

Pacific Hideaway

500 Pacific Coast Highway 92648 · +17149654448 · Updated: Jan 14, 2026

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FOR THE TABLE 9

Guacamole	\$14.00
salsa roja, pico de gallo	
Turmeric Roasted Cauliflower	\$18.00
chipotle hummus, macadamia crumble, charred lemon	
Lao Sausage Wraps	AVAILABLE OPTIONS
house-made lao sausage, crunchy coconut rice, lettuce cups, sugar snap peas, fresh herbs, special bang-bang sauce	\$18.00
	Add Egg: \$3.00
Buttermilk Calamari	\$22.00
shishito peppers, charred lemon, parmesan, cocktail sauce & jalapeño tartar sauce	
Crispy Duck Spring Rolls	\$19.00
duck confit, mango, brie, hoisin sauce	
P.E.I. Mussels & Manila Clams	\$26.00
tomatillo, shrimp, chorizo, miso butter, baguette	
Sugar Cane Beef Tenderloin	\$32.00
green papaya salad, wasabi butter, sweet thai glaze	
Oven Roasted Butternut Squash	\$18.00
cipollini onions	
Brussel Sprouts & Pancetta	\$16.00
honey ginger glaze toasted hazelnuts	

TACO SHOP 3

Blackened Mahi Mahi	\$20.00
guacamole, mango salsa, shredded cabbage	
South of the Border Short Rib	\$22.00
shredded beef, charred tomato salsa, queso oaxaca, mexican coleslaw	
Grilled Chicken	\$16.00
pico de gallo, avocado, iceberg lettuce, salsa verde, queso fresco	

SOMETHING LIGHT 4

Fall Harvest Salad	AVAILABLE OPTIONS
organic mixed greens, cranberries, candied walnuts, feta, pear, toasted bacon, pepitas	\$18.00
	Add Shrimp: \$15.00
	Add Ahi Tuna: \$15.00
	Add Chicken: \$8.00
Charcuterie Board	\$24.00
selection of cured meats and cheese, olives, dried fruit, nuts, toasted crostini	
Ginger Sesame Salad	AVAILABLE OPTIONS
shredded napa cabbage, celery, cashews, carrots, water chestnuts ginger soy vinaigrette, citrus segments, wonton strips	\$18.00
	Add Shrimp: \$15.00
	Add Ahi Tuna: \$15.00
	Add Chicken: \$8.00
Chef's Seasonal Soup	\$12.00

TWO HANDS 5

Thai Tofu Wrap	AVAILABLE OPTIONS
quinoa, sesame tofu, mixed greens, pickled onion, fresh herbs, avocado, miso aioli, whole wheat wrap	\$18.00
	Add Chicken: \$8.00
Hideaway Burger	AVAILABLE OPTIONS
"double-double", american cheese, secret sauce, onions, tomato, lettuce, seasoned fries	\$20.00
	Add Bacon: \$4.00
	Add Avocado: \$4.00
	Add Egg: \$3.00
Fish & Chips	\$28.00
fresh catch of the day, slaw, remoulade, cocktail sauce, seasoned fries	
Short Rib Grilled Cheese	\$23.00
house-made sourdough, braised short rib, provolone, cheddar cheese, roasted garlic aioli, sweet potato fries	
Mediterranean Chicken Wrap	\$19.00
grilled chicken breast, hummus, oven-dried tomato, saffron couscous, cucumber yogurt, baby arugula	

CUTLERY REQUIRED 7

Grilled New York Strip	\$56.00
tempura asparagus crispy fingerling potatoes, chimichurri sauce	
Pan Seared Scallops	\$48.00
sweet corn risotto, grilled asparagus, herb lemon butter	
Glazed Pork Belly Bao Buns	\$26.00
steamed buns, cilantro slaw, shitake salsa, pickled chile, herbs	
Miso Glazed Salmon	\$35.00
fried egg, forbidden black rice, sautéed broccolini, roasted red pepper butter	

Shrimp Scampi	\$28.00
jumbo shrimp, pappardelle, tomato, capers, parmesan, red pepper flakes, white wine cream sauce, lemon zest	
Linguine Carbonara	\$24.00
parmesan cream sauce, pancetta, sweet peas, topped with a poached egg & grated pecorino toscano	
Crispy Whole Snapper	
whole thai snapper served tempura style, korean fried egg noodles, fresh herbs, lettuce cups, special bang-bang sauce (limited quantities available)	

