



CALWISE

SPIRITS CO.

Tasting Flight

1/4 OZ POUR OF EACH SPIRIT - \$10
(Tasting fee waived with bottle purchase)

BLONDE RUM

40% abv / 750mL / \$35

Rested in Paso Robles chardonnay barrels for 3 months

Tasting notes: roasted pineapple, vanilla, honeysuckle, butter

BIG SUR GIN

40% abv / 750mL / \$35

Crafted from California wine grapes and native plants

Tasting notes: sage, juniper, grape, lemon peel, bay, lavender, chamomile

BARREL AGED BIG SUR GIN

43% abv / 750mL / \$45

Big Sur Gin aged in a 4-grain whiskey barrel for a year

Tasting Notes: juniper, lemon peel, sage, vanilla, smoke, rye, oak

SPICED RUM

40% abv / 750mL / \$35

Infused with the flavors of California orange groves

Tasting Notes: orange peel, vanilla, molasses, ginger, nutmeg, cinnamon

Cocktails

All bar ingredients are made in house and
all juices are pressed fresh by your bartenders

CALIFORNIA MULE \$10

Spiced Rum, Root Elixirs local ginger beer, lime

DAQUIRI \$10

Blonde Rum, palm sugar, lime

OLD FASHION \$11

Blonde Rum, Spiced Rum, sugar, bitters

MARTINI \$11

Big Sur Gin, dry vermouth, orange bitters

CORPSE REVIVER #2 \$12

Big Sur Gin, orange liqueur, Lillet, lemon, absinthe

FIZZY LIFTING DRINK \$12

Big Sur Gin, rhubarb cordial, lemon soda

REDWOOD SOUR \$12

Spiced Rum, Angostura bitters, orgeat, lemon

WISEMAN \$12

Blonde Rum, broiled lemon, blueberry-sage gastrique

DADDY'S MEDICINE \$8

In memory of C. Lee

Shot of Big Sur Gin & lemon oil

BITES & ENTREES

Appetizers

PIQUILLO POPPERS \$10

mild red peppers stuffed with creamy goat cheese drizzled with balsamic vinegar

BACON WRAPPED DATES \$10

Dates wrapped in Applewood smoked bacon drizzled with balsamic vinegar

SPANAKOPITA \$10

Feta cheese and spinach baked in flaky filo dough

Salads

CAESAR SALAD \$10

Romaine lettuce tossed with shaved parmesan, homemade Caesar dressing, and croutons

Flatbread Pizzas

CSABAI \$10

Hungarian csabai sausage, mozzarella, tomato sauce

VEGGIE COMBO \$10

Zucchini, bell pepper, mushroom, olive, red onion, mozzarella, tomato sauce

CHICKEN PESTO \$11

Chicken, red onion, sundried tomatoes, Feta, mozzarella, pesto

BBQ CHICKEN \$12

chicken, red onion, jalapeno, smoked gouda, mozzarella, barbeque tomato sauce

PROSCIUTTO & FIG \$13

Prosciutto, fig jam, candied walnuts, goat cheese, fresh arugula, balsamic reduction

Dessert

STRAWBERRY CHEESE CAKE \$7

Silky cheesecake with strawberry preserves

CHOCOLATE FLOURLESS CAKE \$8

Rich chocolate cake with a scoop of McConnell's vanilla bean ice cream

