

# Castillo Craft Bar + Kitchen

6 W Castillo Dr · +19044818215 · Updated: Jan 14, 2026

[View online menu](#)



---

## FIRST COURSE 5

### Castillo Charcuterie \$36.00

Chef's Choice of Three Regional Cheeses, Two Charcuterie Meats, Candied Pecans, Olives, Fresh Grapes, Whole Grain Mustard, Fig Jam, and Crackers

---

### Datil & Cranchero Wings \$18.00

Chicken Wings Fried & Tossed in our Local Datil Pepper Dry Rub, Carrots, Celery, House-Ranch

---

### Castillo Shrimp Cocktail \$18.00

Poached Local Shrimp, Datil & St. Augustine Distillery Vodka Cocktail Sauce, Charred Meyer Lemon, Parsley

---

### Brussels Sprouts \$15.00

Pickled Fresnos, Banana Peppers, Bacon Jam, Apple Cider Glaze

---

### Scorched Camembert \$22.00

San Sebastian Red Wine & Thyme Braised Figs, Local Honey, Crushed Marcona Almonds, Grilled Bread

---

## SOUP + SALADS 3

---

### Spanish Onion Soup \$14.00

Our Twist on the Classic French Onion: Dry Sherry, Toasted Bread, Melted Manchego & Gruyere Cheeses

---

### Caesar Del Castillo \$15.00

½ Baby Romaine, Jumbo Brioche Crouton, Parmesan Crisp & House-Made Caesar Dressing

---

### Torched Apple Salad \$16.00

Frisee & Lola Rosa Mix, Granny Smith Apples, Candied Pecans, Charred Grapes, Gorgonzola, Dried Cherries, Apple Vinaigrette

---

## ENTRÉES & SIDES 9

---

### House-Made Crab Cakes \$32.00

Datil Infused Remoulade & Microgreen Salad

---

### Steak Frites\* \$39.00

Port Wine Demi, Chimichurri, Truffle Parmesan Fries

---

### Bison Burger\* \$29.00

House-Made Pimento, Grilled Jalapenos, Crispy Onions, Charred Tomato Aioli, Served with French Fries

---

### French Dip \$27.00

Shaved Prime Rib, Baguette, Au Jus, and French Fries

---

<b>Cauliflower Steak</b>	<b>\$24.00</b>
Chimichurri, Marble Potatoes, Roasted Vegetables	
<b>Regional Farm Vegetables</b>	<b>\$7.00</b>
<b>Fried Brussels Sprouts</b>	<b>\$10.00</b>
<b>Honey Glazed Carrots</b>	<b>\$9.00</b>
<b>Truffle Parmesan Fries</b>	<b>\$11.00</b>

## COCKTAILS & MOCKTAILS 14

<b>Banana Republic</b>	<b>\$15.00</b>
Kasama Rum, Crème De Banane, Fresh Squeezed Lime Juice, Housemade Demerara Syrup	
<b>Blackberry Bonfire</b>	<b>\$16.00</b>
Illegal Mezcal, Drambuie, Fresh Squeezed Lime Juice, Reàl Blackberry Puree, Peychaud's Bitters	
<b>Blossom &amp; Agave</b>	<b>\$13.00</b>
Corazón Blanco, Fresh Squeezed Lime Juice, House-made Hibiscus Syrup, Agave Nectar   For \$14, Substitute with Levity Agave High Water for an alcohol-free mocktail (contains CBD/Delta 9)	
<b>Castillo's Espresso Martini</b>	<b>\$16.00</b>
Fresh Espresso, Absolut Vanilla Vodka, Kahlua, Crème de Cacao, Garnished with Espresso Beans	
<b>Summer Sunset Martini</b>	<b>\$14.00</b>
St. Augustine Vodka, Fresh Squeezed Blood Orange Juice, Triple Sec, Fresh Squeezed Lemon Juice, House-made Simple Syrup	
<b>Lavender Grove Sour</b>	<b>\$15.00</b>
Bombay Sapphire, Fresh Squeezed Lemon Juice, Licor 43, House-made Lavender Syrup, Blueberry Powder	
<b>Raspberry Rebel</b>	<b>\$14.00</b>
Four Roses Bourbon, Elderflower Liqueur, House-made Raspberry Rose Petal Shrub, Fresh Squeezed Lemon Juice, Club Soda	
<b>Rye &amp; Passion</b>	<b>\$15.00</b>
Tin Cup Rye, Fresh Squeezed Grapefruit Juice, Fresh Squeezed Lemon Juice, Reàl Passion Fruit Puree, Reàl Vanilla Puree, Topped with Passion Fruit Foam	
<b>Smoked Old Fashion</b>	<b>\$17.00</b>
Elijah Craig Bourbon, House-made Simple Syrup, Bitters, Maraschino Cherry, Orange Peel	
<b>Strawberry Fields Spritz</b>	<b>\$15.00</b>
Grey Goose Vodka, Housemade Strawberry Lemongrass Syrup, Fresh Squeezed Lemon Juice, Club Soda   Substitute with Levity London High for an alcohol-free mocktail (contains CBD/Delta 9)	
<b>Tourist Trap</b>	<b>\$14.00</b>
St. Augustine Gin, Fresh Squeezed Lemon Juice, Fresh Squeezed Pineapple Juice, Avèze, Simple Syrup	
<b>Dashatini</b>	<b>\$17.00</b>
Absolut Vanilla Vodka, Bailey's, Disaronno, Kahlúa, Crème De Cacao, Espresso	