RAW BAR 2

Tuna Poké	\$24.00
#1 tuna, chili ginger soy, sticky rice, sesame wonton, seaweed salad	
Ship to Shore Ceviche	\$24.00
shrimp, cucumber, onion, bell pepper, spicy tomato sauce, avocado, house-made tortilla chips, served in a coconut bowl	

HEALTHY START 4

Smoked Salmon	\$26.00
house smoked alaskan salmon, everything bagel, dill crème fraiche, shaved red onion, roma tomatoes, english cucumbers, capers, sesame seeds	
Avocado Toast	\$16.00
avocado, sunny side up egg, queso fresco, chili garlic oil, house-made sourdough	
Acai Bowl	\$16.00
banana, mixed berries, granola, coconut	
Vegetable Frittata	\$17.00
season veggies, egg whites, topped with charred tomato salsa, avocado, queso fresco	

SOMETHING SWEET 2

Bread Pudding French Toast	\$16.00
brioche bread, berries, whipped cream, maple syrup	
Buttermilk Pancakes	\$16.00
mixed berries, bananas, toasted macadamia nuts, vanilla butter	

EXTRAS 8

Two Eggs Any Style	\$9.00
Applewood Smoked Bacon	\$7.00
Turkey or Andouille Sausage	\$7.00
Fresh Fruit	\$8.00

Toast	\$6.00
Pancake (1)	\$7.00
Seasoned Fries	\$7.00
Sweet Potato Fries	\$8.00

BEVERAGES 11

Juice	\$6.00
La Colombe Coffee	\$6.00
Espresso	\$7.00
Cappuccino	\$8.00
Sweet Cream Cold Brew	\$7.00
La Colombe Hot Tea	\$6.00
Red Bull	\$7.00
Still Water	\$9.00
Sparkling Water	\$9.00
Fever Tree	\$7.00
ginger beer, pink grapefruit, ginger ale, lime-yuzu	
Soft Drink	\$6.00

HAPPY HOUR 11

Chicken Nachos	\$7.00
Chef's Choice Street Tacos (2)	\$7.00
Sliders - Pepper Jack, Arugula, Tomato, Chipotle Aioli	\$7.00
Sweet and Sour Sesame Wings	\$7.00
House Made Tortilla Chips & Guacamole	\$7.00
\$2 Off Draft Beer	
Glass House Cabernet Sauvignon or Chardonnay	\$10.00
Tommy's Margarita	\$10.00
Classic Car Cocktail	\$10.00
High End Classic Car Cocktail	\$14.00

Paper Bag Beer	\$5.00
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FOUR LEGGED FRIENDS 4

Chicken and Rice with Seasonal Vegetables	\$7.00
Beef and Sweet Potato with Seasonal Vegetables	\$7.00
Salmon and Quinoa with Seasonal Vegetables	\$7.00
Pupperita	\$10.00
Pumpkin, chicken broth, crushed natural dog treat rim	

SEASONAL OFFERINGS 6

Chai! Chai! Chai!	\$18.00
high west bourbon, hi west double rye, chai, oat milk, banana	
PSL	\$18.00
del maguey vida mezcal, st george spiced pear, honey, walnut, lemon	
A Lada Horchata	\$18.00
rum blend, curacao, orgeat, horchata, pineapple, coconut, lemon	
Sangria (Red & White)	\$14.00
spanish wine, brandy, mixed seasonal fruits, cinnamon & spices	
Souless Sister	\$21.00
remy martin 1738, nocino, allspice dram, maple, espresso bitters; nut allergy	
Seasonal Beer	\$11.00

ONE NIGHT STAND 1

One Night Stand	\$17.00
This is our One Night Stand. You're feeling whimsical. You're feeling a little dangerous, yet in the mood to satisfy your craving. You have found the right drink. The One Night Stand. A cocktail carefully, or not so carefully, crafted by that wonderful bartender over there shaking some tins. This cocktail changes every night, so feel free to keep coming back to get your fix	

MARGS, MARGS, MARGS 6

Nice Melons	\$16.00
tequila blanco, watermelon, cucumber, lime, ancho reyes verde, chamoy, tajin	
Mint Condition	\$16.00
tequila blanco, pineapple, mint, lime	
Snooze Button	\$16.00
tequila blanco, aperol, strawberry, lime	

