

GARDEN PUB

BEER

BEER FLIGHTS\$14.75
Any (4) 6oz. draft beers of your choice

TECATE ABV: 4.50% (ALL DAY EVERYDAY SPECIAL).....\$5
Pale Lager Heineken Int'l Orizaba, Mexico

ORDERVILLE IPA ABV: 7.20%\$7
IPA - Modern Times Beer San Diego, CA

CITY OF THE DEAD ABV: 7.50%\$7
Stout - Top 50 Modern Times Beer San Diego, CA

KILT LIFTER ABV: 6.00%.....\$7
Scottish Ale Four Peaks Brewing, Tempe, AZ

RUINATION ABV: 8.50%.....\$8
Imperial IPA Stone Brewing Escondido, CA

.394 ABV: 6.00%\$7
American Pale Ale Alesmith Brewing San Diego, CA

WHITE RASCAL ABV: 5.60%.....\$7
Wheat Ale Avery Brewing Boulder, CO

RACER 5 ABV: 7.50%\$7
IPA Bear Republic Brewing Healdsburg, CA

TWO HEARTED ALE ABV: 7.00%.....\$7
American IPA Bells Brewing Co, Galesburg, MI

LOST & FOUND ABV: 8.00%.....\$7
Abbey Dubbel Lost Abbey Brewing San Marcos, CA

ROTATING BOOCHCRAFT ABV: 7.00%.....\$9
Alcoholic Kombucha Boochcraft San Diego, CA

GNOMEGANG ABV:9.50%.....\$8
Belgian Strong Ale Brewery Ommegang Cooperstown, NY

SMUGGLERS COVE ABV: 5.60%.....\$7
Agave Amber Ale Thorn St. Brewing. San Diego, CA

BITES & BOARDS (AVAILABLE WHEN DECK OPENS)

CHEESE BOARD..... \$17
CHEESE: rotating artisan cheese
crackers, house mustard sauce, cippolioni onions in balsamic, house pickles, marinated olives, honeycomb (when available), mixed berry jam, mixed nuts, & fresh fruit

MEAT & CHEESE BOARD..... \$25
MEAT: salami finocchia, chorizo Iberico, spicy salami calabrese
CHEESE: rotating artisan cheese
crackers, house mustard sauce, cippolioni onions in balsamic, house pickles, marinated olives, honeycomb (when available), mixed berry jam, mixed nuts, & fresh fruit

PLENTY FOR ALL ABV: 4.80%\$7
Cali Common/Pilsner Fall Brewing Co. San Diego, CA

CALI LAGER ABV: 4.20%.....\$7
Lager Mission Brewing Co. San Diego, CA

PARK 101 BLONDE ABV: 5.00%.....\$7
Blonde/Kolsch Mission Brewing Co. San Diego, CA

BANANA BREAD ABV: 5.20%.....\$8
Fruit Beer Wells and Young London, UK

ALLAGASH WHITE ABV: 5.10%\$7
Witbier Allagash Brewing Portland, ME

KOOK ABV: 8.50%.....\$8
Double/Imperial IPA Pizza Port Carlsbad, CA

CALI CREAMIN' ABV: 5.20%.....\$7
Cream Ale Mother Earth Brewing Vista, CA

(GF) CHOCO-NUT-LUST ABV: 5.90%\$7
American Porter Duck Foot Brewing San Diego, CA

RESIDENT ROTATOR\$8
Rotating Monthly Resident Brewing Co. San Diego, CA

HIBISCUS SAISON' ABV: 6.50%.....\$7
Cider Common Cider Co. Drytown, CA

BLOOD ORANGE IPA' ABV: 7.30%.....\$7
American IPA Latitude 33 San Diego, CA

72 & HOPPY' ABV: 4.20%.....\$7
Session IPA Bay City Brewing Co. San Diego, CA

THE BACHLEORETTE' ABV: 5.60%\$7
Single Hop Lager Societe Brewing. San Diego, CA

GOLDEN CHILD ABV: 5.30%.....\$7
Heffenweizen Bitter Bros Brewing San Diego, CA

ZUCCHINI CAPRESE \$9
grilled zucchini, mozzarella, smoked tomato, basil and olive oil, balsamic reduction

MIXED NUTS \$3
cashews, almonds, pistachios and hazelnuts seasoned with our house sweet heat rub

