

APPETIZERS

POKE NACHOS* marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds. (cal 870)	15.49
CHICKEN NACHOS pinto beans, cheddar, monterey jack, tomato, cilantro, red & green sauce, onions, crushed avocado, sour cream, house pickled jalapeños. (cal 2630)	14.99

AHI SASHIMI*	seared rare, blackened, soy vinaigrette, wasabi, pickled vegetables, ginger. (cal 470)	15.49
FIRECRACKER SHRIMP	tempura shrimp, sweet chili sriracha, crispy rice cake, sweet soy ginger, green onions, red pepper threads, cilantro. (cal 1320)	14.99
MIGUEL'S QUESO DIP NEW	cheddar, pepper jack, queso blanco, roasted poblano peppers, guajillo chile, chipotle, warm flour tortillas & chips. (cal 1560)	12.99
FOUR CHEESE SPINACH DIP	feta, jack, parmesan, cream cheese, crispy flatbread & tortilla chips. (cal 950)	14.49
SPICY TUNA STACK*	avocado, edamame, cucumber, cilantro, nori, wasabi soy sauce. (cal 550)	14.49
FRIED CALAMARI	spicy tomato sauce, roasted jalapeño tartar. (cal 990)	13.99
CALI ROLL STACK*	crab, crispy rice cake, baby tomatoes, avocado, cucumber, serranos, masago, nori, sweet soy ginger, cilantro, pickled ginger aioli. (cal 970)	14.99
SHIITAKE GARLIC NOODLES 	shiitake mushrooms, garlic, honey, parmesan, chives. (cal 800)	8.49
ONION RING TOWER 	beer-battered, parmesan, chipotle ranch, buttermilk ranch. (cal 1330)	10.99
AVOCADO TOAST 	toasted artisan bread, crushed avocado, whipped feta, red onion, arugula, baby tomatoes. (cal 750)	11.99
GUACAMOLE & CHIPS 	red onion, cilantro, serranos, lime. (cal 800)	7.49
JUMBO BAVARIAN PRETZEL 	house IPA white cheddar beer cheese, horseradish mustard. (cal 1440)	12.79
WISCONSIN FRIED CHEESE CURDS 	honey hot sauce, horseradish aioli. (cal 1980)	11.99
PARMESAN TRUFFLE FRIES 	white truffle oil, parmesan, herbs. (cal 500)	5.99
SWEET POTATO FRIES 	maple syrup. (cal 650)	5.49
FRIED CHICKEN TENDERS	maple dijon, buttermilk ranch, fries. (cal 1320)	12.49
EDAMAME 	steamed (cal 180) or hot & spicy (cal 490)	6.49
GRILLED KOREAN BBQ BEEF	boneless short ribs, jasmine rice, pickled vegetables, sweet soy ginger sauce. (cal 940)	15.49
CLASSIC SLIDERS*	cheddar, special sauce, arugula, tomato, pickles, fries. (cal 1330)	13.49
CHICKEN LETTUCE WRAPS	tofu, green onions, water chestnuts, wonton cup, pickled vegetables, sweet chili, spicy peanut vinaigrette. (cal 770)	13.79

WINGS	12 CRISPY TRADITIONAL (cal 1100-1390) 14.99	BONELESS (cal 890-1140) 13.99	GARDEIN®  (cal 750-1000) 13.99
choose up to two sauces: buffalo • whiskey black pepper • bbq • korean chili garlic • lemon pepper dry rub			

STEAKS

20oz BONE-IN RIBEYE* parmesan mashed potatoes, grilled baby broccoli, house steak sauce. (cal 1390) with grilled shrimp skewer (cal 1530) add 5.00 8oz PEPPER CRUSTED FILET* parmesan mashed potatoes, asparagus, honey roasted carrots, brandy shallot cream sauce. (cal 1080) STEAK BOWL* grilled sirloin, stir-fried sesame brown rice and red quinoa, shiitake mushrooms, snap peas, bok choy, carrots, red onion, asparagus, red pepper flakes. (cal 520) chicken bowl (cal 500) shrimp bowl (cal 440)	ADD CUP OF SOUP OR SALAD TO ANY ENTRÉE 3.99 TOMATO BISQUE CHICKEN TORTILLA TRADITIONAL CAESAR HOUSE SALAD KALE & ROMAINE CAESAR add \$1	37.99 33.99 22.79 20.79 22.79
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HOUSE FAVORITES & SEAFOOD