Forgot to Shave	\$16.00
tequila blanco, st germain, prickly pear, lime	
Tikirita	\$16.00
tequila blanco, pineapple, coconut, orange, lime	
Princess Paloma	\$16.00
tequila blanco, pamplemousse, grapefruit, lime, tajin rim	

HIDEAWAY COCKTAILS 21

Piñachillin	\$18.00
madre mezcal, the glenlivet 12, ginger, honey, pineapple, lemon	
Fernet vs Campari	\$18.00
buffao trace, fernet, campari, luxardo, cherry, lemon	
El Muerto	\$18.00
smith and cross rum, siete misterios mezcal, falernum, cinnamon, grapefruit, lemon	
Eastside & Down	\$18.00
bar hill gin or pau maui vodka, pineapple, cucumber, mint, lime	
Train Wreck	\$18.00
meili vodka, sloe gin, strawberry, lemon, egg white	
Birds of Prey	\$18.00
smith and cross, dr bird overproof, cacao infused campari, pineapple, coffee, lime	
Triple Crown	\$18.00
four roses bourbon, sazerac rye, grapefruit, cinnamon, mint, lemon	
Granny is on One	\$18.00
lo siento reposado, orange, cinnamon, grapefruit, lime	
Piñata	\$18.00
yellow chartreuse, nosotros mezcal, aperol, pineapple, coconut, lemon	
Facial Espresso	\$18.00
tequila blanco, tequila reposado, espresso, vanilla, cacao, house whip	
App Store	\$18.00
rye, aperol, amaro nonino, lemon, egg white	
Apple Smuggler	\$18.00
apple brandy, nonino, campari, pomegranate, lemon	
Sidepiece	\$18.00
tequila reposado, mezcal, spicy tamarind, hibiscus, lime	
The Goonies	\$18.00
kronan punsch, dr bird overproof rum, old forester 1920, pineapple, pomegranate, lime	

Princess Diaries	\$18.00
herradura blanco, plantation rum, pineapple, kalani coconut, lime	
Dazed & Confused	\$18.00
ginger infused plantation rum, dr bird rum, amaro meletti, ginger, lime	
Fly by Mexico	\$18.00
tequila blanco, dark rum, orgeat, curacao, lime	
Shark in the Water	\$18.00
bourbon, pineapple, vanilla, lemon	
One Way Ticket	\$18.00
mezcal, green chartreuse, lemon, egg white	
Seeing Stars	\$18.00
vodka, st germain, pomegranate, lime	
Walking on Sunshine	\$18.00
vodka, pamplemousse, grapefruit, aperol, lemon; nut allergy	

HIDEAWAY SPIRIT ANIMALS 8

Maid Manhattan	\$20.00
high west double rye, amaro, vermouth, sherry, dark cherry	
No Such Thing	\$20.00
monkey 47, aperol, campari, vermouth, bitters	
Wake & Bake	\$20.00
the glenlivet 14, walnut, espresso, maple, bacon, smoked	
Made in Oaxaca	\$20.00
madre mezcal, bonal, montenegro, bitters	
Six Shooter	\$20.00
michter's bourbon, st george nola, coffee bean, amaro, smoked	
All Agave All the Time	\$20.00
siete leguas tequila blend, mezcal, agave, bitters	
Barney Rubble	\$20.00
gran centenario reposado & anejo, grapefruit, cinnamon	
Cherry Pop	\$20.00
high west bourbon, cherry cola syrup, bitters	

SPIRIT DRIVEN CLASSICS 7

Old & Always Fashionable	\$17.00
cowboy - bourbon, copper - rye whiskey, pirate - rum, desperado - tequila, outlaw - scotch, irishman - irish whiskey, bandito - mezcal, old timer - gin	

Sazerac	\$20.00
rye, absinthe, bitters	
Manhattan	\$20.00
rye, vermouth, bitters	
Negroni	\$20.00
gin, campari, vermouth	
Boulevardier	\$20.00
bourbon, campari, vermouth	
Vesper	\$20.00
gin, vodka, cocchi Americano	
Vieux Carrè	\$20.00
rye, cognac, benedictine, bitters	

