

COCKTAILS | 14.00

TORERO

hornitos black barrel, pineapple juice, lime juice, pineapple gomme syrup, scrappy's hellfire

BOTANY BAY GIMLET

botanist gin, lime juice, rosemary turmeric syrup, basil leaf and rosemary garnish

CATCHER IN THE RYE

bulleit rye, cynar, yellow chartreuse, lemon juice, grapefruit juice

FASHIONABLY TASTY

woodford reserve burbon, angostura bitters, orange peel

CUCUMBER THYME

hendrick's gin, fresh lemon juice, simple syrup, fresh cucumber, fresh thyme, pinch of salt

TASTY MULE

titos, bundaberg ginger beer, fresh lime juice, blood orange shrub

DON'T DRINK THE KOOL-AID

effen vodka, house made hibiscus-berry tea, peychaud's bitters, rose water

CARSIDE

remy vsop, cointreau, lemon juice, dash of vanilla peach bitters, served up with sugar rim

POMEGRANATE BASIL SANGRIA

skyy pacific blueberry, chase eldeflower, pomegranate puree, basil, fresh fruit, sparkling wine

carafe size | 26

MARGARITAS

ROASTED JALAPENO & MANDARIN | 12

cazadores blanco tequila, bacardi tangerine, fire roasted jalapeño, fresh agave, fresh lime & orange juice

CUCUMBER LAVENDAR | 12

herradura silver, lavender syrup, muddled cucumber, lime juice

SPICY-RITA | 12

el selencio mezcal, muddled jalapenos, fresh cilantro, fresh agave, lime juice

INFANTE | 16

el tesoro silver, lime juice, oregat syrup, rose water, ground nutmeg garnish

*make it cadillac with grand marnier | +2.00

*available "skinny" style! - using stir sweetener

Taste proudly uses 100% Agave Tequilas. No mixto tequila is ever used in house.

BUBBLY

GLASS BOTTLE

STELLINA DI NOTTE, PROSECCO	10	38
NV, ITALY		
ROEDERER ANDERSON BRUT	15	58
NV, MENDOCINO COUNTY, CA		
SCHARFFENBERGER, BRUT ROSE	15	58
NV, MENDOCINO COUNTY, CA		

WINES

WHITES & ROSÉ

GLASS BOTTLE

PINOT GRIGIO, BARONE FINI	11	42
ALTO ADAGE, ITALY		
ROERO ARNEIS, VIGNE SPARSE	11	42
PIEDMONT, ITALY		
GAVI, BROGLIA	14	54
GAVI, ITALY		
CHARDONNAY, NEWTON	11	42
SONOMA COUNTY, CA		
CHARDONNAY, BOUCHANIE	14	54
CANEROS, NAPA VALLEY, CA		
CHARDONNAY, LOUIS LATOUR	16	62
BURGUNDY, FRANCE		
SAUVIGNON BLANC, NEW HARBOR	10	38
MARLBOROUGH, NEW ZEALAND		
SANCERRE, PASCAL JOLIVET	16	62
SANCERRE FRANCE		
BORDEAUX BLANC, CHATEAU HAUT RIAN ..	16	62
BORDEAUX, FRANCE		
GRUNER VELTLINER, STADT KREMS	12	46
KREMSTAL, AUSTRIA		
RIESLING, EROICA CHATEAU STE	14	54
WASHINGTON		
MOSCATO D'ASTI', PIO CESARE	12	46
PIEDMONT, ITALY		
ROSÉ, WHISPERING ANGEL	14	54
PROVENCE, FRANCE		

