



COCKTAILS + SPECIALTY DRINKS

Margarita - 16  
Cadillac Margarita // Spicy Margarita - 17

Upgrade to Don Julio Añejo, Reposado or Blanco

Mezcal Margarita / Spicy Mezcal Margarita- 17

Elderflower Vodka Tonic or Swap for Gin – 16

Fall Season Mule – 17    vodka, ginger, amaro, lime, apple spice  
The Godfather - 17    bourbon, almond, marzipan, apricot kernels  
Dark & Stormy - 17    dark rum,, ginger beer, lime  
Black Manhattan – 17    bourbon, averno amaro  
Negroni - 16.    gin, campari amaro, Italian vermouth  
Paper Plane - 16.    Bourbon, aperol, amaro nonino, lemon  
Dirty Martini - 17    Gin or Vodka, vermouth, w/ blue cheese olives

Rise Red Sangria – 15  
Cabernet Sauvignon, pisco, fruits infusion, hibiscus, star anise

SPRITZ: Aperol / Limoncello / Campari / Hugo - 15

Rise Espresso Martini - 17  
Vodka espresso, mexican coffee liqueur, sicilian amaro

NON-ALCOHOLIC by the glass | by the pitcher

Fresh Squeezed Orange Juice – 5  
6 oz glass, get your daily dose of vitamin c!

Housemade Lemonade – 5.5 | 18  
fresh squeezed, cane sugar, choose from regular + seasonal flavors

Organic Iced Tea – 5 | 18  
unsweetened, fresh brewed daily

Acqua Panna 1lt. Spring Still Glass Bottle - 9

Craft Root Beer – 5.5

Cock & Bull Ginger beer - 5.5

Mineragua Sparkling water – 5.5

San Pellegrino Sodas – 5.5  
choose from blood orange or lemon

Apple Juice – 5

Organic Chocolate Milk – 4

Mexican Coke or Mexican Sprite – 5.5

Jarritos Fruit Punch - 5.5

Ginger Ale Schweppes - 5

WINES by the glass | by the bottle

WHITE

Vermentino – “Costamolino” Argiolas – Sardegna, Italy – 13 | 42

Pinot Grigio – Zenato – Veneto, Italy – 14 | 42

Sauvignon Blanc – “Arroyo Seco”, Morgan – Monterey, CA – 14 | 42

Chardonnay, oaked – “Charm Acres” Pali Wine – Sonoma, CA – 14 | 42

Chardonnay, oaked – Chalk Hill – Sonoma, CA – 16 | 58

Riesling – Shine- Santa Barbara, CA – 13 | 38

ORANGE

Pali Wild Series Orange Wine – Santa Barbara, CA – 15 | 52

ROSÉ

Rosé of Pinot Noir – “P.C.H.” Pali Wine – Santa Barbara, CA – 14 | 49

BUBBLY

Prosecco – Tiamo organic – Italy – 14 (200ml bottle)

Rose Prosecco – Zardetto – Italy – 14 (200ml bottle)

RED

Pinot Noir – Pali Wine – Santa Barbara, CA – 17 | 58

Pinot Noir - Seaglass- Central Coast, CA – 15 | 45

Chianti – “Classico” Poggio al Sole – Tuscany, Italy – 15 | 52

Cabernet Sauvignon – Olema – Sonoma, CA – 16 | 58

Syrah – St. Cosme – Côtes du Rhône, France – 15 | 54

Sangiovese – Sassoregale – Tuscany, Italy – 14 | 48

Merlot – Ancient Peaks- Paso Robles, CA – 14 | 48

Zinfandel – “Earthquake” Michael David Winery – Lodi, CA – 14 | 48

Pinot Noir - “Wild Series” Pali Wine - Sta Rita Hills, CA - 17 | 60

BEERS by the glass | by the pitcher

Lager – Peroni Nastro Azzurro – Italy – 5.1% ABV – 9.5 | 33

IPA - Brew free or Die – San Leandro , – 7.0 ABV – 9.5 | 33

Amber / Red Ale –Prohibition- San Francisco – 6.1 ABV – 9.5 | 33

Lager – Asahi Super Dry – Osaka, Japan – 5% ABV – 9.5 | 33

Hefeweizen-CaliSqueeze ‘Blood Orange’ –PasoR – 5% ABV – 9.5 | 33

Pale Ale – Gotta be Dreamin’ – Oakland, CA – 5.6% ABV – 9.5 | 33

Cider – Radical Guava – Healdsburg, CA – 5.9% ABV – 9.5 | 33

Rice Lager – Yamagata \*Gold Award Winner\* – 5.4 ABV – 9.5 | 33

IPA- Elysian Space Dust – Seattle 8.2 ABV – 9.5 | 33

Hazy IPA – Coincidental Calamity Oakland, CA – 6.6% ABV – 9.5 | 33

by the can or bottle

Sweet & Sour - Passion Fruit & Blackberry – Original Pattern 5.9 % ABV – 9

Oatmeal Stout- Coffee, chocolate and malt – Original Pattern 5.9 % ABV – 9

Michelob Ultra Zero - No alcohol – Missouri – 0.0% ABV - 8

BEER FLIGHTS

Choose 4 Draft Beers - 18 (6oz each )

Explore your Palate and discover your New favorite

LIQUORS + SPIRITS

VODKA Hangar 1 14

WHISKY // BOURBON // RYE

Four Roses 13 / Whistle Pig 10yr 22

Frey Ranch Rye 17 / Frey Ranch Bourbon 16

Frey Ranch Cask Strength Uncut Bourbon 23

MEZCAL

Del Maguey Chichicapa 20

TEQUILA

Don Julio Blanco 16 Reposado 18 Añejo 20

Corkage fee \$25 (wine only, 2 bottles maximum). Prices are subject to change at any time.