

SEASONAL COCKTAIL SELECTIONS

27

ORCHARDS | Kentucky Straight Bourbon. Apple Liqueur.
Housemade Apple-Cinnamon Syrup. Walnut + Cardamom Bitters.

Featuring Black Twig Apples from our own Chef's Garden

GETAWAY | Coconut Fat-Washed Solera Rum. Campari. Falernum.
Housemade Rangpur Lime Leaf Syrup. Lime.

Featuring Rangpur Lime from our own Chef's Garden

COASTLINE | Dry Gin. Aloe Liqueur. Lemon. Housemade Fennel
Syrup.

*Featuring: Bixby Dry Gin, Lloyd Distillery, Gonzales, CA
Chateau Aloe Liqueur, Central Coast, CA
Garden Fennel from our Chef's Garden*

MARIGOLDS | Marigold-Infused Blanco Tequila. Reposado
Tequila. Aperol. Wildflower Honey. Lemon.

*Featuring: Marigolds from our own Chef's Garden
Big Sur Wildflower Honey, Pacific Coast Apiaries, Big Sur, CA*

SIERRA MAR SMOKED OLD FASHIONED (50) | Kentucky Owl
Confiscated. Demerara. Orange + Walnut Bitters.

Smoked Tableside with Applewood Chips. Available in Sierra Mar only.

BAR BITES

28

DIP TRIO | Olive Tapenade. Piquillo Pepper + Almond + Membrillo
Relish. Artichoke + Parmesan. Warmed Naan.

Available in Sierra Mar only.



ZERO-PROOF COCKTAIL SELECTIONS

27

Our Zero-Proof Cocktails begin with Optimist Botanicals, a quality crafted, artfully distilled zero-proof spirit. Each cocktail showcases the very finest local ingredients, incorporating organic treasures from our own Chef's Garden and the surrounding coastal area. We approach each creation with the same level of meticulous thought and passion as their alcoholic counterparts, ensuring that every sip offers a symphony of taste that is sure to delight.

MARINE LAYER | Optimist Fresh. Housemade Rangpur Lime Leaf Syrup. Lime. Non-Alcoholic Orange Bitters.

Featuring Rangpur Lime from our own Chef's Garden

TRAIL WALK | Optimist Bright. Elderberry + Lavender Syrup. Lemon. Non-Alcoholic "New Orleans" Bitters. Ginger Beer.

Featuring Elderberry Syrup by Carmel Berry Co., Carmel Valley, CA

FALLEN LEAVES | Optimist Cali Amaro. Pomegranate. Housemade Bay Laurel Syrup. Non-Alcoholic Orange Bitters.

Featuring Bay Laurel from the Post Ranch Inn grounds



BEER

ALVARADO STREET 'MONTEREY BEER'

Local's Lager 12oz, ABV 4.5%, *Monterey, CA* | 14

NORTH COAST 'SCRIMSHAW'

Pilsner 12oz, ABV 4.5%, *Fort Bragg, CA* | 12

FIRESTONE WALKER '805'

Cerveza 12oz, ABV 4.7%, *Paso Robles, CA* | 14

FIRESTONE WALKER 'CALI SQUEEZE'

Blood Orange Hefeweizen 12oz, ABV 5%, *Paso Robles, CA* | 14

STONE IPA

West Coast IPA 12oz, ABV 6.9%, *Escondido, CA* | 14

CORONADO BREWING CO. 'BIG WEEKEND'

Double IPA 16oz, ABV 8.8%, *San Diego, CA* | 18

GOLDEN STATE BRUT

Cider 16oz, ABV 6.9%, *San Diego, CA* | 16

BEST DAY BREWING 'WEST COAST IPA'

non-alcoholic IPA 12oz, *Sausalito, CA* | 12

BEST DAY BREWING 'KOLSCH STYLE'