NASHVILLE HOT CHICKEN	sweet potato pancakes, pickles, ranch dressing, honey hot sauce, fried sage. (cal 1610)		19.49
[MAC + CHEESE]²	bacon, chicken, crimini, shiitake & oyster mushrooms, truffle oil, parmesan, panko cheddar crust. (cal 1340 / 2510)	15.49	19.49
MAUI PINEAPPLE CHICKEN	grilled with pineapple, baby broccoli, jasmine rice, sweet soy ginger sauce. (cal 1320)		21.99
ORANGE CHICKEN	bok choy, baby corn, orange glaze, jasmine rice. (cal 1860) gardein® option available 		19.49
LOCO MOCO*	porcini-crusted burger, crimini & shiitake mushrooms, crispy onion strings, steamed jasmine rice, shallot gravy, cage-free fried egg. (cal 1390)		18.79
BEER-BATTERED FISH & CHIPS	cod, house fries, malt vinegar slaw, roasted jalapeño tartar, malt vinegar aioli. (cal 2000)		19.49
WHISKEY GLAZED SALMON*	whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, grilled baby broccoli. (cal 920)		22.79
SPICY JAMBALAYA	choice of linguine or rice, blackened shrimp, andouille sausage, crawfish, chicken, peppers, cajun cream sauce. (cal 830-1730)	16.99	20.99
SHRIMP ZOODLE BOWL	zucchini noodles, baby tomatoes, basil, lemon, garlic, red pepper flakes, parmesan, white wine. (cal 470)		22.79
LOBSTER GARLIC NOODLES	maine lobster, shrimp, crab, shiitake mushrooms, honey, spinach, parmesan. (cal 1090)		25.49
	sub zucchini noodles (cal 760) add 2.00		
SESAME-CRUSTED AHI*	seared rare, crispy garlic, sesame seeds, jasmine rice, charred baby broccoli, baby tomatoes, creamy ponzu sauce. (cal 670)		26.49
ISLAND FISH*	ask your server for daily selections grilled, blackened or macadamia nut crusted, bok choy, jasmine rice, aloha sauce. (cal 680-1090)		MP

PRIME BURGERS (1/2 LB)

proprietary U.S.D.A. prime blend • with house fries (add cal 360) • toasted brioche bun with sesame seeds • gluten-free bun available • sub beyond burger™ add 2.00

BBQ BACON CHEDDAR* smoked bacon, bbq sauce, garlic aioli. (cal 1370)	15.49
PEPPER JACK* roasted poblano peppers, pepper jack, sriracha mayo. (cal 1150)	14.49
CLASSIC CHEESE* cheddar, lettuce, tomato, onion, garlic aioli. (cal 1080)	13.49

KUROBUTA PORK*	spicy candied bacon, white american cheese, arugula, blueberry ketchup. (cal 1170)	
BEYOND BURGER™	vegan mozzarella, crushed avocado, arugula, onion, tomato, pickles, served with a side salad tossed in balsamic vinaigrette. (cal 1000)	
		PARMESAN TRUFFLE FRIES (add cal 410) \$2 SWEET POTATO FRIES

