

THE VESPER

HAPPY HOUR MENU

Everyday | Open-6pm

Specials

WELL DRINKS | 6

DRAFT BEERS | 5

Cocktails

FRESH GREYHOUND | 9

Tito's vodka, fresh grapefruit



DERBY | 9

rye, sweet vermouth, orange cordial, lime



KENTUCKY BUCK | 9

bourbon, apricot liqueur, lemon, ginger beer



BEE'S KNEES | 9

Barr Hill gin, lemon, honey



DARK N STORMY | 9

white rum, lime, gingerbeer, dark rum float



SUEÑOS | 9

tequila, maraschino liqueur, lemon, orange cordial, regan's bitters



SIDE CAR | 9

cognac vsop, cointreau, lemon



Wine

RED WINE | 7

house selection

WHITE WINE | 7

house selection

PROSECCO | 7

Ca' Bolani, D.O.C. Italy

Vodka

GINGER NAP

vodka, passion fruit, ginger syrup, lemon, regan's bitters



LITTLE MISS SUNSHINE

vodka, lemon, sugar, peychaud's bitters, prosecco



EAST OF EDEN

jalapeño & cucumber infused vodka, thym, chareau, lemon, simple, regan's bitters



NINE LIVES

tito's, amaretto, pomegranate syrup, lemon, angostura bitters, absinth rinse



EVERYTHING NICE

chai-infused vodka, crème de cacao, coconut cream, honey syrup



MAIN SQUEEZE

bergamot vodka, cranberry, citric, basil, hibiscus bitters



Gin

VESPER

gin, vodka, lillet blanc, amaro



CRIMSON KISS

sage-infused gin, lime, blackberry syrup, regan's bitters



ISLAY PARADISE

gin, pineapple, allspice, passion fruit, lime, chocolate bitters



NEON MOON

farmer's organic gin, lavender-rosemary syrup, crème de violette, lemon



MISS INTERPRET

awayuki strawberry gin, crème de peche, citric, simple syrup, soda water



IMAGINARY FRIEND

pear-infused gin, apricot liqueur, licor 43, ginger syrup, lemon, egg whites, cinnamon



INDOOR VOICES

nolet's gin, sloe gin, montenegro, lemon, pomegranate syrup, eucalyptus bitters



Cocktails \$14

Tequila

SETTING SUN

tequila, lemon, pineapple, sugar, angostura bitters, jalapeño tincture



SLEEPWALKER

mezcal, lime, pineapple, elderflower, blue curaçao, peychaud's bitters, jalapeño tincture



DOÑA THEORY

reposado tequila, cilantro liqueur, turmeric, agave, lemon, cardamom & coriander bitters



HICCUP CURE

tequila, pineapple, lime, orange cordial, cucumber, pomegranate juice, ginger ale



GHOST ON THE SHORE

mezcal, dry vermouth, bitter bianco, pamplemousse liqueur, saline solution, grapefruit bitters



MEMBERS ONLY

reposado tequila, sweet vermouth, heirloom alchermes, luxardo maraschino, mole bitters



Rum

THE REVEREND & THE DRIFTER

stiggins pineapple rum, OFTD rum, spiced pear liqueur, orgeat, lemon, cherry syrup



WHISPERS FROM A DEAD MAN

diplomatico rum, green chartreuse, black sambuca, passion fruit, lime, grapefruit, bitters



VOODOO LUCK

aged rum, overproof rum, amaretto, fernet, house bitters, peppercorn tincture



HEART IN YOUR HEARTBREAK

aged rum, drambuie, coconut cream, egg, pandan syrup, banana liqueur, angostura



Whiskey

OLD FASHIONED

elijah craig, brown sugar, house bitters



Make it a Vesper Single Barrel pick \$18

AINSLEY FIX

buffalo trace, citrus, pineapple, sugar, peychaud's, rose water, egg whites



THOMPSON GUNNER

four roses, pomegranate syrup, lemon, house bitters, ginger beer



BARE NECESSITIES

rye whiskey, allspice dram, banana liqueur, ginger syrup, lime, bitters



GIDDY UP

bourbon, borghetti espresso, campari



OFF DUTY

bourbon, aquavit, china china amaro, crème de cassis



HANDSHAKE AGREEMENT

bourbon, walnut liqueur, honey syrup, toasted sesame seed tincture, bitters



CROSSOVER EPISODE

highland park scotch, drambuie, luxardo maraschino, absinthe, angostura bitters



SHOTGUN WILLIE *new!*

high west single barrel bourbon, strawberry, honey, lemon



LOST TRAVELER *new!*

starward single barrel whiskey, amaro del etna, malbec, orgeat, falernum, lime, sesame tincture, cacao bitters



Take home the glass \$22

Grapes & Sweets

DOCTOR... DOCTOR...