**Rosy Elixir Mocktail** **\$9.00**  
House-made Raspberry & Rose Petal Shrub, Fresh Squeezed Lemon Juice, Agave Nectar, Club Soda

---

**Scarlet Spritz Mocktail** **\$10.00**  
Fresh Squeezed Blood Orange Juice, Fresh Squeezed Lime Juice, Agave Nectar, Ginger Beer

---

## ENTRÉES 11

---

**Citrus Slow-Braised Short Rib** **\$38.00**  
Winner of The Taste of St. Augustine: People's Choice 2025. Saffron Potato Puree, Honey Glazed Carrots, San Sebastian Port Reduction, Black Garlic Emulsion

---

**Chilean Seabass\*** **\$54.00**  
7oz Seared Chilean Seabass, Pea Purée Risotto, Caper Cream Sauce, Radish Salad

---

**Pan-Seared Salmon\*** **\$36.00**  
Scottish Salmon, Fondant Potatoes, Asparagus, Charred Lemon Gel, Local White Wine Butter Sauce

---

**6oz Filet\*** **\$54.00**  
Potato Puree, Root Vegetables, Blackberry Port Demi, Charred Mushrooms

---

**Steak Frites\*** **\$39.00**  
Port Wine Demi, Chimichurri, Truffle Parmesan Fries

---

**Butcher Block Special\***  
Daily Special

---

**Truffle Chicken** **\$34.00**  
Duxelles & Truffle Stuffed Airline Chicken, Parsnip Purée, Summer Vegetables, Truffle Chicken Jus

---

**Dry Aged Duck Breast\*** **\$39.00**  
Confit Duck, Potato Purée, Seared Tomato & Mushrooms, Cherry Coffee Demi-Glace

---

**Bison Burger\*** **\$29.00**  
House-Made Pimento, Grilled Jalapeños, Crispy Onions, Charred Tomato Aioli, Served with Fries

---

**Ricotta Cavatelli** **\$29.00**  
Black Pepper & Lemon Ricotta, Wilted Spinach, Parmesan Cream Sauce, Shaved Black Truffles

---

**Cauliflower Steak** **\$24.00**  
Chimichurri, Marble Potatoes, Roasted Garden Vegetables

---

## SIDES 4

---

**Regional Farm Vegetables** **\$7.00**

---

**Fried Brussels Sprouts** **\$10.00**

---

**Honey Glazed Carrots** **\$9.00**

---

**Truffle Parmesan Fries** **\$11.00**

---

## SPARKLING WINES 3

---

<b>Jaume Serra Cava</b>	<b>\$10.00</b>
<b>Jaume Serra Cava Rosé</b>	<b>\$10.00</b>
<b>Avisi Prosecco</b>	<b>\$10.00</b>

## **WHITE WINES** 9

<b>Casa Lunardi Pinot Grigio</b>	<b>\$10.00</b>
<b>Kim Crawford Sauvignon Blanc</b>	<b>\$14.00</b>
<b>Giesen Sauvignon Blanc</b>	<b>\$10.00</b>
<b>Harken Chardonnay</b>	<b>\$11.00</b>
<b>Sonoma-Cutrer Chardonnay</b>	<b>\$14.00</b>
<b>Bernier Chardonnay</b>	<b>\$12.00</b>
<b>Twisted River Riesling</b>	<b>\$12.00</b>
<b>Caposaldo Moscato</b>	<b>\$10.00</b>
<b>Jean Luc Rosé</b>	<b>\$9.00</b>