CLASSIC CARS 16

Mojito	\$16.00
rum, mint, cane, lime	
Daquiri	\$16.00
rum, cane, lime	
Bee's Knees	\$16.00
bar hill gin, honey, lemon	
Mint Julep	\$16.00
bourbon, sugar, mint	
Paloma	\$16.00
tequila, grapefruit, lime	
Pisco Sour	\$16.00
pisco, sugar, lemon, egg white	
Whiskey Sour	\$16.00
bourbon, sugar, lemon, egg white	
Painkiller	\$16.00
pussers rum, coconut, pineapple, orange	
Piña Colada	\$16.00
dark rum, pineapple, coconut, lime	
Bee Sting	\$16.00
mezcal, mint, honey, lemon	
Cuba Libre	\$16.00
havana club white & anejo, mexican coke, lime	

Hurricane	\$16.00
rum blend, passoa, passion fruit, lime, orange	
Gold Rush	\$16.00
bourbon, honey, lemon	
Cosmo	\$16.00
tequila, grapefruit, lime	
Mule: 30	\$16.00
pick your spirit, lime, gingerbeer: Irish - irish whisky, Kentucky - bourbon, Mexican - tequila, Oaxacan - mezcal, Moscow - vodka, Jack sparrow - rum	
Lemon Drop	\$16.00
vodka, curacao, cane, lemon	

HIGH END CLASSIC CARS 16

Zombie	\$18.00
rum, falernum, absinthe, grapefruit, cinnamon, lime	
Mai Tai	\$18.00
rum, orgeat, curacao, lime	
Naked & Famous	\$18.00
mezcal, yellow chartreuse, aperol, lemon	
Paper Plane	\$18.00
bourbon, aperol, amaro nonino, lemon	
Last Word	\$18.00
gin, green chartreuse, maraschino, lime	
Southside	\$18.00
gin or vodka, mint, lime	
Eastside	\$18.00
gin or vodka, cucumber, mint, lime	
Pina Verde	\$18.00
green chartreuse, coconut, pineapple, lime	
Porn Star Martini	\$18.00
grey goose vanilla, passoa, passion fruit, vanilla, lime	
Espresso Martini	\$18.00
black cow vodka, espresso, cacao, st george nola	
Dirty Martini	\$18.00
vodka, dry vermouth, fresh olive brine	

Corpse Reviver #2	\$18.00
bourbon, aperol, amaro nonino, lemon	
Cadillac	\$18.00
siete leguas blanco, grand marnier, agave, lime	
Penicillin	\$18.00
scotch, honey, ginger, lemon, smoked	
Final Word	\$18.00
rye, maraschino, green chartreuse, lemon	
Sidecar	\$18.00
cognac, curacao, cane, lemon	

NIGHT CAPS 6

Mint Chip	\$18.00
mezcal, green chartreuse, crème de menthe, fernet menta, cacao	
Grasshopper	\$16.00
crème de menthe, cacao, house cream	
The Dude Goes to Mexico	\$18.00
nosotros blanco, espresso liqueur, house cream	
Facial Espresso	\$18.00
tequila blanco, espresso, vanilla, cacao, house whip	
Strawberries & Cream	\$18.00
vanilla vodka, strawberry, white chocolate	
Grandma's Homeade Apple Pie	\$18.00
apple brandy, barrel proof bourbon, sherry, honey, ginger, lemon (served hot); nut allergy	

TO BOOZE OR NOT TO BOOZE 5

Piña Co-Nada	\$12.00
seedlip spice & green, pineapple, coconut, lime	
Mockarita's	\$12.00
Lyre's agave blanco, lime. Prickly pear, pineapple mint, strawberry, spicy watermelon	
Espresso No Tini	\$12.00
lyre's espresso, vanilla, cream	
All Filler No Killer	\$12.00
seedlip green, pineapple, orange, grapefruit, coconut, lime	
Na Beers	\$8.00
athletic, hazy; sierra nevada, golden; three weavers, lager	

SOFT DRINKS & JUICES 8

Soft Drinks	\$5.00
coke, sprite, diet coke, cherry coke, root beer, ginger ale, lemonade, blue powerade	
Mexican Coke	\$8.00
Topo Chico	\$6.00
Fever Tree	\$6.00
ginger beer, tonic water	
Red Bull	\$6.00
regular, sugarfree, topical, seasonal	
Large Acqua Panna Still	\$8.00
Large S. Pellegrino Sparkling	\$8.00
Juice	\$5.00
orange, cranberry, pineapple, grapefruit	

