The Crew

**GS APPROVED**
White Rum, Passionfruit, Amaro Nonino, Lime | 15

**GUNWALE OLD FASHIONED**
Old Forester Bourbon, Amaretto, Coffee Liqueur, Xocolatl Mole Bitters | 17

**OCEAN BUBBLES**
Tito’s Vodka, Rose Vermouth, Honey, Grapefruit, Bubbles | 16

**ISLAND BIRD**
Tequila, Aperol, Strawberry, Lime, Firewater Bitters | 16

**SKIPPERS COLADA**
Mezcal, Poblano Liqueur, Mirto Verde, Toasted Coconut, Lime | 17

**Direct**

**WHITE FAMIGLIA REALE**
Monkey 47, Salers, Cocchi Americano, Bubbles, Grapefruit | 20

**CAVIER COVE**
Gin no 3, dry vermouth, Caviar | 35

Refreshing

**DRAGONFLY**
Scotch, Lo-Fi Gentian Amaro, Strega, Lemon | 16

**SON OF A GUN**
Gin, Arugula Amaro, Ginger, Honey, Lemon | 17

**LO-FI MAI TAI**
Lo-Fi Gentian Amaro, Tiki Gin, Aged Rum, Pineapple, Orgeat, Lime | 17

**ECTO COOLER**
Gin, Fino Sherry Lemon, Pandan Galangal Lime Leaf, Orange | 16

**BRIGHT YOUNG THING**
Gin, Apricot, Lime, Orange, Prosecco Cordial, Peychaud’s Bitters | 15

**CAPTAINS ORDERS**
Genever, sloe gin, pomegranate, lemon, angostura, seltzer | 16

Cocktails

From the Galley

**WARM OLIVES**
8
Thyme, Olive Oil

**CAVIAR BUMP**
17
Meera Ultra Premium

**SMOKED SALMON POPPERS**
26
Caviar, Dill, Mascarpone

**SAUTÉED GREENS**
16
Manchego, Chili, Farm Egg

**HALLOUMI FRIES**
12
Mint | Yogurt, Harissa

**MANCHEGO PROSCIUTTO “SANDWICH”**
15
Strawberry Jam | Garlic

**BUTTERMILK RICOTTA**
16
Balsamic, Tarragon, Olive Oil, Grilled Sourdough

**PAPA’S BRAVAS**
10
Tomato, Pepper, Shallot, Garlic Aioli

**P’TIT BASQUE & CHORIZO**
19
Farm Egg, Caramelized Onion, Pickled Red Onion

**BURRATA DONUTS**
15
Prosciutto, Honey-butter

**BEEF RIOJA**
24
Potato Purée, Pearl Onion, Tomato

**DESSERT**

**FOOLS GOLD**
11
Sticky Toffee Date Cake, Honey Yogurt, Mint

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**Gin & Tonic Kegs**

Ask us about our Gin Cocktail of the Week $15

**SIRENS SPRITZ**
Botanist Butterfly Pea Infused Gin, Rosolio Di Bergamotto, Maraschino, Spectacular Tonic | 16

**ROSE G&T**
Pink Gin, Yzaguirre Rose Vermouth, Citric Acid, Grapefruit Tonic, Peychaud’s Bitters | 15

**WOKOU G&T**
Roku Gin, Sirene Aperitivo, Citric Acid, Yuzu Tonic | 16

**CHAMBONG**
Brut cava with or without passion fruit | 12

**Wine**

Gainey Vineyard Chardonnay Santa Barbara 2020 | 15/56
Niner Wine Estates Pinot Noir Edna Valley 2021 | 15/56
Daou Rosé Paso Robles 2022 | 15/56
Anna De Codorniu Brut Cava | 12/45
Wildsong Hawke’s Marlborough Sauvignon Blanc 2021 | 12/45
Seven Hills Cabernet Sauvignon Walla Walla | 15/56

**Beer**

Calidad Mexican Lager | 6
Abnormal Boss IPA | 8
2 Towns Cider (seasonal) | 7
High Noon | 8
Juneshine (ask for Flavor) | 9

"SPIRIT FREE" COCKTAILS

**PANDAN EXPRESS**
Lemon, Pandan, Galangal, Pineapple, Toasted coconut $10

**MINT TO BE**
Lime, Mint, Grapefruit, Aloe Vera, Elderflower tonic $10

A suggested 20% gratuity will be included for parties of six or more guests. If you would like this modified, please notify your server.

A 5% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.