SANDWICHES

with house fries (add cal 360)		(add cal 420) \$2.00
NASHVILLE HOT CHICKEN	spicy sweet slaw, white cheddar, toasted brioche bun. (cal 1120)	14.99
GRILLED CHICKEN & AVOCADO	avocado, swiss, roasted tomatoes, arugula, basil aioli, toasted brioche bun. (cal 1120)	14.79
KOREAN BBQ CHEESESTEAK NEW	chopped ribeye, white cheddar, kimchi, gochujang, caramelized onions, green onions, roasted garlic aioli. (cal 1390)	15.49
HOUSE CHEESESTEAK NEW	chopped ribeye, white cheddar, house steak sauce, roasted garlic aioli, fried onion strings. (cal 1260)	14.99
STACKED TURKEY CLUB	roasted turkey, bacon, swiss, avocado, tomato, boston lettuce, mayo, toasted brioche. (cal 1360)	14.99
DOUBLE DECKER BLT NEW	bacon, boston lettuce, tomato, mayo, toasted brioche. (cal 1140)	13.79
with avocado (cal 70) add 1.99		
GRILLED CHEESE & TOMATO BISQUE	yellow and white cheddar, swiss, fontina, roasted tomatoes, artisan bread. (cal 1320)	13.49
with avocado or bacon (cal 70 / 210) add 1.99		
BEER-BATTERED COD NEW	malt vinegar slaw, toasted brioche bun. (cal 1070) "hot fish" style available	14.99
EVERYTHING-CRUSTED" AHI" NEW	seared rare, shitake mushrooms, house steak sauce, arugula, white truffle sauce, toasted brioche bun. (cal 1020)	16.99

STREET TACOS

two or three tacos in flour tortillas with spicy rice, pinto beans	two	three
VAMPIRE cheese-crust ed tortilla, carnitas, bacon, roasted garlic, crushed avocado, salsa roja, sour cream, cilantro. (cal 1280 / 1750)	16.99	19.99
CARNE ASADA ribeye, roasted poblano, crushed avocado, onions, cilantro, salsa verde. (cal 820 / 1060)	16.49	19.49
BAJA choice of beer-battered cod or shrimp, crushed avocado, cabbage, sriracha aioli, salsa roja, cilantro. (cal 820-1300)	15.79	18.79
BLACKENED SHRIMP crushed avocado, cabbage, sriracha aioli, salsa roja, cilantro. (cal 760 / 970)	15.79	18.79
GRILLED KOREAN BEEF ribeye, sweet gochujang broccoli slaw, sriracha aioli, green onions, sesame seeds. (cal 1020 / 1360)	15.79	18.79

CUSTOMIZE YOUR TACO • "VAMPIRE-STYLE" any taco in a crispy, cheese-crust ed tortilla (cal 240) add 1.00 each or wrap in corn tortillas or butter lettuce cups



SOUPS & STARTER SALADS

CHICKEN TORTILLA SOUP (cal 610 / 1110)	6.99	8.99
TOMATO BISQUE  (cal 240 / 480)	6.49	7.99
HOUSE SALAD  mixed greens, baby tomatoes, carrots, croutons, white cheddar, balsamic vinaigrette. (cal 430)		8.79
TRADITIONAL CAESAR (cal 410)		8.49
KALE & ROMAINE CAESAR (cal 540)		8.99

ENTRÉE SALADS

POKE SALAD*		19.79
marinated raw ahi, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wonton, masago, nori, soy vinaigrette, sriracha aioli. (cal 730)		
AHI CRUNCHY SALAD*	14.49	17.99
seared rare, blackened, field greens, broccoli slaw, crispy wontons, cilantro, soy vinaigrette. (cal 410 / 780)		
BBQ CHICKEN SALAD	12.99	16.49
mixed greens, avocado, pasilla, corn, cheddar, monterey jack, tortilla strips, tomato, pinto beans, fried onions, cilantro, chipotle ranch. (cal 970 / 1650)		
COBB SALAD	10.49	12.49
mixed greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch. (cal 410 / 740)		
with chicken (cal 610 / 940) add 5.00		
with shrimp (cal 550 / 880) add 6.25		
with salmon* (cal 820 / 1140) add 7.50		
KALE & ROMAINE CAESAR	8.99	10.49
roasted brussels sprouts, pistachios, raisins, baby tomatoes, parmesan. (cal 540 / 700)		
with chicken (cal 740 / 900) add 5.00		
with shrimp (cal 680 / 840) add 6.25		
with salmon* (cal 940 / 1100) add 7.50		