## **RED WINES** 8

<b>Auspicion Cabernet Sauvignon</b>	<b>\$11.00</b>
<b>Edna Valley Cabernet Sauvignon</b>	<b>\$14.00</b>
<b>The Show Malbec</b>	<b>\$12.00</b>
<b>Estancia Merlot</b>	<b>\$11.00</b>
<b>Erath Pinot Noir</b>	<b>\$15.00</b>
<b>Underwood Pinot Noir</b>	<b>\$11.00</b>
<b>Austin Hope Troublemaker Blend</b>	<b>\$12.00</b>
<b>Old Vine Red Zin</b>	<b>\$10.00</b>

## **ON DRAFT** 6

<b>Lincolville Lager   Dog Rose Brewing Co.   St. Augustine, Florida</b>	<b>\$8.50</b>
<b>Roadside IPA   Dog Rose Brewing Co.   St. Augustine, Florida</b>	<b>\$8.50</b>
<b>Honey Bee Citrus Blonde Ale   First Magnitude Brewing   Gainesville, Florida</b>	<b>\$8.50</b>
<b>Duke's Brown Ale   Bold City Brewery   Jacksonville, Florida</b>	<b>\$8.50</b>

**Pink Illemonati Lemonade Seltzer | Bold City Brewery | Jacksonville, Florida** **\$8.50**

---

**Yuengling Amber Lager | Yuengling | Pottsville, Pennsylvania** **\$8.50**

---

## **DESSERT** 4

---

**Manhattan Bread Pudding** **\$12.00**

Brioche Bread Pudding Soaked in Bourbon and Sweet, Vermouth Custard, Hints of Cherry and Orange Zest, Whiskey, Anglaise, Luxardo Cherry

---

**Sorbet Trio** **\$11.00**

Locally sourced Sorbet from The Hyppo Gourmet Ice Pops of St. Augustine

---

**Key Lime Cheesecake** **\$13.00**

House-Made Key Lime Cheesecake, Graham Cracker Crumble, Crushed Pistachios, Whipped Cream, Lime Zest, Key Lime Gel

---

**Chocolate Mousse** **\$12.00**

Scratch-Made Chocolate Mousse, Raspberry Coulis, Raspberry Caviar, Whipped Cream, Mint

---

## **AFTER DINNER DRINKS** 4

---

**Espresso Martini** **\$17.00**

Fresh Espresso, Absolut Vanilla Vodka, Kahlua, Creme De Cacao

---

**Dashatini** **\$17.00**

Absolut Vanilla, Bailey's, Disaronno, Kahlua Creme De Cacao, Fresh Espresso

---

**Lattee** **\$6.00**

**Cappuccino** **\$6.00**

---

## **EGGS & THINGS** 6

---

**Rise & Shine Breakfast** **\$22.00**

Two Eggs to your liking, Choice of Bacon or Sausage, Breakfast Potatoes, a Biscuit & Smoked Apple Butter

---

**Castillo Omelet** **\$20.00**

Whipped Feta, Sun-Dried Tomatoes, Arugula, and Scallions, Served with Breakfast Potatoes

---

**Braised Short Ribs & Eggs** **\$25.00**

Start your day strong with our Award-Winning Signature Braised Short Ribs! Topped with Two Fried Eggs, Breakfast Potatoes, and Chipotle Hollandaise Sauce

---

**Buffalo Chicken Bowl** **\$21.00**

Crispy Buffalo Chicken over Blue Cheese Grits Topped with Two Fried Eggs & Micro Cilantro

---

**Brunchiladas** **\$21.00**

Shredded Baja Chicken, Green Chili Cream Cheese, Corn Tortillas, Topped with Green Enchilada Sauce, Pico De Gallo, Lime Crema, One Fried Egg & Micro Cilantro

---

**San Marco Benedict** **\$23.00**

Two Poached Eggs & Country Ham on an English Muffin, Topped with Hollandaise, with Breakfast Potatoes

## STACKS, TOAST + BISCUITS 4

---

### Avocado Toast \$19.00

Avocado Mash on Whole Wheat Bread with Roasted Cherry Tomatoes, Whipped Feta, Pickled Onions, Pickled Fresno Peppers, Pumpkin Seeds, Micro Cilantro

---

### Blueberry Pancakes \$18.00

Two Fluffy Blueberry Pancakes Topped with Warm Blueberry Compote, Maple Syrup & Whipped Butter

---

### Buttermilk Biscuits & Gravy \$16.00

House-Made Sausage Gravy & Fluffy Buttermilk Biscuits

---

### Old Fort Breakfast Sammy \$21.00

Buttermilk Biscuit with A Fried Egg & Country Ham, Topped with Cheddar Cheese & Apple Butter, Served with Breakfast Potatoes

