

SEASONAL COCKTAIL SELECTIONS

27

BLUEBERRY BOURBON SMASH

Kentucky Straight Bourbon. Muddled Blueberries. Lemon.
Mint Infused Wildflower Honey.

Featuring: Fresh Local Blueberries

Mint from our own Chef's Garden

Big Sur Wildflower Honey, Pacific Coast Apiaries, Big Sur, CA

MIJENTA ROSE

Strawberry Infused Blanco Tequila. Lemon Balm. Lemon. Basil.

Featuring: Fresh Strawberries from Watsonville, CA

Basil and Lemon Balm from our own Chef's Garden

SMOKIN' BEETS

Mezcal. Fresh-Pressed Beet Juice. Agave Nectar. Lime.

Featuring: Organic Beets, Serendipity Farms, Carmel Valley, CA

Morada Sea Salt Rim, Big Sur Salts, Big Sur, CA

Make it spicy with fresh jalapeno.

SIERRA MAR SIGNATURES

COASTLINE 27

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

SIERRA MAR SMOKED OLD FASHIONED *50

Kentucky Owl Confiscated. Demerara. Orange + Walnut Bitters.

Smoked Tableside with Applewood Chips. 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 & WINE *sans alcohol*

BEST DAY BREWING 'West Coast IPA'

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

BEST DAY BREWING 'KOLSCH STYLE'

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

FRITZ MÜLLER

Müller-Thurgau, *Germany* | **50** *bottle*

RAUMLAND

'Zerozzante' Weisse Trauben Cuvee No. 1, *Germany* | **80** *bottle*

'Zerozzante' Traube Rhabarber Cuvee No. 4, *Germany* | **80** *bottle*



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

ALVARADO STREET 'MAI TAI P.A.'

Tropical IPA 18oz, ABV 6.5%, *Monterey, CA* | 18

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



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* | 27
WARFIELD
Organic Barrel Aged | 22

RUM

- FLOR DE CAÑA *7yr Gold* | 19
FLOR DE CAÑA *4yr Silver* | 17
ZACAPA 23 | 30
ZACAPA XO | 45

TEQUILA

- MIJENTA *Blanco* | 25
MIJENTA *Reposado* | 30
MIJENTA
Añejo Gran Reserva | 55
ARTENOM *Blanco* | 34
ARTENOM *Reposado* | 32
ARTENOM *Añejo* | 40
CLASE AZUL *Plata* | 50
CLASE AZUL *Reposado* | 60
CLASE AZUL *Añejo* | 190
KOMOS *Cristalino Añejo* | 55
DON JULIO 1942 *Añejo* | 70
CASA DRAGONES *Joven* | 115

MEZCAL

- ILEGAL *Joven* | 25
TIO PESCA *Arroqueño* | 40
PESCADOR DE SUEÑOS
The Claw Special Edition
Cuishito | 125



BOURBON

MAKER'S MARK | 20

MCKENNA *Single Barrel* | 30

HIGH WEST *American Prairie* | 25

MAKERS MARK 46 | 23

KENTUCKY OWL *Confiscated* | 45

WILD TURKEY *Rare Breed* | 55

RYE

WHISTLE PIG *6yr Piggyback* | 22

WHISTLE PIG *10yr Straight* | 38

WHISTLE PIG *12yr Old World* | 54

WHISTLE PIG *15yr* | 90

HIGH WEST *Double Rye* | 25

HIGH WEST *Rendezvous* | 30

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

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



SCOTCH

MONKEY SHOULDER | 22

HIGHLAND PARK 12yr | 26

HIGHLAND PARK 15yr | 45

HIGHLAND PARK 18yr | 60

LAGAVULIN 16yr | 50

ARDBEG *Corryvreckan* | 40

JOHNNIE WALKER *Blue* | 100

THE MACALLAN

THE MACALLAN 12yr | 40

THE MACALLAN 15yr | 60

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

THE MACALLAN *Harmony II 'Intense Arabica'* | 80

THE MACALLAN *Harmony III 'Amber Meadow'* | 80

THE MACALLAN *Classic Cut 2023* | 55

THE MACALLAN *A Night on Earth* | 50

THE MACALLAN *Rare Cask 2023* | 125

THE MACALLAN 18yr | 125

THE MACALLAN 25yr | 300



IRISH WHISKEY

JAMESON | 20

REDBREAST *12yr* | 45

JAPANESE WHISKEY

TOKI | 24

KAIYO *Oak* | 30

NIKKA *Days* | 25

NIKKA *Miyagiko* | 40

NIKKA *Yoichi* | 40

COGNAC + ARMAGNAC

HENNESSY VSOP | 35

HENNESSY XO | 90

SAZERAC DE FORGE | 50

LAUBADE *1993* | 70

NAUD *Extra* | 100

BHAKTA *50yr* | 125

DIGESTIFS

CYNAR | 19

AMARO AVERNA | 22

AMARO MONTENEGRO | 22

AMARO NONINO | 30

FERNET BRANCA | 22

CORDIALS + LIQUEURS

GRAND MARNIER | 24

SAMBUCA | 22

FRANGELICO | 25

BAILEY'S | 20

DISARONNO | 22

KAHLUA | 20



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

AFTER HOURS

27

TOMMY'S TODDY

Macallan 12 Year. Organic Peppermint Tea. Honey Syrup. Lemon.

Featuring: Big Sur Wildflower Honey, Pacific Coast Apiaries, Big Sur, CA

ESPRESSO OLD FASHIONED

Kentucky Straight Bourbon. Espresso. Coffee + Chocolate Liqueurs.
Cinnamon Demerara. Black Walnut Bitters.

Featuring: Mr. Espresso Coffee, Oakland, CA

CARAJILLO

Housemade Cold Brew. Licor 43. Reposado Tequila.

Featuring: Mr. Espresso Coffee, Oakland, CA

THE CASTROVILLE

Gin. Artichoke Liqueur. Lemon. Muddled Orange.

Featuring: Bixby Dry Gin, Lloyd Distillery, Gonzales, CA