PIZZAS

THE CARNIVORE	16.99
pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce. (cal 1520)	
PEPPERONI & MUSHROOM	15.99
crimini mushrooms, mozzarella, tomato sauce. (cal 1100)	
CHEESE	14.99
fontina, mozzarella, parmesan. (cal 1040)	
MARGHERITA 	15.49
fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil. (cal 1070)	
BBQ CHICKEN	16.49
smoked gouda, mozzarella, red onion, cilantro, bbq sauce. (cal 1250)	
HAM & PINEAPPLE mozzarella, parmesan, tomato sauce. (cal 1040)	15.49

HAPPY HOUR

MON-FRI 2PM-5:30PM
SUN-WED 10:30PM-CLOSE

1/2 OFF

SELECT APPETIZERS & ALL PIZZAS

**FOUR CHEESE
SPINACH DIP
MIGUEL'S QUESO DIP
POKE NACHOS*
CHICKEN NACHOS
CHICKEN
LETTUCE WRAPS
FRIED CHICKEN
TENDERS
CLASSIC SLIDERS*
WISCONSIN FRIED
CHEESE CURDS**

\$2 OFF

DRAFT BEER, WINE, SPIRITS & COCKTAILS

\$3 OFF
9oz WINE

\$4 OFF
HALF YARDS

DESSERTS

CARROT CAKE 	8.79
cream cheese frosting, caramel sauce, powdered sugar. (cal 460)	
BREAD PUDDING WITH CRÈME ANGLAISE 	9.79
vanilla bean & caramel sauces, vanilla ice cream, powdered sugar. (cal 810)	
CHOCOLATE FUDGE CAKE 	9.79
three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce. (cal 890)	
MINI CHEESECAKE BRÛLÉE 	5.99
caramelized crispy sugar topping. (cal 400)	
BROOKIE 	9.79
cookie dough fudge brownie, chocolate & caramel sauces, vanilla ice cream. (cal 1280)	

We proudly offer: Jack Daniel's, Tanqueray, Captain Morgan, Johnnie Walker Black, Patrón Silver, Tito's Vodka.

VEGETARIAN WHILE ITEMS MARKED "VEGETARIAN" ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT & PREP AREAS FOR ALL OF OUR MENU OFFERINGS.

CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.



BEER

GOBLETS

PINTS

PUB GLASS

HALF YARDS

LIGHT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 140) • pub glass (cal 200) half yard (cal 270)			
BUD LIGHT 4.2% • light lager • st. louis, mo	5.49	7.49	11.99
COORS LIGHT 4.2% • light lager • golden, co	5.49	7.49	11.99
CORONA PREMIER 4.0% • light lager • mexico	7.29	9.29	15.49
MICHELOB ULTRA 4.2% • light lager • st. louis, mo	5.49	7.49	11.99
MILLER LITE 4.2% • light lager • milwaukee, wi	5.49	7.49	11.99

CRISP

• REFRESHING

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
MODELO ESPECIAL 4.4% • pale lager • mexico	7.49	9.49	15.99
HEINEKEN NEW 5.0% • pilsner • netherlands	7.29	9.29	15.49
STELLA ARTOIS 5.2% • pilsner • belgium	6.99	8.99	14.99
GAFFEL KÖLSCH NEW 4.8% • kolsch • germany	8.99	10.99	18.99

IPA • HOPPY

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
SIERRA NEVADA HAZY LITTLE THING 6.7% • hazy ipa • chico, ca	7.79	9.79	16.49
DOGFISH HEAD 60 MINUTE NEW 6.0% • india pale ale • milton, de	7.99	9.99	16.99
LAGUNITAS IPA 6.2% • india pale ale • petaluma, ca	7.79	9.79	16.49
NEW BELGIUM VOOODOO RANGER IPA NEW 7.0% • india pale ale • fort collins, co	7.49	9.49	15.99
ELYSIAN SPACE DUST 8.2% • imperial ipa • seattle, wa	8.49	—	—