---

## LIGHT & EASY 2

---

### Castillo Continental \$11.00

Fresh Seasonal Berries with Greek Yogurt, Maple Syrup, and House-Made Granola

---

### Anastasia Island Oatmeal \$14.00

Warm Oatmeal with Chopped Pistachios, Toasted Coconut Flakes, Oat Milk, and Dried Cherries

---

## BREAKFAST SIDES 5

---

### Biscuits, Apple Butter & Jam \$8.00

---

### Turkey or Pork Sausage Links \$7.00

---

### Pork Bacon \$7.00

---

### Sweet Maple Candied Bacon \$11.00

---

### Breakfast Potatoes \$6.00

---

## BREAKFAST BEVERAGES 6

---

### The San Marco Bloody Mary \$16.00

Isaac Cruft's Classic Recipe from The San Marco Hotel, Garnished with Olives & Candied Bacon

---

### Grand Mimosa \$15.00

Avissi Prosecco, Grand Marnier, Orange Juice

---

### Coffee or Teavana Hot Tea \$4.50

---

### Juice \$4.50

Orange, Cranberry, Grapefruit, Pineapple

---

### Chilled Milk \$4.50

Oat, Soy, Almond, 2%, Skim

---

**Pepsi Products****\$5.00**

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew, and Lemonade

**FOR THE KIDS** 4**Kids Pancakes****\$10.00**

Blueberries and Powdered Sugar

**Kids Scramble****\$12.00**

Choice of Bacon or Sausage and Toast

**Assorted Breakfast Cereals****\$8.00****Homemade Granola + Milk****\$10.00****SPARKLING** 3**JAUME SERRA CRISTLINO CAVA****\$11.00**

