

— — COCKTAILS AND BEER — —

Fresh Raspberry Essenced Collins. 11

this heirloom cocktail is hand crafted with fresh raspberries, fresh pressed lemon, white cane sugar and the botanicals of bombay sapphire topped with effervescence.

The French Topless Mai Tai. 12

the winner of the coveted “double gold and best of show” spirits award in san francisco, domaine de canton ginger liqueur is hand-crafted with korbel brandy, pineapple juice and effervescence.

Three Olives Tomato Wasabi-Tini. 9

this intense signature bloody mary is hand-crafted with three olives tomato vodka bound with our house made bloody mary mix and accented with fresh lime and powdered wasabi.

Organic Pina Colada-Tini. 12

fresh island grown pineapple muddled with bacardi coconut rum and bound with more fresh pineapple.

Sparkling Fresh Asian Pear Martini 14

grey goose la poire macerated with fresh asian pear a dash of white granulated cane sugar, cranberry juice and a splash of sparkling wine. garnished with a paper thin slice of its namesake...

Sparkling Hibiscus Gimlet. 12

hibiscus from the gardens of the royal hawaiian resort are bruised to perfection with grey goose, fresh island sourced lime, white cane sugar and topped with effervescence.

Caipirinha De Curacao. 14

leblon cachaca with muddled fresh pineapple and lime balanced with house made simple syrup and drizzled with bols azure curacao.

The Woodford Sazerac. 11

this heirloom cocktail is for the distinguished bourbon drinker. gently prepared with woodford reserve, sweet vermouth and a dash of peychaud’s bitters, served up in a double rocks glass rinsed with pernod.

Opakapaka Elixir. 12

bacardi peach red is bruised to perfection with a dash of cayenne pepper and a soothing balance of citrus and cranberry juice.

BEER OF AZURE. 6

bud
bud light
heineken
kona big wave golden ale
kona longboard lager
coors light
pilsner urquell
red stripe