



COCKTAIL HOUR - SIGNATURE DRINKS

GOLD RUSH

bourbon, sage honey, fresh lemon juice,
blackberries, fresh sage leaves

SUMMERTIME MULE

vodka, fresh cucumber, fresh watermelon,
mint, sea salt and ginger beer

MARGARITA VERDE

tequila blanco, agave syrup, fresh lime,
cucumber, basil, jalapeño, ancho chile

SOCIAL BUTTERFLY

gin, lemon, guava puree, st. germain,
pink peppercorn, prosecco, mint

AVOCATION

tequila blanco, fresh avocado puree, yellow chartreuse,
cilantro, fresh lime juice

OCEAN AVENUE

vodka, fresh strawberry & lemon juice,
with tarragon essence

SMOKING GUN

straight rye, brown sugar, allspice dram &
whiskey barrel aged bitters, mesquite smoked

EVENTS MENU - APPETIZERS (Ready to serve)

blue crab louie crisp
avocado, applewood bacon, lemon zest

smoked salmon deviled egg
honey smoked salmon, cucumber, lemon zest

prosciutto wrapped pear
gorgonzola and baby arugula with a fig balsamic
glaze

heirloom crudite cup
heirloom vegetables with lemon zest hummus

maine lobster roll
sherry aioli with fresh dill and chives

chinese chicken salad box
served in a miniature take-out box

wild mushroom crostini
caramelized mushroom, goat cheese, baby arugula

mini poke bowl
king salmon, sesame ponzu, cucumber,
crispy shallots

pesto mozzarella skewer
heirloom tomato with fresh basil

oysters on the half shell
riesling & watercress
ponzu & caviar
thai chili & cucumber granita
smoked salmon & chive creme fraiche

endive
point Reyes blue cheese, crushed walnut, wildflower
honey

fresh fruit lollipop
fresh cut seasonal fruit and berries on a bamboo
skewer

EVENTS MENU - APPETIZERS (On-site prep required)

port braised short rib
polenta, crispy leeks, tomato aioli

lobster ravioli
lemon zest ricotta

coconut shrimp
shaved coconut, orange marmalade dipping sauce

stuffed chicken meatball
gruyere and fontina

seared lamb lollipop
rosemary, garlic, herb chimichurri

miniature steak frites
shoestring fries rolled in rosemary flank steak,
horseradish creme fraiche

chicken empanada
slow braised chipotle chicken in butter flake crust

sirloin cheeseburger slider
heirloom tomato, baby arugula, roast garlic aioli

seared lamb slider
caramelized thyme onions, lemon garlic yogurt

fried chicken and waffle slider
aged swiss, honey mustard coleslaw, pickled fresno
chiles

miniature chile relleno
fire roasted jalapeno, gruyere and jack cheeses,
salsa roja, micro cilantro

maryland lump crab cake
jumbo lump, fresh dill caper aioli

grilled cheese dipper
artisan sourdough, thyme tomato bisque sips

steamed pork bun
braised pork belly, pickled daikon and carrots,
crispy jalapeno