WHEAT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
BLUE MOON 5.4% • white ale • golden, co	6.29	8.29	13.49
WEIHENSTEPHANER HEFE WEISSBIER 5.4% • weissbier • germany	8.29	10.29	17.49

FRUIT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
STIEGL RADLER GRAPEFRUIT NEW 2.5% • radler • austria	8.79	10.79	18.49
GOLDEN ROAD MANGO CART NEW 4.0% • fruit beer • los angeles, ca	7.49	9.49	15.99

SOUR

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
STUPID SILLY SOUR G 5.5% • belgian sour • belgium	10.49	—	—

BROWN • STOUT

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			
GUINNESS STOUT 4.2% • dry stout • ireland	7.99	9.99	16.99
ROGUE NITRO CHOCOLATE STOUT 5.0% • american stout • newport, or	7.99	9.99	16.99

STRONG

• GOLDEN

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
DELIRIUM TREMENS NEW G 10.5% • belgian golden • belgium	10.49	—	—

STRONG • DARK

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
CHIMAY BLUE GRANDE RÉSERVE G 9.0% • belgian strong dark • belgium	9.79	—	—
GULDEN DRAAK G 10.5% • belgian strong dark • belgium	9.29	—	—

BEYOND BEER

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
pint or goblet (cal 130) • pub glass (cal 190) half yard (cal 270)			
TRULY WILD BERRY 5.0% • hard seltzer • boston, ma	7.99	9.99	—

BOTTLES • CANS

OMISSION PALE ALE (cal 180) 5.8% • gluten-sensitive • portland, or	6.49
OMISSION ULTIMATE LIGHT (cal 100) 4.2% • gluten-sensitive • portland, or	6.49
HEINEKEN 0.0 (cal 70) 0.0% • zero alcohol • netherlands	6.49
LAGUNITAS HOPPY REFRESHER (cal 0) 0.0% • zero alcohol • petaluma, ca	6.49

COCKTAILS

MOJITOS + SANGRIAS

FLAVORED MOJITO passion fruit • mango • strawberry cruzan citrus rum, lime, mint. (cal 250-280)	11.29
CLASSIC MOJITO bacardi superior rum, lime, mint. (cal 230)	11.29
SUNSET SANGRIA new amsterdam vodka, aperol, angove nine vines moscato, citrus agave, passion fruit, velvet devil merlot. (cal 200)	11.79
MIDNIGHT SANGRIA sidecar pinot noir, hennessy v.s cognac, midori melon, citrus agave, clover honey, black cherry. (cal 240)	11.79

MARGARITAS

MAGIC MARGARITA casa noble crystal tequila, color-changing citrus agave. (cal 220)	13.79
POMEGRANATE MARGARITA chavo malo tequila blanco, pomegranate, citrus agave, lime, sugar rim. (cal 250)	11.29
HOUSE MARGARITA chavo malo tequila blanco, orange liqueur, citrus agave, lime, salt rim. (cal 220)	11.29
SALTED WATERMELON MARGARITA el jimador silver tequila, cointreau, citrus agave, watermelon purée, lime, salt rim. (cal 270)	11.49
GRAND PATRÓN MARGARITA patrón silver tequila, orange liqueur, citrus agave, grand marnier, orange, lime, salt rim. (cal 270)	13.79

HARD SELTZERS ON TAP LIGHTLY FLAVORED, HAND-CRAFTED TRULY SELTZERS

BLACK CHERRY filthy black cherry syrup, truly wild berry hard seltzer, drenched cherry. (cal 110)	8.49	DRAGON FRUIT dragon fruit syrup, truly wild berry hard seltzer. (cal 100)	8.49
PASSION FRUIT passion fruit syrup, truly wild berry hard seltzer, mint. (cal 100)	8.49	WATERMELON watermelon purée, truly wild berry hard seltzer, lime. (cal 110)	8.49