MARINATED OLIVES..... \$2.5
kalamata olives and green spanish olives marinated in garlic, shallot, citrus, herbs and extra virgin olive oil

DIPS FOR DAYS.....\$16
tapenade, BBQ black bean dip and smoked tomato, goat cheese dip, parmesan french bread crackers

WINE

(BY THE GLASS OR BOTTLE)

SPARKLING:

CAMPO VIEJO \$7/\$21

Cava Brut Reserva | Spain

CUPCAKE \$8 (SPLIT)

Prosecco 2016 | Veneto, Italy

PERRIER - JOUET \$125 (BOTTLE ONLY)

Grand Brut | Champagne, France

RED

BENZIGER \$9/\$27

Cabernet 2014 | Sonoma County, CA

10 SPAN \$8/\$24

Pinot Noir | Central Coast, CA

CHLOE \$7/\$21

Pinot Noir 2015 | Monterey County, CA

TRAPICHE BROQUEL \$9/\$27

Malbec 2014 | Argentina

SONOMA - CUTRER \$12/\$36

Pinot Noir 2014 | Russian River, CA

CAMPO VIEJO \$8/\$24

Garnacha 2015 | Rojo, Spain

CUPCAKE \$7/\$21

Red Velvet 2014 | Central Coast, CA

IMAGERY \$12/\$36

Cabernet 2016 | Sonoma, CA

IMAGERY \$12/\$36

Pinot Noir 2016 | Sonoma, CA

COPPOLA \$50 (BOTTLE ONLY)

Diamond Merlot 2014 | California

DAOU \$50 (BOTTLE ONLY)

Pessimist Red Blend 2015 | Paso Robles, CA

DUMOL \$120 (BOTTLE ONLY)

Pinot Noir 2014 | Russian River, CA

CHATEAU MONTELENA \$100 (BOTTLE ONLY)

Cabernet 2014 | Napa, CA

WHITE

BENZIGER \$9/\$27

Chardonnay 2014 | Sonoma County, CA

BRANCOTT ESTATE \$7/\$21

Sauvignon Blanc 2014 | Marlborough, New Zealand

BENZIGER \$8/\$24

Sauvignon Blanc | North Coast

CHLOE \$7/\$21

Pinot Grigio 2014 | Italy

CHLOE \$7/\$21

Chardonnay 2014 | Sonoma County, CA

GRAFFIGNA \$8/\$24

Pinot Grigio | Argentina

SONOMA - CUTRER \$12/\$36

IMAGERY \$12/\$36

Chardonnay 2016 | Sonoma, CA

IMAGERY \$12/\$36

Sauvignon Blanc 2016 | Sonoma, CA

CUPCAKE \$8 (SPLIT)

Moscato D'Asti | Italy

PAHLMAYER \$150 (BOTTLE ONLY)

Chardonnay 2014 | Napa, CA

CAKEBREAD \$70 (BOTTLE ONLY)

Sauvignon Blanc 2014 | Napa, CA

OYSTER BAY \$50 (BOTTLE ONLY)

Sauvignon Blanc 2016 | Marlborough, New Zealand

SANTA MARGHERITA \$50 (BOTTLE ONLY)

Pinot Grigio 2015 | Trentino-Alto Adige, Italy

ROSÉ

CUPCAKE 7/\$21

Rosé 2016 | California

MOET & CHANDON \$125 (BOTTLE ONLY)

Imperial Rosé | Champagne, France

DRAFT WINE

CONCANNON \$7

House Cabernet | Central Coast, CA

KENWOOD \$6

Chardonnay | Sonoma County, CA

SPECIALTY COCKTAILS \$8

PARK 101 BLOODY

rice vodka, smoked tomato, worcestershire, lemon, serrano peppers, horseradish, herbs and spices

FROSÉ

cupcake rosé, fresh strawberry, lemon, strawberry syrup

WATERMELON MIMOSA

campo viejo cava, watermelon agua fresca, lime

PHOEBE CATES

lillet blanc, pear, hibiscus, lemon, prosecco, fresh rosemary

TAMARACK SUNSETTER

lillet rouge, blackberry, lemon, pomegranate kombucha

SMOKE SHOW

jalapeño infused vodka, pineapple, lime, agave, tropical red bull

PARK 101 MULE

vodka, elder flower, lime, ginger beer, cucumber, mint

MICHELADA

tecate, house bloody mix

SEASONAL SANGRIA

Red or White, made with seasonal produce