

GRAPEFRUIT basil

BAR MENU

- ✓ **ROASTED OLIVES** Orange Zest, Za'atar, Cold Pressed Olive Oil
- ✓ **MARCONA ALMONDS** Togarashi
- ✓ **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: Mt. Tam Triple Cream | Point Reyes Blue | Fiscalini White Cheddar
Meat: Proscuitto | Soppressata | Chistora

HUMMUS & WHIPPED FETA
Tomato Relish, Sherry Figs, Za'atar Flatbread

(808) FLATBREAD
Grilled Pineapple, Jalapeño, Pepperoni, Ricotta, Basil, Cilantro

Ⓢ **CHICKEN WINGS**
Siracha Caramel, Crispy Garlic, Furikake Ranch

① **HALIBUT TACOS**
Beer Battered, Island Slaw, Baja Tartar Sauce,
House-Made Chips | Fire Roasted Salsa

① **SKIRT STEAK TACOS***
Poblano Rajas, Guajillo-Arbol Salsa, Queso Fresco, Avocado,
House-Made Chips | Fire Roasted Salsa

① **POBLANO QUESADILLA**
Rojas, Chipotle Aioli, Tomato Relish, Tortilla Chips | Fire Roasted Salsa
Add Grilled Chicken 1 Add Grilled Steak*

① **NIMAN RANCH BRISKET-SHORT RIB BURGER***
Fiscalini White Cheddar, Pecanwood Smoked Bacon, Cipollini Onion,
Beefsteak Tomato, Creole Mustard Aioli, Fries

HAPPY HOUR | DAILY 3-5PM

BAR FOOD	4 OFF
SPECIALITY COCKTAILS	4 OFF
WINE BY THE GLASS	4 OFF
SELECT DRAFT BEER	3 OFF

Ⓢ *Gluten Free* | ① *Gluten Free Upon Request* | ✓ *Vegetarian*

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.*

GB1125

GRAPEFRUIT basil

COCKTAILS

THE MIRAMONTE 16
El Tequileno Blanco, Agave, Lime
+ El Tequileno Reposado 17
+ El Tequileno Añejo 19

COACHELLA CADILLAC 19
Aretta Reposado, Grand Marnier,
Cointreau, Lime, Agave

MIRA MAI TAI 17
Appleton Signature, Smith & Cross,
Clement Creole Shrub, Orgeat, Lime

PLEASED AS PUNCH 16
Pisco, Pineapple Shrub, Lemon,
Prosecco

OOOHBAE COLADA 17
Smith & Cross Jamaican Rum,
Amontillado Sherry, Coconut Cream,
Pineapple, Lime

GRAPEFRUIT BASIL 17
Grey Goose, Fresh Basil,
Ruby Red Grapefruit

DANCING IN THE DARK 17
El Tequileno Reposado, Licor 43,
Espresso

ISLAND EMPRESS 17
Empress Gin, Giffard Lichi-Li Liqueur,
Lychee Syrup, Lemon

NEW FASHIONED 18
Coconut Washed Four Roses Bourbon,
Smith & Cross Rum, Crème de Banana,
Pineapple Oleo, Angostura Bitters

SMOKE & SPICE 16
Bozal Mezcal, Ginger-Honey Syrup,
Lime, Chile De Arbol

FROZEN ICY 808 16
Icy Twist on a Hawaiian Mai Tai

FROZEN SEASONAL 16
Ask your Server for Details

WHITE WINE

Sparkling & Champagne
MASCHIO Prosecco 14
LE GRAND COURTAGE Blanc 16
DOMAINE CARNEROS Brut Rosé 18

Rosé
FAUSTINO 13
E. GUIGAL 16

Pinot Grigio & Sauvignon Blanc
ALTO VENTO Pinot Grigio 15
PONZI Pinot Gris 18
SATELLITE Sauvignon Blanc 13
CUVAISON Sauvignon Blanc 16

Chardonnay
STONECAP 13
RAEBURN 15
POST & BEAM BY FAR NIENTE 22

RED WINE

Pinot Noir
ARGYLE 15
ETUDE FIDDESTIX VINEYARD 27

Merlot
CLINE SEVEN RANCLANDS 15

Interesting Reds
TOMMASI Super Tuscan 15

Red Blends
DECOY LIMITED 17
DAOU PESSIMIST 19

Cabernet Sauvignon
TALL SAGE 15
DAOU 18
POST & BEAM BY FAR NIENTE 22