CONDOR'S HOPE Zinfandel, New Cuyama, CA 2023	22 / 82

TASTING FLIGHTS

Whiskey – \$45
Amaro – \$45
Mezcal – \$55



THE BAR

C
B

FARM TO GLASS • 16

- MIGHTY CAP** whisky dashi, shitakes, shio koji, lemon
- FUYU PERSIMMON** saffron, amaro, vermouth rosso
- SNAP PEA** sotol, snap pea, vermuto blanco, lime, chervil
- CUYAMA APPLE** Frecker Farms fennel, absinthe, antica torino bitter bianco

BUCKHORN SIGNATURES • 18

- ALCHEMIST** barrel aged gin, amaro angeleno, lillet blanc
- DOLOROSA** mezcal, ruby port, campari, benedictine
- GOD'S COUNTRY** rye, 3H wagyu beef, coors light, corn

BARREL AGED CLASSICS • 20 *Solera Method*

- MANHATTAN** rye, sweet vermouth, bitters
- BOULEVARDIER** bourbon, campari, sweet vermouth
- WHITE NEGRONI** gin, genepy, dry vermouth, suze
- NOUVEAU CARRÉ** rye, cognac, lillet rouge, benedictine, bitters



CANS & BOTTLES

- USUAL SUSPECTS** (Bud, Coors Light, Corona, High Life, Yellow Belly, Michelob Ultra) 5
- BROUWERIJI WEST** San Pedro, CA, *Things for Your Head*, Watermelon Hard Seltzer, 6.5% 5
- JESTER KING** Austin, TX, *Le Petit Prince*, Farmhouse Table Beer 2.9% 12
- PRAIRIE** Tulsa, OK, *Thai Delight Sour Ale with Mango, Flaked Rice and Coconut Cream*, 5.1% 16
- 8WIRED** New Zealand, *Brave Old World*, Imperial Double Stout, 9.5% 23
- CELLADOR** Torrance, CA, *Carrot King 2022*, Belgian Inspired Ale with Carrot Juice, 6% (750 ml) 23
- OXBOW** Maine, *Printemps*, Farmhouse Ale-Saison, 6% 10
- COMMON SPACE** Hawthorne, CA, *Chubby Unicorn*, Milkshake Hazy IPA, 8% 19
- JAPAS** Nipos-Brazilian, *Sawa Plum Sour*, Sour Ale with Plum, 5% 16
- HEATER ALLEN** McMinnville, OR, *Pils, Czech/Bohemian*, 4.1% 15
- THERE DOES NOT EXIST** San Luis Obispo, CA, *Rotating*, 4.9% 14
- BROUWERIJI WEST** LA, *Jaws Rice Lager*, 5% 13
- JESTER KING** Austin, TX, *Snörkel*, Farmhouse Ale Brewed with Alderwood Smoked Sea Salt and Oyster Mushrooms, 5.5% (750 ml) 44
- ANCHORAGE BREWING** Alaska, *Teeth*, Mixed Culture Wit Bier Brewed with Fresh Orange Peel, Indian Coriander & Black Peppercorns, 6.5% (375 ml) 32
- ANCHORAGE BREWING** Alaska, *Sent By Liars*, Imperial Stout Finished on Hazelnuts, Madagascar Vanilla Beans, Raw Coconut & Milk Sugar, 15% (375 ml) 99
- OXBOW BREWING CO** Maine, *Bramble On*, Farmhouse Ale Aged on Blueberries, Cherries, Blackberries & Raspberries, 6.5% (550 ml) 60
- DE GARDE BREWING** Oregon, *Premiere Desay Fresh Hop Cuvée*, Barrel Aged, Dry Hopped with Amarillo & Strata Hops, 8% (750 ml) 48
- PRAIRIE** Tulsa, OK, *Bomb!*, Imperial Stout Aged on Coffee, Cocoa Nibs, Vanilla Beans & Chili Peppers, 13% 23
- TOØI/KOPPO** Denmark, *Bourista*, Imperial Coffee Stout Aged in Bourbon Barrels, 13.1% (375 ml) 39
- NIIZAWA BREWERY** Japan, *Atago No Matsu*, Tokubetsu Honjozo, Yamada Nishiki Rice, 15% (720 ml) 45
- OOMURAYA** Japan, Wakatake, Onikoroshi, *Demon Slayer*, Yamada Nishiki Rice, Junmai Daiginjo, 16.5% (720 ml) 75
- HAMAKAWA SHOTEN BREWERY** Japan, *Bijofu, 'The Gentleman'*, Tokubetsu Junmai, Matsuyama Mii Rice, 15% (720 ml) 49