



DRINK MENU

SIGNATURE COCKTAILS

SHAKEN

LAST WORD

hendrick's gin, luxardo liquor,
green chartreuse, fresh lime juice

I2

HIGH TIDE BEER COCKTAIL

buffalo trace bourbon, orange bitters,
orange marmalade, lemon,
saint archer white ale

I2

MARIE ANTOINETTE

ford's gin, lavender, solerno,
white grapefruit

I2

IRISH MOCHA

tullamore dew whiskey, baileys irish cream,
crème de cacao, cream, hot coffee,
chocolate, cinnamon

I2

SIGNATURE COCKTAILS

DIRECT

SOUTHERN GENTLEMAN

larceny bourbon, averna, benedictine,
orange, peach bitters

I3

ENVIOUS SMASH

angel's envy bourbon, fernet, mint,
lemon, ginger beer

I2

BUFALA NEGRA

eagle rare bourbon, balsamic vinegar,
raw sugar, ginger beer, basil

I2

RHUBY AND SMOKE

el jimador silver, mezcal, aperol, thyme,
rhubarb bitters, lemon juice, champagne

I2

TIMELESS COCKTAILS

OLD-FASHIONED

buffalo trace bourbon, angostura & aromatic bitters
12

MANHATTAN

templeton rye, sweet vermouth, angostura bitters
12

MINT JULEP

woodford reserve bourbon, simple syrup, mint
12

SAZERAC

sazarac rye, cognac, herbsaint rinse, peychauds bitters
13

NEGRONI

ford's gin, campari, sweet vermouth
12

TOM COLLINS

ford's dry gin, lemon juice, club soda
10

DAIQUIRI

flor de cana rum, simple syrup, fresh lime juice
12

MULES

DARK AND STORMY

gosling's rum, angostura bitters,
topped with ginger beer

10

MOSCOW MULE

tito's vodka, lime juice, angostura bitters,
topped with ginger beer

10

KENTUCKY MULE

larceny bourbon, lime juice,
angostura bitters, topped with ginger beer

10

GIN MULE

hendrick's gin, lemon juice, angostura bitters,
topped with ginger beer

12

MEXICAN MULE

milagro silver, mezcal, lime juice,
angostura bitters, topped with ginger beer

12

BEER

DRAFT BEER

PLEASE ASK YOUR SERVER

BOTTLED BEER

DOGFISH HEAD IPA, 9%	7
NEWCASTLE, 4.7%	6
HEINEKEN, 5%	6
PACIFICO, 4.5%	6
BUDWEISER, 5%	6
BUD LIGHT, 4.2%	6
MICHELOB ULTRA, 16OZ 4.2%	6
O'DOULS, 12OZ 0.5%	6

CANNED BEER

*STONE IPA, 6.9%	7
*SAINT ARCHER BLONDE ALE, 4.8%	6
*HESS CLARITAS, 5.8%	7
*MODERN TIMES SAISON, 5.5%	7
*PIZZA PORT CHRONIC AMBER, 4.9%	7
*GREEN FLASH JIBE SESSION IPA, 4%	6
FAT TIRE, 5.2%	6
GUINNESS STOUT, 4.2%	6
CORONA, 4.6%	6
TECATE, 4.5%	4
PBR, 4.7%	6
ANGRY ORCHARD CIDER, 5.5%	6

*LOCAL

WINE

RED WINE

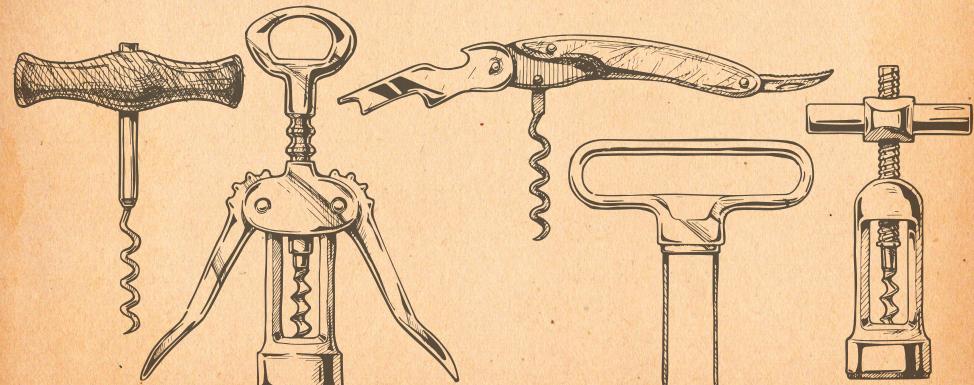
MARK WEST PINOT NOIR ✓ SONOMA, CA	8 32
ST. FRANCIS MERLOT ✓ SANTA ROSA, CA	12 48
BRIDLEWOOD CABERNET SAUVIGNON ✓ CENTRAL COAST, CA	8 32
LIBERTY SCHOOL CABERNET SAUVIGNON ✓ PASO ROBLES, CA	9 36
DONA PAULA MALBEC ✓ ARGENTINA	12 48
PETITE PETIT SIRAH ✓ LODI, CA	12 48

WHITE WINE

FRANCISCAN CHARDONNAY ✓ NAPA VALLEY, CA	13 36
WILLIAM HILL CHARDONNAY ✓ CENTRAL COAST, CA	9 36
TWISTED PINOT GRIGIO ✓ MANTECA, CA	8 32
COVEY RUN RIESLING ✓ COLUMBIA VALLEY, WA	8 32
STARBOROUGH SAUVIGNON BLANC ✓ MARLBOROUGH, NZ	8 32

SPARKLING WINE

PROSECCO RUFFINO	✓ 29
PROSECCO RUFFINO SPLIT	✓ 10
OPERA PRIMA BRUT	6 24



HAPPY HOUR

MONDAY - THURSDAY
FROM 4-6PM

\$2 OFF DRAFT BEER

6⁹

WINE BY THE GLASS

LIVE MUSIC

EVERY THURSDAY
5:30-7:30PM

POOLSIDE ENTERTAINMENT

SUMMER WEEKENDS
NOON-5PM

INDUSTRY MONDAYS

\$5 POOL ADMISSION FOR
THOSE IN HOSPITALITY

*Music times or fees
are subject to change
for holidays or special events.*

The Lafayette Hotel

THANKS FOR THE MEMORIES

4

6

46