Cava, Spain

**AVISSI PROSECCO****\$14.00**

Vento, Italy

**JAUME SERRA CRISTLINO ROSÉ CAVA****\$11.00**

Cava, Spain

**WHITES** 7**CASA LUNDARI PINOT GRIGIO****\$12.00**

Vento, Italy

**GIESEN SAUVIGNON BLANC****\$13.00**

Marlborough, New Zealand

**KIM CRAWFORD SAUVIGNON BLANC****\$16.00**

Marlborough, New Zealand

**J LOHR REISLING****\$13.00**

Central Coast, California

**CARMENT RESERVE CHARDONNAY****\$13.00**

California

**THE STAG CHARDONNAY****\$15.00**

North Coast, California

**PAPI MOSCATO****\$11.00**

Valle Central, Chile

**ROSÉ** 1

**LA VIELLE FERME ROSÉ** **\$12.00**  
Rhone, France

**REDS** 9

---

**PATIENT COTTAT PINOT NOIR** **\$15.00**  
Loire Valley, France

**RICKSHAW PINOT NOIR** **\$13.00**  
Central Coast, California

**CUNE TEMPRANILLO** **\$14.00**  
Rioja, Spain

**WILLIAM HILL MERLOT** **\$14.00**  
Central Coast, California

**CLINE RED ZINFANDEL** **\$13.00**  
Lodi, California

**UNO MALBEC** **\$15.00**  
Mendoza, Argentina

**GNARLY HEAD CABERNET SAUVIGNON** **\$13.00**  
Lodi, California

**ESTANCIA CABERNET SAUVIGNON** **\$15.00**  
Paso Robles, California

**BLACK INK RED BLEND** **\$14.00**  
Napa Valley, California

**PORTS** 3

---

**SANDEMAN PORTO FOUNDER'S RESERVE** **\$11.00**  
Porto, Portugal

**SANDEMAN TWANY 10 YEAR PORT** **\$13.00**  
Porto, Portugal

**SANDEMAN TAWNY 20 YEAR PORT** **\$15.00**  
Porto, Portugal

**PINOT GRIGIO & GRIS** 2

---

**CASA LUNDARI PINOT GRIGIO** **\$48.00**  
Vento, Italy

**ERATH PINOT GRIS** **\$60.00**  
Willamette Valley, Oregon

**SAUVIGNON BLANC** 4

---

<b>ROUND POND SAUVIGNON BLANC</b>	<b>\$75.00</b>
Napa Valley, California	
<b>GIESEN SAUVIGNON BLANC</b>	<b>\$52.00</b>
Marlborough, New Zealand	
<b>KIM CRAWFORD SAUVIGNON BLANC</b>	<b>\$64.00</b>
Marlborough, New Zealand	
<b>DRYLANDS SAUVIGNON BLANC</b>	<b>\$70.00</b>
Marlborough, New Zealand	
<b>REISLING &amp; VIOGNIER</b> 2	
<b>J LOHR REISLING</b>	<b>\$52.00</b>
Central Coast, California	
<b>MAISON ALEXANDRINS VIOGNIER</b>	<b>\$70.00</b>
Rhone, France	
<b>CHARDONNAY</b> 4	
<b>J.J. VINCENT CHARDONNAY</b>	<b>\$100.00</b>
Bourgogne, France	
<b>SONOMA-CUTRER CHARDONNAY</b>	<b>\$65.00</b>
Sonoma County, California	
<b>THE STAG CHARDONNAY</b>	<b>\$60.00</b>
North Coast, California	
<b>CARMENT RESERVE CHARDONNAY</b>	<b>\$52.00</b>
California	
<b>WHITE BLEND</b> 1	
<b>SILK &amp; SPICE WHITE BLEND</b>	<b>\$48.00</b>
Douro, Portugal	
<b>PINOT NOIR</b> 5	
<b>RICKSHAW PINOT NOIR</b>	<b>\$52.00</b>
Central Coast, California	
<b>PATRIARCHE PERE &amp; FILS PINOT NOIR</b>	<b>\$80.00</b>
Bourgogne, France	
<b>PATIENT COTTAT PINOT NOIR</b>	<b>\$60.00</b>
Loire Valley, France	

<b>WAIRAU RIVER PINOT NOIR</b>	<b>\$90.00</b>
Marlborough, New Zealand	
<b>LINGUA FRANCA PINOT NOIR</b>	<b>\$100.00</b>
Willamette Valley, Oregon	
<b>TEMPRANILLO</b> 2	
<b>CUNE TEMPRANILLO</b>	<b>\$56.00</b>
Rioja, Spain	
<b>MONTECILLO RIOJA RESERVE TEMPRANILLO</b>	<b>\$75.00</b>
Rioja, Spain	
<b>MERLOT</b> 2	
<b>WILLIAM HILL MERLOT</b>	<b>\$56.00</b>
Central Coast, California	
<b>GHOST PINES MERLOT</b>	<b>\$75.00</b>
North Coast, California	
<b>RED ZINFANDEL</b> 1	
<b>CLINE RED ZINFANDEL</b>	<b>\$52.00</b>
Lodi, California	
<b>MALBEC &amp; SYRAH</b> 3	
<b>UNO MALBEC</b>	<b>\$60.00</b>
Mendoza, Argentina	
<b>ERNESTO CATENA ANIMAL MALBEC</b>	<b>\$90.00</b>
Mendoza, Argentina	
<b>MONTES ALPHA SYRAH</b>	<b>\$80.00</b>
Valle Central, Chile	
<b>CABERNET FRANC</b> 1	
<b>INKBLOT CABERNET FRANC</b>	<b>\$90.00</b>
Lodi, California	
<b>NEBBIOLO</b> 1	
<b>CORDERO DI MONTEZMOLO NEBBIOLO</b>	<b>\$220.00</b>
Piedmont, Italy	
<b>CABERNET SAUVIGNON</b> 10	

<b>PENFOLDS CABERNET SAUVIGNON</b>	<b>\$80.00</b>
South Australia, Australia	
<b>BONANZA CABERNET SAUVIGNON</b>	<b>\$65.00</b>
California	
<b>GNARLY HEAD CABERNET SAUVIGNON</b>	<b>\$52.00</b>
Lodi, California	
<b>CAYMUS CABERNET SAUVIGNON</b>	<b>\$180.00</b>
Napa Valley, California	
<b>DUCKHORN CABERNET SAUVIGNON</b>	<b>\$300.00</b>
Napa Valley, California	
<b>POST &amp; BEAM CABERNET SAUVIGNON</b>	<b>\$130.00</b>
Napa Valley, California	
<b>SEQUOIA GROVE CABERNET SAUVIGNON</b>	<b>\$200.00</b>
Napa County, California	
<b>ESTANCIA CABERNET SAUVIGNON</b>	<b>\$60.00</b>
Paso Robles, California	
<b>AUSTIN HOPE CABERNET SAUVIGNON</b>	<b>\$100.00</b>
Paso Robles, California	
<b>BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON</b>	<b>\$150.00</b>
Sonoma County, California	
<b>RED BLEND</b> 3	
<b>THE PRISONER RED BLEND</b>	<b>\$110.00</b>
California	
<b>TROUBLEMAKER RED BLEND</b>	<b>\$65.00</b>
Central Coast, California	
<b>BLACK INK RED BLEND</b>	<b>\$56.00</b>
Napa Valley, California	
<b>LOCAL CRAFT</b> 3	
<b>JON BOAT COASTAL ALE</b>	<b>\$8.50</b>
Intuition Ale Works   Jacksonville, FL	
<b>KILLER WHALE CREAM ALE</b>	<b>\$8.50</b>
Bold City Brewing   Jacksonville, FL	
<b>URSA AMERICAN IPA</b>	<b>\$8.50</b>
First Magnitude Brewing   Gainesville, FL	

