

## Cocktails

<b>Bikini Car Wash</b>   watermelon shrub, tequila, basil, bitter bianco, Chateau	17
<b>Jiji Spritz</b>   yuzu & citrus sake, Chinola passion fruit liqueur, prosecco	15
<b>Convivo Dirty Martini</b>   Cutler's gin, Italicus, Oso de Oro dry vermouth, olive	18
<b>Social Status</b>   Hendry's vodka, Yellow Chartreuse, rosemary honey syrup, lemon	17
<b>Mojo Jojo</b>   spicy passion fruit tequila, cream of coconut, citrus	16
<b>Espresso Martini</b>   Hendry's vodka, Kahlua, Caffe Luxxe espresso	17
<b>East Beach Fog</b>   pecan-wood smoke, double rye, Averna amaro, demerara syrup	19
<b>Barrel Aged Manhattan</b>   45 days American oak, High West rye, Carpano, bitters	22
<b>***</b>   <i>ask your server about the local speakeasy specialty cocktail</i>	23

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## Happy Hour

2 TO 5 PM MONDAY TO FRIDAY

### Libations

<b>Cabrillo Dynamite Punch</b>   light & dark rum, strawberry, pineapple, citrus	9
<b>Milpas Margherita</b>   tequila, lime, agave, Aleppo chile & salt rim	9
<b>Convivo Spritz</b>   Oso de Oro red vermouth, Contratto, prosecco	9
<b>Virgin Island</b>   coconut, strawberry, citrus, soda (NA)	6
<b>Lager</b>   M Special 'American Lager,' Goleta	5
<b>Sparkling</b>   Prosecco, Extra Dry Brut, Avissi, Veneto, Italy NV	9
<b>Rosé</b>   Jaffurs Wine Cellars, Grenache Blend, Santa Rita Hills, 2024	9
<b>Chardonnay</b>   Groundwork Wines, San Luis Obispo, 2022	10
<b>Counoise</b>   Groundwork Wines, Carbonic Chilled Red, Arroyo Grande, 2023	10

### Provisions

<b>Marinated Olives</b>   our focaccia V	7
<b>Condimenti</b>   kimchi, Roman artichokes & giardiniera VG GF	5
<b>Formaggi</b>   artisanal cheese plate with toasts & honeycomb V N	13
<b>Coxinhas</b>   crispy fried croquette of chicken & fontina	8
<b>Lamb Meatballs</b>   chickpea, pomegranates, tapenade	13
<b>Costolette</b>   1/2 rack of smoked & slow roasted pork baby back ribs GF	21
<b>Margherita Pizza</b>   fresh mozzarella, tomato, basil, sea salt V	16
<b>Spicy Soppressata Salame Pizza</b>   tomato, mozzarella, arugula	18

VG- VEGAN | V- VEGETARIAN | GF- GLUTEN FREE | N- CONTAINS NUTS

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## Beer, Cider & Mead

<b>Pilsner</b> , Draughtsman Aleworks 'Czech please,' Santa Barbara	8
<b>Mexican Lager</b> , Validation Ale 'Simon,' Santa Barbara	8
<b>IPA</b> , Validation Ale 'Mo Frosty,' Santa Barbara GF	10
<b>Mead</b> , High Seas Meadery, Sun of a Beach, pineapple, passion fruit, guava, SB	10
<b>Peach Cider</b> , Single Fin Cider 'Peaches Be Crazy,' Santa Barbara	10
<b>Dry Hopped Cider</b> , Single Fin Cider, Santa Barbara	10
<b>Prickly Pear Cider</b> , Single Fin Cider, 'Oasis Outlaw,' Santa Barbara	10

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## Sober Gratitude

<b>Flower Child</b>   elderflower, lemon, mint, soda	9
<b>Tankini</b>   watermelon shrub, vanilla syrup, light fever tree tonic	9
<b>Fizzy Miss Lizzy</b>   blackberry basil shrub, lemon, egg white	9
<b>Health Club</b>   cucumber, fresh mint, lime, simple syrup, soda	9