RED

PINOT NOIR, SMOKE TREE	12	46
SANTA MARIA VALLEY, CA		
PINOT NOIR, TALBOTT LOGAN	16	42
MONTEREY, CA		
CABERNET SAUVIGNON, ANCIENT PEAKS ..	11	40
PASO ROBLES, CA..		
CABERNET SAUVIGNON, JUSTIN	16	62
PASO ROBLES, CA		
CABERNET SAUVIGNON, ARTEMIS, STAG'S LEAP		62
PASO ROBLES, CA		
CLARET, NEWTON	15	58
NAPA, CA		
BORDEAUX, ESPRIT DE PAVIE	15	58
NAPA, CA		
SYRAH, ANDREW MURRAY	12	46
SANTA YNEZ VALLEY CA		
PETITE SIRAH, STAG'S LEAP		60
NAPA VALLEY, CA		
MALBEC, TERRAZAS	14	54
MENDOZA, ARGENTINA		
TEMPARANILLO, MARQUES DE MURRIETA ..	14	52
SANTA YNEZ VALLEY CA		
TINTA de TORO TEMES	12	46
TORO, SPAIN		
BRUNELLO DI MONTALCINO, CAMIGLIA		85
TUSCANY, ITALY		
BAROLO, DAMILANO, LECINQUEVIGNE		78
PEIDMONT, ITALY		

BEERS

SCRIMSHAW PILSNER CALIFORNIA	7
ENISTOCK WHITE ALE ICELAND	7
ALLAGASH WHITE ALE MAINE	8
GRIMBERGEN BLONDE BELGIUM	7
BALLAST POINT SCULPIN CALIFORNIA	8
FIRESTONE WALKER UNION JACK CA	7
OLD RASPUTIN CALIFORNIA	7
BOONT AMBER CALIFORNIA	7
ERDINGER (NON ALCOHOLIC)	7

MOCKTAILS

PINK LADY raspberry purée, mint, lemonade, soda water	7
STRAWBERRY HILL strawberry purée, basil, lemonade, soda water	7
GREEN QUEEN cucumber, basil, mint, sprite, soda water	7

NON ALCOHOLIC

FIJI / SAN PELLEGRINO	6
SOFT DRINKS coke, diet coke, sprite	3
BLACK ICED TEA	3
FEVER TREE GINGER BEER	4
LEMONADE / ARNOLD PALMER	3.25
MIGHTY LEAF HOT TEA organic mint melange, green tea tropical, chamomile citrus, orange dulce, organic earl grey	3.75

HAPPY HOUR

Mon thru Fri 3pm-6pm Sat & Sun 4pm-6pm

Happy Hour not valid with any other offer

BEER | 4.00

ALLAGASH WHITE ALE MAINE
ENISTOCK WHITE ALE ICELAND
SCRIMSHAW CALIFORNIA
FIRESTONE WALKER UNION JACK CALIFORNIA
BOONT AMBER CALIFORNIA

WINE | 6.00

CABERNET SAUVIGNON TWO VINES
CHARDONNAY GEYSER PEAK

WELL DRINKS | 6.00

VODKA, RUM, TEQUILA, WHISKEY

EAT

POMMES FRITES 3.50 ^{GF} garlic aioli, ketchup, remoulade
WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE 4
GRILLED CHEESE BITES 4.50 marinara dipping sauce
POTATO & ROSEMARY PIZZA 8 thinly sliced potato, fresh rosemary, red onion, roasted garlic, E.V.O.O, smoked mozzarella cheese
1/2 GRILLED ARITCHOKE 5.25 ^{GF} remoulade dipping sauce
MARGHERITA PIZZETTA 4.50 fresh sliced tomato, fresh basil, marinara sauce, smoked mozzarella cheese
PAPAYA BARBECUE "KOBÉ" MEATBALLS 4.50 Amerian wagyu beef, caramelized onions, pine nuts, golden raisins, parmigiano cheese, roasted corn salsa



Executive Chef Brian Sheard

WHAT'S HAPPENING

PASTA ON MONDAYS

2-for-1 Pasta Dishes!

WINE DISCOVERY TUESDAY

Half Off Wine Bottles, with entree!

FARMERS MARKET WEDNESDAY

Menu created by Chef Brian Sheard

THURSDAY IS LITTE FRIDAYS

2 for 1 Martinis, with entrees

FRIED CHICKEN SUNDAYS

SATURDAY & SUNDAY BRUNCH

Bottomless Mimosa \$17, with entree

HAPPY HOUR

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visit the eateries of EG Hospitality



TORTILLAREPUBLIC



EG HOSPITALITY