## DOMESTICS 6

---

<b>BUDLIGHT</b>	<b>\$7.50</b>
St. Louis, MO	
<b>BLUE MOON</b>	<b>\$8.00</b>
Golden, CO	
<b>COORS LIGHT</b>	<b>\$7.50</b>
Golden, CO	
<b>MICHELOB ULTRA</b>	<b>\$7.50</b>
St. Louis, MO	
<b>MILLER LITE</b>	<b>\$7.50</b>
Milwaukee, WI	
<b>WHITE CLAW SELTZER</b>	<b>\$8.00</b>

## IMPORTS 3

---

<b>CORONA EXTRA</b>	<b>\$8.00</b>
Ciudad de México	
<b>HEINEKEN</b>	<b>\$8.00</b>
Zoeterwoude, Netherlands	
<b>MODELO ESPECIAL</b>	<b>\$8.00</b>
Ciudad de México	

## DRAFTS 6

---

<b>LINCOLNVILLE LAGER</b>	<b>\$8.50</b>
Dog Rose Brewing   St. Augustine, FL	
<b>ROADSIDE IPA</b>	<b>\$8.50</b>
Dog Rose Brewing   St. Augustine, FL	
<b>DUKE'S BROWN ALE</b>	<b>\$8.50</b>
Bold City Brewing   Jacksonville, FL	
<b>HONEY BEE CITRUS BLONDE ALE</b>	<b>\$8.50</b>
First Magnitude Brewing   Gainesville, FL	
<b>ILLEMONATI PINK LEMONADE HARD SELTZER</b>	<b>\$8.50</b>
Bold City Brewing   Jacksonville, FL	
<b>ROTATING SEASONAL DRAFT</b>	<b>\$8.50</b>
Ask your bartender or server for current selection	

## NON-ALCOHOLIC 4

---

<b>FREE WAVE HAZY IPA</b>	<b>\$7.00</b>
Athletic Brewing   Milford, Connecticut	
<b>POMEGRANITE HIBISCUS HEMP SPARKLING WATER</b>	<b>\$10.00</b>
Recess   California	
<b>BLOOD ORANGE HEMP SPARKLING WATER</b>	<b>\$10.00</b>
Recess   California	
<b>LAGUNITAS HOP WATER</b>	<b>\$7.00</b>
Lagunitas Brewing   Petaluma, CA	

## VODKA <sup>7</sup>

<b>ABSOLUT VANILLA</b>	<b>\$12.00</b>
<b>CHOPIN</b>	<b>\$14.00</b>
<b>GREY GOOSE</b>	<b>\$14.00</b>
<b>KETTLE ONE</b>	<b>\$14.00</b>
<b>ST. AUGUSTINE VODKA</b>	<b>\$13.00</b>
<b>TITO'S</b>	<b>\$13.00</b>
<b>NEW AMSTERDAM</b>	<b>\$11.00</b>

## GIN <sup>6</sup>

<b>NEW AMSTERDAM GIN</b>	<b>\$11.00</b>
<b>BEEFEATER</b>	<b>\$12.00</b>
<b>BOMBAY SAPPHIRE</b>	<b>\$13.00</b>
<b>HENDRICKS</b>	<b>\$14.00</b>
<b>ST. AUGUSTINE GIN</b>	<b>\$13.00</b>
<b>TANQUERAY</b>	<b>\$13.00</b>

## RUM <sup>7</sup>

<b>CASTILLO SILVER RUM</b>	<b>\$11.00</b>
<b>BACARDI</b>	<b>\$12.00</b>
<b>CAPTAIN MORGAN</b>	<b>\$12.00</b>
<b>MALIBU</b>	<b>\$12.00</b>
<b>MYERS DARK RUM</b>	<b>\$12.00</b>