SIGNATURE COCKTAILS

MALIBU PEACH cruzan pineapple rum, skyy infusions cherry vodka, dekuyper peachtree & island punch, citrus agave. (cal 280)	11.99
DRAGON FRUIT COSMO skyy vodka, dragon fruit, citrus agave, cranberry juice, lemon. (cal 190)	11.79
PINEAPPLE EXPRESS new amsterdam pineapple vodka, cruza pineapple rum, fresh pineapple, mint. (cal 220)	11.29
HENDRICK'S ELDERFLOWER TONIC hendrick's gin, q elderflower tonic, lime, cucumber, mint. (cal 140)	11.99
BLACK ORCHID svodka rasperry vodka, dekuyper blue curaçao, watermelon pucker, cranberry juice. (cal 230)	11.99
APEROL SPRITZ aperol, prosecco, club soda, orange. (cal 200)	12.29
TITO'S BLOODY MARY tito's handmade vodka, bloody mary mix, spicy candied bacon, olive, lime. (cal 190)	11.99

WHISKEY + BOURBON

ULTIMATE JAMESON & GINGER jameson irish whiskey, jameson caskmates ipa whiskey, jameson caskmates stout whiskey, ginger ale, lemon. (cal 160)	11.29
SOUTHERN RUSH longbranch bourbon, smoked peach purée, lemon juice, chocolate bitters. (cal 270)	13.79
OLD 43 woodford reserve bourbon, licor 43, citrus agave, orange bitters. (cal 230)	11.99
BOLD FASHIONED maker's mark bourbon, orange liqueur, hickory smoked black cherry syrup, orange bitters. (cal 250)	11.99

ISLAND COCKTAILS

THE LOCAL MAI TAI koloa kuaa'i light rum, cointreau, citrus agave, pineapple juice, orgeat, fresh mint, koloa kuaa'i dark rum. (cal 340)	11.99
GUAVARITA el jimador silver tequila, cointreau, citrus agave, guava juice, lime, li hing mui rim. (cal 270)	11.29
POLU HAWAIIAN koloa kuaa'i white rum, pau vodka, dekuyper blue curaçao, citrus agave, pineapple juice. (cal 260)	11.29
PINEAPPLE LYCH-INI soho lychee, pau vodka, citrus agave, pineapple juice, fresh pineapple. (cal 260)	11.99

MULES

GREY GOOSE STRAWBERRY MULE grey goose vodka, fresh strawberries, ginger beer, lime, mint. (cal 250)	12.29
MOSCOW MULE new amsterdam vodka, ginger beer, lime, mint. (cal 240)	11.29
HAWAIIAN MULE new amsterdam pineapple vodka, ginger beer, pineapple, mint. (cal 240)	11.29

LONG BEACH TEA INSPIRED BY OUR ORIGINAL LOCATION IN LONG BEACH, CA hangar 1 vodka, bacardi rum, chavo malo tequila blanco, tanqueray gin, orange liqueur, citrus agave, cranberry juice, sprite. (cal 270)	11.49
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LOADED SELTZERS +\$3

ABSOLUT LIME VODKA • CRUZAN CITRUS RUM
AVIATION GIN • PATRÓN SILVER TEQUILA



HOUSE BEERS

	PINT or GOBLET	23oz PUB GLASS	HALF YARD
HOUSE Belgian White HOUSE IPA INDIA PALE ALE HOUSE AMBER TRIPLE HOUSE Light LAGER HOUSE GOLDEN PILSNER HOUSE BELGIAN GOLDEN HOUSE Honey BLONDE ALE			
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			

HOUSE BELGIAN AMBER

TRIPLE G 9.0% • belgian amber triple • belgium	9.99	—	—
HOUSE BELGIAN GOLDEN G 10.5% • belgian golden • belgium	9.99	—	—

