

WHITE WINE

sauvignon blanc
pedroncelli, sonoma 2022, 14/56

sauvignon blanc
michael david, lodi, 15/58

riesling
trimbach, alsace, fr 13/48

chardonnay
austin hope, paso robles 2021 16/58

chardonnay
rombauer, caneros 2020, 20/66

pinot grigio
cantina zaccagnini, italy 2021, 15/58

chardonnay
domaine vocoret "Chablis", france 2019 85

chardonnay
stags leap, napa valley 90

SPARKLING WINE

prosecco
canella "valdobbiadene superiore", italy nv
12/46

champagne
domaine carneros, napa valley 65

champagne
veuve clicquot brut, champagne, france 120

ROSÉ

pedroncelli
Sonoma county 2022 11/43

REDS

pinot noir
pinot noir, smoke screen, Russian river 14/56

cabernet franc
ink blot, lodi 2022, 14/56

red blend
rhiannon, california, 2020, 13/52

zinfandel
rombauer, napa valley 2019, 20/66

cabernet sauvignon
clos bu val, napa county, ca 2021, 16/58

malbec
opaque, paso robles, 13/48

cabernet sauvignon
austin hope, paso robles 20/85

merlot
rombauer, napa valley 2019, 90

cabernet sauvignon
rombauer, napa valley 2019, 120

cabernet sauvignon
silver oak, alexander valley 2018, 145

cabernet sauvignon
caymus, napa valley 2020, 190

AFTER DINNER COCKTAILS

espresso martini 16

sambucca 11

tawny 10 yr. port wine 14

christian bothers ruby port 12

Curated and carefully chosen wine
selections to pair with any menu item.
Order by the glass or bottle.



DRAFT BEER

ask about our current seasonal handles

beer flights 20

choose four of our crafted beers

BOTTLES / CANS 12-16oz

Indigeny cider 6

Wyld cbd sparkling water 6

budlight

light lager 5

corona pale lager 7

north coast blue star wheat 6

michelob ultra light lager 6

modelo especial 7

coors light, light lager 5

blaker honey babies blonde ale 8

peroni Italian pale lager 6

firestone 805 ale 6

athletic brewing upside down golden .05%
(non-alcoholic) 5

weiheinstphaner .05%
(non-alcoholic) 5

corona .05%
(non-alcoholic) 5

ROTH CLASSIC MOCKTAILS

cucumber cooler 8

na-mule 7

na-mojito 8

raspberry lemonade 7

orange vanilla crush 8

BEVERAGES

sodas 4

ginger beer 6

ice tea 4

fresh squeezed orange juice 6

assorted teas 4

coffee 4

sparkling water 5

ROTH BARREL AGED COCKTAILS

1915 elder fashioned 19

1910 & 1920 old forester, aperol, house crafted demerara, st. germaine, bitters, citrus oils, luxardo cherries

house crafted sazerac 17

rye, absinthe, house crafted simple syrup, bitters, barrel aged

millionaires manhattan 18

angels envy, sweet vermouth, aperol, bitters, montenergo, pinot noir, luxardo cherries

ROTH CRAFTED CLASSICS

roth old fashioned 16

bourbon, bitters, house crafted demerara, citrus oils

canary 18

patron blanco, yellow chartreuse, pineapple, house crafted agave, fresh squeezed lemon juice, foam

bramble 17

bombay premier, blackberry liqueur, mint, fresh squeezed lemon juice, house crafted simple syrup

espress ya'self old fashioned 17

tequila, house crafted demerara, crème de cacao, black hjerter liqueur, bitters, vanilla, house crafted espresso

between the sheets 17

cognac, spanish rum, dry orange, curacao, house crafted simple syrup, fresh squeezed lemon juice

SEASONAL CRAFT SIGNATURES

peaches & dreams 19

botanical infused vodka, corazon puree, fresh squeezed lime juice, house crafted agave syrup

mez around and find out 16

mezcal, strawberry puree, fresh squeezed grapefruit and lime juice, house crafted cucumber syrup

gin there, done that 17

indigo gin, blackberry puree, house crafted thyme syrup, fresh squeezed lemon juice

honey deuce martini 17

bombay premier, fresh squeezed honeydew/lime juice, house crafted cucumber syrup, st. germaine

old thyme pisco sour 16

pisco, house crafted thyme syrup, green chartreuse, st. germaine, fresh squeezed lemon juice, bitters, foam

what the dr. ordered 17

coconut/dark rum, fresh squeezed orange/pineapple juice, house crafted orgeat, coconut cream

shizo (shes so) vain sour 17

japanese whiskey, house crafted honey syrup, fresh squeezed lemon/lychee juice, bitters, egg whites



BRUNCH BAR

mimosas

glass 13

carafes 38

p'rose champagne

choice of juice

blood orange

mango

white peach

pear

pink guava

mango/passion fruit

spanish sangria

glass 14

carafes 41

bloody cocktails

tahoe blue bloody mary

tahoe blue vodka mixed with house crafted bloody mary mix and garnished with a smoked bacon salt rim 12

califino bloody maria

califino blanco tequila with house crafted bloody mary mix and garnished with a smoked bacon salt rim 12

brunch cocktails

rosemary peach bellini

botanical infused grey goose, house crafted simple syrup, peach puree, fresh rosemary 14

watermelon basil cooler

botanical infused grey goose, house crafted simple syrup, fresh squeezed lime juice, watermelon infused liqueur 14

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