

BAR MENU

LA'S MOST EXPENSIVE MARTINI

-162-

"Nolet's" Reserve Vesper Martini
"Nolet's Reserve" gin, 24k gold flake

#PaleyMartiniMondays!

All cocktails with  mark are

\$9 on Monday Nights!

CLASSICS

Old Fashioned (1881)

*"Redemption" bourbon, angostura,
simple syrup, orange bitters*
-16-

Georgia Gold Rush (1862)

*"Bulleit" bourbon, lemon, honey syrup,
peach bitters*
-16-

Last Word (1915)

*"Nolet's" silver gin, luxardo maraschino,
green chartreuse, lime*
-17-

American (1860)

campari, antica formula, soda
-15-

Margarita (1938)

"Viva" joven tequila, triple sec, lime, simple syrup
-15-

 Cosmopolitan (1934)

*"Absolute Elyx" vodka, lime, triple sec
cranberry juice, simple syrup, orange bitters*
-17-

 Paley Martini (1800)

"Plymouth" gin, dry
-17-

PALEY'S HOUSE COCKTAILS

-15-

The Babe

vodka, lychee, st. germain, lemon, lavender bitters

The Titan

*bourbon, rye, punt e mes, amaro nonino,
forbidden bitters*

Secret Garden

*gin, matcha green tea, rosemary, arugula,
chateau aloe, lime, tonic*

Crowd Pleaser

*"Amaras" mezcal, pineapple, pacific coast mint,
ancho reyes verde, lime*

Last Call

*kin white whiskey, blueberry, pomegranate,
yellow chartreuse, creme de violette, lemon*

Hang Loose

*tequila, passionfruit, habanero tincture, aperol,
lime, chili rim*

Thyme For Fall

*"Amaras" mezcal, yellow chartreuse, ancho reyes,
thyme syrup, lime, black salt rim*

SEASONAL COCKTAILS

-16-

Oooh Baby

*"Absolut Elyx" vodka, st. germain,
velvet falernum, ube, egg white, agave, lime*

The Pear Trap

*buffalo trace, apple juice, calvados, lemon,
honey, egg white, pear syrup*

El Centro

*mezcal, punt e mes, lemon,
agave, angostura bitters*

SNACKS

Prime Steak Frites	
flat iron, chimichurri sauce, fries	29
Jumbo Classic Shrimp Cocktail	
cocktail sauce, green curry sauce	24
Hass Avocado Toast (v)	
cilantro, radish, lemon, maldon salt	12
Fresh Dungeness Crab Toast	
lemon aioli, house pickles	21
Chicken Liver Toast	
liver paté, fried sage, shallots, butter, house pickles	14
Salt Spring Island Mussels	
white wine, seaweed butter, daikon pearls, tahini	16
Pizza Fritti of the Day	19
Lobster Mac & Cheese	
campanelle, mornay, cheddar, maine lobster	22
Charcuteries & Cheese	
crostini, fruits, pickled mustard	18
2 Wagyu Beef Sliders	
bacon, avocado, cheddar	15
Hand Cut Kennebec Fries (v*)	
aioli, ketchup	9
Tofu Tots (v)	
yuzu green chile sauce	9
Tater Tots (v)	
parmesan, parsley, aioli, ketchup	9
Housemade Pickles (v*)	
mustard marinade	5

WINE BY THE GLASS

BUBBLES

Laurent-Perrier, Champagne	
Champagne, France, NV	18
Moët & Chandon, Brut	
Champagne, France, NV	21
Villa Sandi “Il Fresco”, Prosecco Brut	
Vento, Italy, NV	12
Gérard Bertrand, Brut Rosé	
France	12

WHITE

Star Lane, Sauvignon Blanc	
Santa Barbara, California, 2016	14
La Silicieuse, Sancerre	
France, 2015	17
Giocato, Pinot Grigio	
Primorska, Slovenia, 2014	12
KJ Vintner’s Reserve, Chardonnay	
California, 2015	13

ROSÉ

La Wine Project	
Rosé of Grenache, Los Olivos, CA, 2017	15
La Wine Project	
Rosé of Syrah, Los Olivos, CA, 2017	15

RED

Argyle Reserve, Pinot Noir	
Willamette, OR, 2014	17
Cambria, Syrah	
Santa Maria Valley, California 2014	15
Quilt, Cabernet Sauvignon	
Napa Valley, California, 2015	18

SAKE

Soto	
Junmai Daiginjo	16

BEER

Saint Archer, IPA		Peroni	
Draft, 7.0%, San Diego, California	8	Draft, 5.1%, Rome, Italy	8
Asahi, Super Dry		Allagash, White Ale	
Draft, 5.0%, Osaka, Japan	8	Bottle, 5.1%, Portland, Maine	9
Cabotella, Blond Ale		Maui Brewing Coconut Porter	
Bottle, 5.5%, Los Cabos, Mexico	8	Can, 6.0%, Maui, Hawaii	8
Bourbon Barrel Aged Arrogant Bastard		Erdinger (N/A Beer)	
Bottle, 8.1%, San Diego, California	9	Bottle, 0.5%, Erding, Germany	7
Duvel, Golden Ale			
Bottle, 8.5%, Breendonk, Belgium	9		

(v) Vegetarian (v*) Vegan *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness