

DISTINCTIVE DRINKS

\$13

DEL ORGANICA MARGARITA

casa noble organic tequila,
la sierra organic blue agave nectar,
fresh squeezed lime juice, cointreau

ST. GERMAIN & CAVA

st. germain elderflower liqueur,
segura viudas brut cava

ROSANGEL MARGARITA

gran centenario rosangel hibiscus reposado tequila
la sierra organic blue agave nectar,
ruby red grapefruit, lime juice,
cointreau

BABCOCK & STORY C.E.O.

chopin vodka served straight up with your choice of...
blue cheese or hot turkish pepper
stuffed olives

DON GRANDE MARGARITA

don julio blanco, sweet and sour, fresh lime juice,
grand marnier, red salt rim

SPECIALTY COCKTAILS

\$12.5

THE 10 GRAND MOJITO

10 cane rum, fresh mint, lime juice
soda, grand marnier

SILVER STRAND COOLER

smirnoff passion fruit vodka, cranberry juice,
lemon lime soda, pineapple and grapefruit juice

KEY LIME PIE

smirnoff vanilla vodka, fresh lime juice, cream,
graham cracker rim

RUBY RED SLIPPER

smirnoff cranberry vodka,
grapefruit juice, fresh lime juice

STRAWBERRY BASIL MARTINI

smirnoff stawberry vodka,
fresh basil, triple sec

WINE BY THE GLASS

BUBBLES

brut reserva, segura viudas, penedes	9
brut rose, gruet, new mexico	11
brut, piper somoma, sonoma	12
brut reserve, chandon, napa	14

WHITE

white zinfandel, s. point, ca.	8.5
riesling, fess parker, santa ynez	12
pinot grigio, primaterra, venezie	9
sauv. blanc, casa lapostolle, chile	9
sauv. blanc, sacred hill, marlborough	10
chardonnay, vista point, ca.	8.5
chardonnay, four vines "naked," s.b.	10
chardonnay, summerland, bien nacido	14

RED

pinot noir, lucky star, ca.	9
pinot noir, summerland, santa maria	14
malbec, la posta "angel parducci," arg.	11
merlot, dynamite, north coast	11
shiraz, d'arenburg "stump jump," aus.	9
zinfandel, ravenswood, sonoma co.	11
cabernet, vista point, ca.	8.5
cabernet, turchi, santa barbara co.	11
cabernet, peju, napa valley	15
cabernet, zd, napa valley	18

DRAUGHT & BOTTLE BEER

local beer tasting - karl strauss	7
karl strauss wind and sea hefeweizen	7.5
karl strauss red trolley amber ale	
karl strauss tower ten i.p.a.	
stella artois (belgium)	7.5
bud, bud light, coors light, beck's NA	7
amstel light, corona, fat tire, heineken, sierra nevada	7.5

FROM OUR KITCHEN

food served daily from 12:00 pm to 10:00 pm
happy hour 4:00 pm to 7:00 pm
(sunday thru thursday)

APPETIZERS

Hot Wings

red hot beurre blanc,
crumbled bleu cheese & carrot strips
\$12.5

Babcock's Nachos

chorizo, black beans, sour cream, pickled jalapeños,
tortilla chips, guacomole, & pepperjack cheese
\$14.5

Crab & Cheddar Ale Fondue

cheddar ale bisque, toasted ciabatta bread
\$14.5

Fried Calamari

lemon pepper aioli and pomodoro sauce
\$12.5

Spring Rolls

sweet thai chile sauce
\$12.5

ENTREES

White Corn and Bacon Clam Chowder

white corn, little neck clams, herbed croutons
\$16.5

Aged White Cheddar Bacon Burger

1/2 pound ground angus beef, tomato, romaine lettuce,
grilled onion, garlic aioli, toasted brioche bun
\$19.5

Achiote Chicken & Chorizo Flatbread

black bean hummus, achiote chicken & chorizo,
pepper jack cheese, guacomole, cilantro, & sour cream
\$18

Shrimp Scampi & Goat Cheese Flatbread

pesto, arugula, whole grain mustard, roasted red peppers
\$19.5

Spinach & Chicken Salad

blue cheese, caramelized onions, candied pecans, bosc pears
warm whole grain mustard and pancetta vinaigrette
\$18