

Club Cocktails & Beer

POM AFTER DARK

amaro nonino, amaro montenegro, pomegranate juice, prosecco, soda
palm after dark? no, it's a pom after dark! a savory spritz, rich in flavor, and a perfect way to start or end your night. it's a digestif, it's good for you!

APRICOTTO ITALICUS

weber ranch vodka, italicus, apricot puree, lemon juice, simple syrup bergamot and apricot

Who'd-a thought? the balance between sweet and savory make for a very refreshing cocktail that rings in the season perfectly. it also sounds like a harry potter spell of sorts, say it three times and see what magic you unleash!

THE BOTANICAL HOUR

bombay london dry, kleiner figlig fig liqueur, lemon juice, thyme simple syrup
the magic hour? this botanical sour immediately transports you into a cozy room with the fireplace roaring and a potpourri of fig and thyme essence. thyme and thyme again.

PERA DORADA

codigo blanco tequila, pierre ferrand dry curacao, pear puree, lemon juice, lime juice, simple syrup

shout out to all the pears! this margarita is perfect year-round, but why not dedicate a whole season? golden pear, golden hour!

OLD SALT

hamilton 151 rum, yellow chartreuse, lemon juice, honey syrup, maldon salt
spicing things up, but keeping with the west indies flare - this over-proof cocktail packs a lot of flavor and also packs a punch! a pinch of maldon salt at the end gives it a savory finish that takes the edge off.

BANANA BREAD DAIQUIRI

hamilton breezeway rum, banana liqueur, coconut milk, lemon juice, lime juice, simple syrup, cinnamon

a home-y take on a tiki classic. my mom said if you wait for things, good things will happen to you, and i waited for things and i got some banana bread at work today!

NEGRONI ALBINO

malfy italian gin, luxardo bitter bianco, st. germain elderflower liqueur, lemon twist

bitter and sweet. so clear that it's neat. we took a cocktail that balances bitter and sweet and somehow made it even more polar-izing! just in time for the holidays!

CHIMNEY SMOKE 14

browne vanilla bean bourbon, knob creek maple bourbon, maple syrup, chocolate bitters, black walnut bitters

very smokey, old fashion riff - so popular we had to bring it back!

ANAHEIM BLVDIER

sagamore small batch rye, coffee-infused campari, amaro averna, vanilla, chocolate bitters, cinnamon

if you've made it this far down the list, you like your drinks like Marvin likes 'em! boozy and complex - very on brand. an anaheim-native's nod to the classic!

A VERY SPECIAL OLD CONNECTION

hennessy vsop, villon cognac, turbinado syrup, black walnut bitters

these two cognacs seem like they were made for each other. a play on a french connection, we just knew they'd had a very special old connection

CAMPFIRE OLD FASHIONED

Sagamore Small Batch Rye | Cask Strength Rye | Maple Syrup | Chocolate Bitters Orange Bitters
*an old fashioned that makes you reminisce all of those times sitting around the campfire with friends (marvin's favorite drink)**

ON DRAFT

Offshoot Relax Hazy IPA, Placentia, CA, 6.8%

North Coast Scrimshaw Pilsner, Fort Bragg, CA, 4.5

BY THE BOTTLE & CAN

Coors Light

Golden Road Mango Cart Blonde Ale, CA, 4.5%

Stella Artois Belgian Lager, Leuven, Belgium, 5%

Heineken Dutch Pale Lager, Netherlands, 5%

Modelo Mexican Lager, Mexico City, Mexico, 4.5%

Offshoot Viaje Mexican Lager, Placentia, CA, 4.7%

Menabrea Bionda Italian Lager, Biella, Piedmont, 4.8%

Ayinger Bavarian Dark Lager, Aying, Germany, 5.0%

Ayinger Oktoberfest, Aying, Germany, 5.8%

Ayinger Celebrator, Aying, Germany, 6.7%

Guinness Stout, Dublin, Ireland, 4.2%

Estrella Galicia N/A Lager Beer, Galicia, Spain, 0.0%

0% PROOF

LB TEA

Pineapple Juice | Fresh Lemon | House-made Simple Sparkling H2O | your choice of:

Cranberry Juice or Hibiscus Syrup

SWEETER THE JUICE

Blackberry | Cucumber | Fresh Lemon | House-made Simple Sparkling H2O

LUMINARA N/A

CHARDONNAY, Napa Valley

(ALCOHOL REMOVED)

RED BLEND, Napa Valley

(ALCOHOL REMOVED)

BARTON & GUESTIER

B&G SPARKLING

(ALCOHOL REMOVED)