BRUNCH COCKTAILS 12

French 69	\$17.00
sloe gin, st germain, aperol, lemon, prosecco	
Corpse Reviver #2	\$18.00
gin, curacao, cocchi Americano, lemon, absinthe	
Aperol Sour	\$18.00
gin, aperol, lemon, sugar, egg white	
Aperol Spritz	\$15.00
aperol, prosecco, soda	
All That Peach inside That Glass	\$15.00
peach, lemon, prosecco	
Bitter Berry	\$16.00
grapefruit, frambiose, lemon, prosecco	
Irish Coffee	\$16.00
jameson, vanilla bean, coffee, house cream	
Para Mi	\$17.00
liquor43, st george nola, tequila reposado, espresso	
Bloodies	\$16.00
mary - vodka, mix, salt rim; maria - tequila, mix, tajin rim; crystal - mezcal, mix, salt & tajin rim	
Michi	\$10.00
pacifico, mix, chamoy, tajin, lime	

Mosas	\$12.00
sparkling with choice of pineapple, orange, cranberry, guava, grapefruit	
Mosa Flight	\$20.00
sparkling & choice of three juices	

DRAFT BEER 13

Pacifico Lager Mexico 4.2%	\$8.00
Abnormal, Blonde Ale Blonde Ale San Diego, California 5.4%	\$10.00
Stereo, Perfect Day IPA Placentia, California 7.5%	\$11.00
Enegren, Edel Pils German Style Pilsner Moorepark, California 4.8%	\$10.00
Ogopogo, Sharlie Hazy IPA San Gabriel, California 6.9%	\$11.00
Harland, Japanese Lager Rice Lager San Diego, California 5%	\$9.00
Topa Topa, Dos Topas Mexican Style Lager Ventura, California 4.5%	\$9.00
Societe, Light Beer Lager San Diego, California 4.5%	\$9.00
Julian, Black & Blue Blueberry-Black Berry Cider Julian, California 7%	\$11.00
Brewery X, Huckleberry Fruit Seltzer Anaheim, California 5%	\$10.00
Guinness Dry Stout Dublin, Ireland 4.2%	\$9.00
Rotating Seasonal	\$11.00
Rotating IPA	\$11.00

BOTTLED BEER 24

Bud Light Light Lager St. Louis, Missouri 4.2%	\$7.00
Coors Light Lager Golden, Colorado 4.2%	\$7.00
Coors Banquet Lager Golden, Colorado 4.2%	\$7.00
Miller High Life Lager Milwaukee, Wisconsin 4.6%	\$5.00
Modelo Especial Lager Mexico 4.4%	\$8.00
Negra Modelo Munich Dunkel-Style Lager Mexico 5.4%	\$8.00
Michelob Ultra Lager St. Louis, Missouri 4.2%	\$7.00
Budweiser Lager St. Louis, Missouri 5%	\$7.00
Stella Artois Pale Lager Belgium 5%	\$8.00

Lagunitas IPA Petaluma, California 6.2%	\$8.00
Four Sons, P.H. Pineapple Session Fruit Ale Huntington Beach, California 5%	\$8.00
Four Sons, H.B Lager Lager Huntington Beach, California 5%	\$8.00
Sierra Nevada, Pale Ale Pale Ale Chico, California 5.6%	\$9.00
Maui, Pineapple Mana Wheat Maui, Hawaii 5.5%	\$8.00
Montucky, Cold Snacks Lager Bozeman, Montana 4.1%	\$8.00
Abita, Purple Haze Raspberry Lager New Orleans, Louisiana 4.2%	\$8.00
Ogopogo, Boeman White Ale San Gabriel, California 5%	\$11.00
Smog City, Coffee Porter Porter Torrance, California 6%	\$11.00
Pizza Port Chronic Amber Amber Ale Solana Beach, California 4.9%	\$10.00
Modern Times, Fruitlands Passion-Guava Gose San Diego, California 4.8%	\$11.00
Rogue, Dead Guy Maibock Ale Newport, Oregon 6.8%	\$11.00
Julian Harvest Apple Hard Cider Julian, California 6.9%	\$9.00
Juneshine, Midnight Painkiller Hard Kombucha San Diego, California 6%	\$10.00
Truly Pineapple Seltzer Boston, Pennsylvania 6%	\$8.00