<b>SANTA TERRESA RUM</b>	<b>\$13.00</b>
<b>DIPLOMÁTICO MANTUANO</b>	<b>\$13.00</b>
<b>TEQUILA &amp; MEZCAL</b> 17	
<b>CORAZÓN</b>	<b>\$11.00</b>
<b>CASAMIGOS AÑEJO</b>	<b>\$20.00</b>
<b>CASAMIGOS BLANCO</b>	<b>\$17.00</b>
<b>CASAMIGOS REPOSADO</b>	<b>\$18.00</b>
<b>DON JULIO AÑEJO</b>	<b>\$16.00</b>
<b>DON JULIO BLANCO</b>	<b>\$15.00</b>
<b>DON JULIO REPOSANDO</b>	<b>\$15.00</b>
<b>ILEGAL MEZCAL</b>	<b>\$14.00</b>
<b>OCHO AÑEJO</b>	<b>\$17.00</b>
<b>OCHO BLANCO</b>	<b>\$15.00</b>
<b>OCHO REPOSADO</b>	<b>\$16.00</b>
<b>PATRÓN AÑEJO</b>	<b>\$16.00</b>
<b>PATRÓN REPOSADO</b>	<b>\$14.00</b>
<b>PATRÓN EL ALTO</b>	<b>\$40.00</b>
<b>PATRÓN EL CIELO</b>	<b>\$30.00</b>
<b>PATRÓN SILVER</b>	<b>\$14.00</b>
<b>GRAN PATRÓN PIEDRA EXTRA AÑEJO</b>	<b>\$50.00</b>
<b>CORDIALS</b> 24	
<b>AMARO NONINO</b>	<b>\$15.00</b>
<b>APEROL</b>	<b>\$13.00</b>
<b>AVÈZE</b>	<b>\$12.00</b>
<b>BAILEY'S</b>	<b>\$14.00</b>
<b>BÉNÉDICTINE</b>	<b>\$14.00</b>
<b>BRANCA MENTA</b>	<b>\$12.00</b>
<b>CAMPARI</b>	<b>\$14.00</b>

<b>CHAMBORD</b>	<b>\$13.00</b>
<b>COINTREAU</b>	<b>\$14.00</b>
<b>DISARONNO AMARETTO</b>	<b>\$14.00</b>
<b>DRAMBUIE</b>	<b>\$15.00</b>
<b>FRANGELICO</b>	<b>\$14.00</b>
<b>GOLDEN FALERNUM</b>	<b>\$14.00</b>
<b>GRAND MARNIER</b>	<b>\$14.00</b>
<b>ITALICUS</b>	<b>\$14.00</b>
<b>KAHULA</b>	<b>\$14.00</b>
<b>LICOR 43</b>	<b>\$12.00</b>
<b>LILLET BLANC VERMOUTH</b>	<b>\$11.00</b>
<b>LIMONCELLO</b>	<b>\$11.00</b>
<b>LUXARDO MARASHINO</b>	<b>\$12.00</b>
<b>SAMBUCA</b>	<b>\$13.00</b>
<b>SOUTHERN COMFORT</b>	<b>\$11.00</b>
<b>SUZE</b>	<b>\$12.00</b>
<b>TRADER VIC'S WHITE</b>	<b>\$12.00</b>

#### **NON-ALCOHOL OPTIONS <sup>4</sup>**

---

<b>*LEVITY AGAVE HIGH WATER</b>	<b>\$11.00</b>
<b>*LEVITY MELLOW MASH</b>	<b>\$11.00</b>
<b>*LEVITY LONDON HIGH</b>	<b>\$11.00</b>
<b>*FLORA</b>	<b>\$12.00</b>

#### **BLENDED SCOTCH <sup>5</sup>**

---

<b>DEWAR'S</b>	<b>\$13.00</b>
<b>JOHNNIE WALKER BLACK</b>	<b>\$16.00</b>
<b>JOHNNIE WALKER BLUE</b>	<b>\$45.00</b>
<b>JOHNNIE WALKER RED</b>	<b>\$13.00</b>
<b>MONKEY SHOULDER</b>	<b>\$14.00</b>

## SINGLE MALT SCOTCH <sup>4</sup>

---

<b>GLENLIVET 12 YEAR</b>	<b>\$17.00</b>
<b>GLENLIVET 18 YEAR</b>	<b>\$32.00</b>
<b>LAPHROAIG 10 YEAR</b>	<b>\$16.00</b>
<b>MACALLAN 12 YEAR</b>	<b>\$18.00</b>

