

GRAPEFRUIT basil

BAR MENU

SMALL PLATES

✓ ROASTED OLIVES

Orange Zest, Za'atar, Cold Pressed Olive Oil

✓ MARCONA ALMONDS

Togarashi

ARANCINI

Dirty Rice, Spanish Chorizo, Honey-Chipotle Aioli

✓ GUACAMOLE & FIRE ROASTED SALSA

House-Made Tortilla Chips

① CHARCUTERIE BOARD

Roasted Olives, Marcona Almonds, Mango Escabeche, Grilled Sourdough
Any (2) Selections | (4) Selections | (6) Selections

Cheese Options:

Mt. Tam Triple Cream

Point Reyes Blue

Fiscalini White Cheddar

Meat Options: -

Prosciutto

Soppressata

Chistora

FIG & PROSCIUTTO FLATBREAD

Mt. Tam Triple Cream, Arugula, Orange Blossom Honey

(808) FLATBREAD

Grilled Pineapple, Jalapeño, Pepperoni, Ricotta, Basil, Cilantro

✓ HUMMUS & WHIPPED FETA

Tomato Relish, EVOO, Sherried Honey Figs, Grilled Flatbread

SCALLOP SLIDERS*

Hawaiian Rolls, Chipotle Aioli, Basil, Roma Tomato, Island Slaw

① NIMAN RANCH BRISKET-SHORT RIB BURGER*

Fiscalini White Cheddar, Pecanwood Smoked Bacon, Cipollini Onion,
Beefsteak Tomato, Romaine, Creole Mustard Aioli

ADD BATTERED FRIES | Honey-Chipotle Aioli

⑥ Gluten Free | ① Gluten Free Upon Request | ✓ Vegetarian

GB1023

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GRAPEFRUIT *basil*

COCKTAILS

THE MIRAMONTE

El Tequileo Blanco, Agave, Lime
+ El Tequileo Reposado
+ El Tequileo Añejo

COACHELLA CADILLAC

Cimarron Reposado, Grand Marnier,
Cointreau, Lime, Agave

TAHITIAN TRADER

Chairman's Reserve, Smith & Cross,
Clement Creole Shrub, Orgeat, Lime

PINE FOR MORE

Tommy Bahama Rum #2,
Giffard Caribbbean Pineapple,
Grilled Pineapple, Orgeat

KULA KEOKEA

Smith & Cross Jamaican Rum,
Amontillado Sherry, Coconut Cream,
Pineapple, Lemon, Angostura Bitters

GRAPEFRUIT BASIL

Grey Goose, Fresh Basil,
Ruby Red Grapefruit

DANCING IN THE DARK

El Tequileo Reposado, Licor 43,
Espresso

ISLAND EMPRESS

Empress Gin, Giffard Lichi-Li Liqueur,
Lychee Syrup, Lemon

FIGURED OUT

Tommy Bahama Rye, Fig Syrup,
Carpano Antica Formula,
Angostura Bitters

SUN & SPICE

Tres Agaves Blanco, Serrano Syrup,
Ruby Red Grapefruit, Lime, Topo Chico
+ Ilegal Mezcal

FROZEN ICY 808

Icy Twist on a Hawaiian Mai Tai

FROZEN SEASONAL

Ask your Server for Details

WHITE WINE

Sparkling & Champagne

MASCHIO Prosecco

LE GRAND COURTAGE Blanc

DOMAINE CARNEROS Brut Rosé

Rosé

FAUSTINO

E. GUIGAL

Pinot Grigio & Sauvignon Blanc

ALTO VENTO Pinot Grigio

PONZI Pinot Gris

CUVAISON Sauvignon Blanc

Chardonnay

STONECAP

RAEBURN

STAG'S LEAP HANDS OF TIME

RED WINE

Pinot Noir

ARGYLE

PATZ & HALL GAP'S CROWN

Merlot

CLINE SEVEN RANCLANDS

Interesting Reds

TOMMASI Super Tuscan

Red Blends

DECOY LIMITED

DAUO PESSIMIST

Cabernet Sauvignon

TALL SAGE

POST & BEAM BY FAR NIENTE