absinthe, luxardo, pom syrup, lime, soda



BELLES & WHISTLES

cognac, aperol, spiced pear liqueur, sweet vermouth, honey, lemon



FORBIDDEN FRUIT

apple brandy, ruby port, cranberry syrup, lime, angostura



HUNTER-GATHERER *new!*

pisco, crème de mure, chareau, ginger syrup, lime, basil



Wine / Reds

END POST | *Cabernet Sauvignon*
Paso Robles, CA 2020 | 15

DON RODOLFO | *Malbec*
Mendoza, Argentina 2019 | 10

TED RED | *Red Blend*
High Valley, CA 2017 | 10

SONNET | *Pinot Noir*
Santa Lucia Highlands, CA 2019 | 15

TURLEY | *Zinfandel*
Napa Valley, CA 2020 | 14

Wine / Whites

LOUIS LATOUR ARDÈCHE | *Chardonnay*
France, 2018 | 10

BRASSFIELD | *Pinot Gris*
North Coast, 2021 | 10

BIG BASIN VINEYARDS | *Rosé*
Boulder Creek, CA 2020 | 12

CA' BOLANI | *Prosecco*
DOC Italy | 8

HEIDSIECK MONOPOLE | *Brut Champagne*
France NV | 14

Beer / Draft / 7

NORTH COAST BREWING | *Scrimshaw*
Pilsner | 4.5% | Fort Bragg, CA

DEL CIELO BREWING | *Seasonal*
Martinez, CA

SIERRA NEVADA | *Seasonal*

CORONADO BREW CO | *Weekend Vibes*
IPA | 6.8% | Coronado, CA

ALMANAC BEER CO | *Love Hazy*
IPA | 6.1% | Alameda, CA

S27 ALE HOUSE | *Seasonal*
San Jose, CA

NORTH COAST BREWING | *Red Seal*
Red Ale | 5.5% | Fort Bragg, CA

STEM CIDERS | *Off-Dry*
Cider | 5.8% | Denver, CO

Beer / Cans

EAST BROTHER | *Bo Pils* | 4
Pilsner, 16oz | 5% | Richmond, CA

SHOT AND A BEER | 8
shot of whiskey, pilsner

ANREI SAKE JUNMAI GINGO | 5
180ml single portion bottle (hot or cold)

Mocktails / 6

ELDERFLOWER SODA
elderflower syrup, lemon,
seasonal fruit, soda water

NIMBU PANI
lime, sugar, mint, cucumber,
salt & pepper, soda water

BUSY BIRD
passion fruit, lime, oj, tonic

DINNER

menu

SPICED BAR NUTS | 7

rosemary, brown sugar, butter

EDAMAME | 9

sesame oil, furikake seasoning

DEVEILED EGGS | 9 *Add Bacon | 2*

dijon mustard, salt & pepper, chives

CURRIED HUMMUS & PITA | 10

paprika, evoo, pumpkin seeds, pita

TSAR NICOULAI ESTATE CAVIAR | 35

potato chips and onion dip

ANCHOVY ANTIPASTI | 23

anchovies, boquerones en vinagre, burrata cheese, pesto, calabrian chilies, roasted garlic, evoo, rosemary focaccia

MUSSEL TOAST | 15

oil and vinegar with garlic aioli and micro greens

CAESAR SALAD | 14

romaine lettuce, parmesan, anchovies

HEIRLOOM TOMATO SALAD | 17

seasonal melon, burrata cheese, balsamic, sea salt

MEATBALLS | 17

chipotle-tomato sauce, cotija cheese, herbs

PESTO PASTA | 17

pesto cream, parmesan cheese, parsley

SMOKED BRISKET & CAMBOZOLA GRILLED CHEESE SANDWICH | 16

cheddar, gruyère, american, onion, cambozola, dijon
– served on sourdough

VEGETABLE QUESADILLA | 14

Chef's choice, oaxaca cheese, tomatillo salsa dip

VEGGIE FLATBREAD | 20

roasted garlic, braised greens, grilled red chicory, mushrooms, cheese, caramelized onion jam

ITALIAN MEAT FLATBREAD | 22

selection of Italian meats, tomato sauce, mozzarella, pesto

VESPER STEAK TARTARE* | 22

hand-chopped beef tenderloin, pickled vegetables, quail egg

BABY-BACK PORK RIBS | 25

mongolian marmalade – served with cole slaw

BRISKET TACOS | 16 (3) Per Order

smoked brisket, tomatillo salsa, cotija cheese, cilantro

Dessert

MOLTEN CAKE | 11

chocolate cake, vanilla ice cream

CARROT CAKE | 11

caramel, vanilla ice cream

Dessert Wines

FLEUR D'OR | Sauternes, 2015

1oz / \$4 | 3oz / \$9

FINCA DOMINGO | Torrontes, 2014

1oz / \$4 | 3oz / \$9

GRAHAM'S RESERVE | Porto "Six Grapes", 2014

1oz / \$4 | 3oz / \$9

** item is served raw or undercooked or may have raw or undercooked ingredients*

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Large parties of 6 or more will be on one check and subject to 20% gratuity