SPARKLING 6

Grandial Blanc de Blancs France NV	\$12.00
La Vielle Ferme Sparkling Rosé Rhone, France NV	\$14.00
La Marca Prosecco Veneto, Italy NV	\$15.00
Chandon Brut California NV	\$18.00
Schramsburg Mirabelle Sparkling Rosé Calistoga, California NV	\$19.00
Taittinger Brut la Francaise Champagne Reims, France NV	\$23.00

WHITE 7

Vista Point Chardonnay California NV	\$12.00
Domaine de Bernier Chardonnay Loire Valley, France 2020	\$14.00
Sonoma Cutrer Chardonnay Sonoma Coast, California 2018	\$16.00
Matua Sauvignon Blanc Marlborough, New Zealand 2020	\$14.00
Daou Sauvignon Blanc Paso Robles, California 2022	\$15.00

Benvolio Pinot Grigio Friuli, Italy 2019	\$13.00
Jean Luc Columbo Rosé Provence, France 2020	\$14.00

RED 8

Vista Point Cabernet Sauvignon California NV	\$12.00
Daou Cabernet Sauvignon Paso Robles, California 2019	\$18.00
Justin Cabernet Sauvignon Paso Robles, California 2017	\$20.00
Oberon Cabernet Sauvignon Napa Valley, California 2021	\$20.00
Martin Ray Pinot Noir Sonoma Coast, California 2019	\$15.00
Intrinsic Red Blend Columbia Valley, California 2020	\$16.00
Seven Hills Merlot Walla Walla Valley, Washington 2020	\$15.00
Amalaya Santa Malbec Calchaqui Valley, Argentina 2019	\$14.00

VODKA 12

Absolut Sweden	\$12.00
Absolut Elyx Sweden	\$16.00
Belvedere Poland	\$16.00
Chopin Poland	\$14.00
Grey Goose France	\$15.00
Harridan's New York	\$19.00
Ketel One Netherlands	\$14.00
Reyka Iceland	\$15.00
Skyy Illinois	\$11.00
Smirnoff Russia	\$10.00
Tito's Texas	\$13.00
Wheatley Kentucky	\$11.00

GIN 16

Amass California	\$15.00
Aviation Oregon	\$14.00

Bar Hill Vermont	\$15.00
Bar Hill Tomcat Vermont	\$17.00
Beefeater England	\$11.00
Bombay Sapphire England	\$13.00
Fords England	\$13.00
Hendrick's Scotland	\$15.00
Malfy Italy	\$13.00
Monkey 47 Germany	\$20.00
Nolets Netherlands	\$15.00
Nordes Spain	
Plymouth England	\$13.00
Tanqueray England	\$12.00
Tanqueray No. Ten England	\$14.00
The Botanist Scotland	\$16.00

TEQUILA 21

Astral Blanco Los Valles	\$12.00
Casa Noble Blanco La Cofradia	\$16.00
Casamigos Blanco Los Altos	\$14.00
Casamigos Reposado Los Altos	\$16.00
Casamigos Anejo Los Altos	\$18.00
Clas Azul Blanco Los Altos	\$35.00
Clas Azul Reposado Los Altos	\$55.00
Don Julio Blanco Los Altos	\$18.00
Don Julio Reposado Los Altos	\$20.00
Don Julio 1942 Los Altos	\$45.00
El Tesoro Blanco Los Altos	\$13.00
El Tesoro Reposado Los Altos	\$14.00
Espolon Blanco Los Altos	\$12.00

Fortaleza Blanco Los Valles	\$17.00
Fortaleza Reposado Los Valles	\$20.00
Fortaleza Anejo Los Valles	\$24.00
Herradura Blanco Los Valles	\$14.00
Herradura Reposado Los Valles	\$17.00
Herradura Ultra Los Valles	\$20.00
Olmecca Altos Blanco Los Altos	\$13.00
Patron Silver Cienega	\$17.00

MEZCAL 7

Casamigos Santiago Matatlan	\$16.00
Del Maguey Vida San Luis del Rio	\$12.00
Del Maguey Pechuga Santa Catarina Minas	\$55.00
Del Maguey Tobola Santa Maria Albarradas	\$35.00
Del Maguey Santo Domingo Albarradas	\$33.00
El Silencio Espadin Oaxaca	\$12.00
Mezcal Vago Elote Candelaria Yegole	\$17.00

