
DRAFT

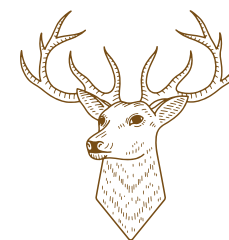
ALLAGASH WHITE Maine, <i>Belgian-Style Wheat</i> , 4.5% (720 ml)	10
FIGUEROA MOUNTAIN BREWING CO. Buellton, CA, <i>Danish Style Red Lager</i> , 5.5%	9
TEMBLOR Bakersfield, CA, <i>Mexican Lager</i> , 4.75%	9
THERE DOES NOT EXIST San Luis Obispo, CA, <i>Rotating West Coast IPA</i> , TBD%	12
THERE DOES 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
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	16 / 64

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, 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, *Teeeth*, 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