HOUSE IPA

6.2% • india pale ale • escondido, ca	6.49	8.49	13.99
pint or goblet (cal 200) • pub glass (cal 290) half yard (cal 410)			

HOUSE GOLDEN PILSNER

4.8% • pilsner • fort collins, co	6.99	8.99	14.99
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HOUSE BELGIAN WHITE

5.1% • white ale • escondido, ca	7.49	9.49	15.99
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HOUSE HONEY BLONDE

4.9% • honey beer • escondido, ca	6.49	8.49	13.99
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HOUSE LIGHT LAGER

4.0% • light lager • escondido, ca	5.79	7.79	12.49
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BREWER COLLABORATION SERIES

HOUSE SOUTHERN PASS HOUSE NORTH PASS HOUSE JIMMY COMPASS HOUSE CUVÉE WIT • TRIPLE • CORDON			
pint (cal 200) • pub glass (cal 290) half yard (cal 410)			
SOUTHERN PASS IN COLLABORATION WITH STONE BREWING 5.0% • texas lager • escondido, ca	7.99	9.99	16.99
pint or goblet (cal 270) • pub glass (cal 380) half yard (cal 550)			
NOBLE PURSUIT IN COLLABORATION WITH NEW BELGIUM BREWING 6.9% • india pale ale • fort collins, co	8.49	10.49	17.99
LIQUID COMPASS G IN COLLABORATION WITH STONE BREWING 8.5% • imperial ipa • escondido, ca	8.99	—	—
YARD HOUSE CUVÉE IN COLLABORATION WITH VAN STEENBERGE BREWERY 6.5% • belgian blend • belgium	8.29	10.29	17.49

BEER FLIGHTS

HOUSE SIX-PACK (cal 240) 10.79	BELGIAN SIX-PACK (cal 280) 12.99
BREWER COLLABORATION SERIES FOUR-PACK (cal 320) 9.49	

WINE

SPARKLING + WHITE + ROSÉ

	6oz	9oz	Bottle
6oz (cal 150) • 9oz (cal 220) • bottle (cal 630)			
RIONDO (5.25oz, cal 130) prosecco, veneto	9.49	-	47.00
ANGOVE NINE VINES NEW moscato, south australia	8.29	12.29	33.00
EOS pinot grigio, central coast	8.49	12.79	34.00
KIM CRAWFORD sauvignon blanc, new zealand	11.99	17.99	48.00
KENDALL JACKSON chardonnay, california	9.99	14.99	40.00
CHALK HILL chardonnay, russian river valley	13.49	20.29	54.00
JEAN-LUC COLOMBO rosé, méditerranée, france	8.49	12.79	34.00

RED WINE

	6oz (cal 160) • 9oz (cal 230) • bottle (cal 660)		
SIDECAR pinot noir, central coast	9.29	13.79	37.00
MEIOMI pinot noir, california	12.99	19.49	52.00
VELVET DEVIL NEW merlot, washington	9.99	14.99	40.00
VAMPIRE merlot, california	12.99	19.49	52.00
PORTILLO NEW malbec, mendoza	9.29	13.79	37.00
AVALON cabernet sauvignon, california	8.99	13.49	36.00
DREAMING TREE cabernet sauvignon, north coast	10.49	15.79	42.00
SUBSTANCE 'CS' NEW cabernet sauvignon, washington	10.49	15.79	42.00
STAG'S LEAP WINE CELLARS HANDS OF TIME red blend, napa valley	16.79	24.99	67.00
THE PRISONER red blend, california	—	—	67.00

PREMIUM BOTTLES

sparkling (cal 630) • white (cal 630) • red (cal 660)

VEUVE CLICQUOT 1/2 BOTTLE

(375ml, cal 320) champagne, reims

ROEDERER ESTATE BRUT

sparkling, anderson valley

PATZ & HALL

chardonnay, sonoma coast

PONZI TAVOLA

pinot noir, willamette valley

DAOU

cabernet sauvignon, paso robles

[\$49]