BOURBON 18

Angel's Envy Louisville	\$17.00
Blantons Frankfurt	\$21.00
Basil Haydens Clermont	\$15.00
Bookers Clermont	\$25.00
Buffalo Trace Frankfurt	\$13.00
Bulleit Lebanon	\$12.00
Eagle Rare 10 Year Frankfurt	\$17.00
Evan Williams Louisville	\$11.00
Four Roses Single Barrel Lawrenceburg	\$16.00
Jim Beam Clermont	\$12.00
Knob Creek Clermont	\$15.00

Larceny Bardstown	\$12.00
Makers Mark Loretto	\$13.00
Michter's Shively	\$14.00
Old Forester Shively	\$12.00
Wild Turkey 101 Lawrenceburg	\$12.00
Willet Bardstown	\$18.00
Woodford Reserve Versailles	\$14.00

RYE 11

Angels Envy Lousville, Kentucky	\$22.00
Bulleit Lawrenceburg, Indiana	\$14.00
George Dickel Hollow, Tennessee	\$13.00
High West Double Rye Park City, Utah	\$15.00
Jack Daniels Lynchburg, Tennessee	\$14.00
Jim Beam Clermont, Kentucky	\$11.00
Michter's Shively, Kentucky	\$14.00
Templeton 4 Year Lawrenceburg, Indiana	\$14.00
Whistlepig 10 Year Shoreham, Vermont	\$25.00
Whistlepig 12 Year Shoreham, Vermont	\$35.00
Whistlepig Piggy Back Shoreham, Vermont	\$18.00

WHISKEY 9

Crown Royal Canada	\$13.00
Jack Daniels Lynchburg, Tennessee	\$13.00
Jameson Ireland	\$13.00
Limavady Ireland	\$15.00
Nikka Coffey Japan	\$18.00
Redbreast 12 Year Ireland	\$20.00
Roe & CO Ireland	\$13.00
Suntory Toki Japan	\$13.00

Tullamore D.E.W. | Ireland

\$12.00

RUM19

Appleton Estate 12 Year Rare Blend Jamaica	\$16.00
Avua Prata Brazil	\$14.00
Bacardi Light Cuba	\$12.00
Brugal 1888 Dominican Republic	\$15.00
Copalli Belize	\$12.00
Cruzan Black Strap St. Croix	\$11.00
Cruzan White St. Croix	\$11.00
Diplomatico Reserve Exclusive Venezuela	\$16.00
Doctor Bird Jamaica	\$12.00
Hamilton Demerara 151 Guyana	\$13.00
Koloa Dark Hawaii	\$12.00
Malibu Coconut Barbados	\$11.00
Pampero Anniversario Barbados	\$13.00
Plantation O.F.T.D. Barbados	\$14.00
Plantation Pineapple Barbados	\$13.00
Rhum Clement Blue Martinique	\$14.00
Ron Zacapa 23 Year Guatemala	\$17.00
Sailor Jerry US Virgin Islands	\$11.00
Smith & Cross Jamaica	\$14.00

SCOTCH18

Bowmore 12 Year Single Malt, Islay	\$20.00
Bruichladdich Classic Laddie Single Malt, Islay	\$18.00
Chivas Regal 12 Year Blended	\$15.00
Dewars White Label Blended	\$14.00
Famous Grouse Blended	\$12.00
Glendronach 12 Year Single Malt, Highland	\$22.00

Glenfiddich 12 Year Single Malt, Islay	\$16.00
Highland Park Full Volume Single Malt, Island	\$30.00
Johnnie Walker Black Label Blended	\$15.00
Johnnie Walker Blue Label Blended	\$65.00
Lagavulin 16 Year Single Malt, Islay	\$27.00
Laphroaig 10 Year Single Malt, Islay	\$20.00
Monkey Shoulder Blended	\$15.00
Oban 14 Year Single Malt, Highland	\$30.00
The Balvenie 12 Year Single Malt, Speyside	\$24.00
The Glenlivet 12 Year Single Malt, Speyside	\$16.00
The Macallan 12 Year Single Malt, Speyside	\$25.00
The Macallan 18 Year Single Malt, Speyside	\$72.00

COGNAC & BRANDY ⁸

Hennessey VS Cognac, France	\$18.00
Hennessey XO Cognac, France	\$52.00
Laird 's Bonded Apple Brandy Scobeyville, New Jersey	\$12.00
Martel Cognac, France	\$13.00
Pierre Ferrand 1840 Cognac, France	\$17.00
Pisco Caravedo Peru	\$14.00
Remy Martin 1738 Cognac, France	\$19.00
Singani 63 Bolivia	\$12.00