non-alcoholic Ale 12oz, *Sausalito, CA* | 12



VODKA

TITO'S | 19

KETEL ONE | 20

GREY GOOSE | 22

GREY GOOSE *L'Orange* | 22

GREY GOOSE *Citron* | 22

GIN

BIXBY *Local, Small Batch* | 24

THE BOTANIST | 20

HENDRICKS | 24

No. 3 *London Dry* | 25

WARFIELD *Organic Barrel Aged* | 22

RUM

PLANTATION *Dark* | 19

PLANTATION *Light* | 19

ZACAPA 23 | 25

ZACAPA XO | 45



TEQUILA

- ARTENOM *Blanco* | 28
ARTENOM *Reposado* | 30
ARTENOM *Añejo* | 34
CASAMIGOS *Blanco* | 24
CASAMIGOS *Reposado* | 28
CLASE AZUL *Plata* | 50
CLASE AZUL *Reposado* | 60
CLASE AZUL *Añejo* | 190
DON JULIO *Blanco* | 24
DON JULIO *Reposado* | 28
DON JULIO *Añejo* | 35
DON JULIO 1942 *Añejo* | 70
CASA DRAGONES *Joven* | 115
KOMOS *Cristalino Añejo* | 55

MEZCAL

- APRENDIZ *Espadín* | 24
TIO PESCA *Arroqueño* | 40
PESCADOR DE SUEÑOS *Cuishito* | 125
The Claw Special Edition



BOURBON

BUFFALO TRACE | 19

MCKENNA *Single Barrel* | 30

HIGH WEST *American Prairie* | 25

MAKERS MARK 46 | 22

KENTUCKY OWL *Confiscated* | 45

WILD TURKEY *Rare Breed* | 55

RYE

SAZERAC | 19

HIGH WEST *Double Rye* | 25

HIGH WEST *Rendezvous* | 30

KENTUCKY OWL *The Wiseman Rye* | 26

WHISTLE PIG *6yr Piggyback* | 22

WHISTLE PIG *10yr Straight* | 38

WHISTLE PIG *12yr Old World* | 54

WHISTLE PIG *15yr* | 90

WHISTLE PIG *The Boss Hog VI Samurai Scientist* | 175

WHISTLE PIG *The Boss Hog VII Magellan's Atlantic* | 200

WHISTLE PIG *The Boss Hog VIII Lapulapu's Pacific* | 310



IRISH WHISKEY

JAMESON | 20

REDBREAST *12yr* | 32

JAPANESE WHISKEY

TOKI | 24

KAIYO *Oak* | 30

NIKKA *Days* | 25

NIKKA *Coffey Grain* | 30

NIKKA *Miyagiko* | 40

NIKKA *Yoichi* | 40

HAKUSHU *12yr* | 60



SCOTCH

MONKEY SHOULDER | 22

ARDBEG *Corryvreckan* | 40

HIGHLAND PARK *12yr* | 26

HIGHLAND PARK *15yr* | 45

HIGHLAND PARK *18yr* | 60

JOHNNIE WALKER *Blue* | 100

THE MACALLAN *Harmony I 'Rich Cacao'* | 65

THE MACALLAN *12yr* | 30

THE MACALLAN *15yr Double Cask* | 60

THE MACALLAN *18yr* | 125

THE MACALLAN *25yr* | 300

CORDIALS & LIQUEURS

GRAND MARNIER | 22

SAMBUCA | 22

FRANGELICO | 25

BAILEY'S | 19

CHAMBORD | 22

DISARONNO | 22

KAHLUA | 19



COGNAC + ARMAGNAC

HENNESSY VS | 25

HENNESSY VSOP | 35

HENNESSY XO | 90

SAZERAC DE FORGE | 50

BHAKTA 50yr | 125

NAUD *Extra* | 100

CHATEAU DE LAUBADE 1993 | 70

DIGESTIFS

CYNAR | 19

AMARO AVERNA | 22

AMARO NONINO | 25

AMARO MONTENEGRO | 22

AMARO BRUCATO WOODLANDS | 19

FERNET BRANCA | 22



NIGHTCAPS

Chateau De L'Alliance 2020 Sauternes, *Bordeaux, FR* | 24

Niepoort 2009 Tawny Port, *Douro, PT* | 25

Cossart Gordon Madeira, *Madeira, PT* | 18

Fratelli Alessandri Chinato, *Piedmont, IT* | 22

Gaja, Gaia & Rey Grappa, *Piedmont, IT* | 45