## BRANDY <sup>2</sup>

---

<b>FUNDADOR SUPREMO</b>	<b>\$24.00</b>
<b>KORBEL</b>	<b>\$11.00</b>

## COGNAC <sup>3</sup>

---

<b>HENNESSY VS</b>	<b>\$16.00</b>
<b>HENNESSY VSOP</b>	<b>\$20.00</b>
<b>HENNESSY XO</b>	<b>\$35.00</b>

## WHISKEY FLIGHT <sup>1</sup>

---

<b>ELIJAH CRAIG FLIGHT</b>	<b>\$35.00</b>
----------------------------	----------------

Sip on Small Batch, Rye, Toasted Barrel, and Our House-Made Smoked Old Fashioned

## WHISKEY <sup>6</sup>

---

<b>JAMESON IRISH WHISKEY</b>	<b>\$14.00</b>
<b>CANADIAN CLUB</b>	<b>\$11.00</b>
<b>CROWN ROYAL</b>	<b>\$14.00</b>
<b>JACK DANIEL'S TENNESSEE WHISKEY</b>	<b>\$13.00</b>
<b>SEAGRAM'S SEVEN BLENDED WHISKEY</b>	<b>\$11.00</b>
<b>SUNTORY TOKI 86</b>	<b>\$15.00</b>

## BOURBON <sup>12</sup>

---

<b>ANGEL'S ENVY BOURBON</b>	<b>\$17.00</b>
<b>ANGEL'S ENVY ANCIENT CITY</b>	<b>\$20.00</b>
<b>BASIL HAYDEN BOURBON</b>	<b>\$17.00</b>
<b>BUFFALO TRACE BOURBON</b>	<b>\$13.00</b>

<b>BULLIET BOURBON</b>	<b>\$14.00</b>
<b>ELIJAH CRAIG SMALL BATCH BOURBON</b>	<b>\$14.00</b>
<b>ELIJAH CRAIG TOASTED BARREL</b>	<b>\$17.00</b>
<b>FOUR ROSES BOURBON</b>	<b>\$11.00</b>
<b>JIM BEAM BOURBON</b>	<b>\$12.00</b>
<b>KNOB CREEK BOURBON</b>	<b>\$14.00</b>
<b>MAKER'S MARK BOURBON</b>	<b>\$14.00</b>
<b>WOODFORD RESERVE BOURBON</b>	<b>\$16.00</b>
<b>RYE WHISKEY 3</b>	
<b>BULLIET RYE</b>	<b>\$15.00</b>
<b>ELIJAH CRAIG RYE</b>	<b>\$14.00</b>
<b>TIN CUP RYE</b>	<b>\$12.00</b>
<b>CRAFT COCKTAILS 8</b>	
<b>BANANA REPUBLIC</b>	<b>\$15.00</b>
St. Augustine Rum, Crème De Banane, Fresh Squeezed Lime Juice, House-Made Demerara Syrup	
<b>BLACKBERRY BONFIRE</b>	<b>\$16.00</b>
Patron Reposado, Drambuie, Fresh Squeezed Lime Juice, Real Blackberry Puree, Peychaud's Bitters	
<b>SUMMER SUNSET MARTINI</b>	<b>\$14.00</b>
St. Augustine Vodka, Fresh Squeezed Blood Orange Juice, Triple Sec, Fresh Squeezed Lemon Juice, House-Made Simple Syrup	
<b>LAVENDER GROVE SOUR</b>	<b>\$15.00</b>
Bombay Sapphire, Fresh Squeezed Lemon Juice, Licor 43, House-Made Lavender Syrup, Blueberry Powder	
<b>TOURIST TRAP</b>	<b>\$14.00</b>
St. Augustine Gin, Fresh Squeezed Lemon Juice, Fresh Squeezed Pineapple Juice, Avèze, Simple Syrup	
<b>BLOSSOM &amp; AGAVE</b>	<b>\$13.00</b>
Corazón Blanco, Fresh Squeezed Lime Juice, House-Made Hibiscus Syrup, Agave Nectar   For \$14, Substitute with Levity Agave High Water for an alcohol-free mocktail (contains CBD/Delta 9)	
<b>STRAWBERRY FIELDS SPRITZ</b>	<b>\$15.00</b>
Grey Goose Vodka, House-Made Strawberry Lemongrass Syrup, Fresh Squeezed Lemon Juice, Club Soda   Substitute with Levity London High for an alcohol-free mocktail (contains CBD/Delta 9)	
<b>CASTILLO'S ESPRESSO MARTINI</b>	<b>\$17.00</b>
Fresh Espresso, Absolut Vanilla Vodka, Kahlua, Crème de Cacao, Garnished with Espresso Beans	