AMARI ¹⁶

Amargo Vallet Mexico	\$12.00
Angostura Amaro Trinidad	\$12.00
Aperol Italy	\$11.00
Averna Italy	\$14.00
Braulio Italy	\$17.00
Campari Italy	\$12.00

Cynar 70 Italy	\$16.00
Fernet Branca Italy	\$15.00
Italicus Italy	\$15.00
Jagermeister Germany	\$12.00
Meletti Italy	\$14.00
Montenegro Italy	\$13.00
Nonino Italy	\$18.00
Nux Alpina Black Walnut Austria	\$14.00
Zucca Italy	\$15.00
Underberg Germany	\$6.00

LIQUEUR 15

Baileys Ireland	\$13.00
Benedictine Italy	\$15.00
Chartreuse, Green France	\$18.00
Chartreuse, Yellow France	\$16.00
Chartreuse, VEP France	\$48.00
Cointreau France	\$14.00
Disaronno Italy	\$14.00
Drambuie Scotland	\$12.00
Frangelico Italy	\$12.00
Grand Marnier France	\$14.00
Kahlua Mexico	\$12.00
Molinari Sambuca Italy	\$14.00
Pernod France	\$14.00
Pimm's No 1 England	\$12.00
St. Germain France	\$15.00

FORTIFIED WINES 6

Bonal France	\$14.00
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Cocchi Americano Italy	\$12.00
Fonseca Bin 27 Portugal	\$10.00
Lillet Blanc France	\$12.00
Royal Tokaji 5 Puttonyos Hungary	\$25.00
Taylor Fladgate 10 Year Tawny Portugal	\$15.00

VERMOUTH 8

Carpano Antica Formula Italy	\$12.00
Carpano Bianco Italy	\$10.00
Carpano Dry Italy	\$10.00
Dolin Dry France	\$12.00
Dolin Blanc France	\$12.00
Martini & Rossi Dry Italy	\$9.00
Noilly Prat Dry France	\$9.00
Punt e Mes Italy	\$11.00

SHERRY 7

Lustau Amontillado Spain	\$10.00
Lustau East India Solera Spain	\$12.00
Lustau Oloroso Spain	\$11.00
Lustau Pedro Ximenez San Emilio Spain	\$13.00
Hidalgo Gobernador Spain	\$14.00
Hidalgo Fino Spain	\$8.00
Hidalgo Morenita Cream Spain	\$9.00

DESSERTS 7

Chocolate Croissant Bread Pudding	\$14.00
chocolate chip croissant bread pudding, mixed berries, vanilla bean ice cream	
Island Life	\$12.00
Tahitian vanilla crème brulee, hazelnut wafer, berries	

Ice Cream	\$10.00
chocolate or vanilla	
Gelato	\$12.00
s'mores, peanut butter cup, spumoni, cookies & cream	
Banana Pudding	\$16.00
lady fingers, vanilla bean custard, caramelized bananas, chocolate covered banana and macadamia nuts	
Cookies & Cream Ice Cream Sundae	\$14.00
double chocolate brownie, chocolate sauce, whipped cream	
Sorbet	\$12.00
raspberry lemon	

FIRST COURSE 1

Crayfish Spring Roll

Crawdad tails, and cajun slaw, brie. Cocktail: French 69 (sloe gin, cocchi americano, st-germain, lemon, prosecco)

SECOND COURSE 1

Blackened Catfish

Lump crab, roasted corn succotash, charred tomato butter. Cocktail: Hurricane (rum blend, passoã, orange, lime, grenadine)

THIRD COURSE 1

Jambalaya

Southern seafood stew with sausage and peppers over spicy cajun red rice. Cocktail: Sazerac (sazerac rye, cognac, peychaud's, absinthe)

FOURTH COURSE 1

Gumbo

Free-range chicken and spicy andouille sausage in a creamy creole gumbo sauce. Cocktail: Vieux Carré (rye, cognac, sweet vermouth, bénédictine, angostura)

FIFTH COURSE 1

Beignets

Paired with salted caramel, vanilla rum and espresso ganache. Cocktail: Brandy Oat Plunge (brandy, oat milk, vanilla, cream)