

**COCKTAILS****TO THE NINES**Aperol, strawberry vodka, passionfruit liqueur, lemon,  
sparkling wine // 13**JUNGLE GYM**Copalli White Rum, grapefruit, cinnamon, cardamom bitters  
// 15**PICK UP STICKS**Gin, Pimm's No. 1, apple brandy, ginger beer,  
tangerine // 15**NO SHRUBS**Earl Grey gin, lemon, honey, blueberry shrub,  
thyme // 14**ALL TIED UP**Vodka, cucumber and lemon, pear brandy, aloe liqueur, mint  
// 15**TWENTY TWENTY**Tequila reposado, mezcal, banana liqueur, orgeat, lime,  
ancho chili, Pedro Ximenez sherry // 15**HOUND DOG**Bacon fat washed rum, peanut butter whiskey,  
anana liqueur // 13**THE APPLGATE**Whiskey, China-China, rum, apple tarragon syrup, cranberry,  
lime, cinnamon // 15**THE GARDEN**Tequila, mezcal, carrot, lavender and habanero bitters,  
rosemary olive oil // 15**MIDNIGHT CRUISER**Duck fat washed rye whiskey,  
spiced orange oleo, angostura bitters // 13**BOTTLED BEER****STONE DELICIOUS IPA // 7****VON TRAPP BOHEMIAN PILSNER // 8****EMPIRE BREWING WHITE APHRO // 8****EL SULLY LAGER // 8****SLOOP BREWERY-JUICE BOMB IPA // 8****GRAFT CIDER - FARM FLOR // 8****BROOKLYN LAGER // 7****BALLAST POINT VICTORY AT SEA  
IMPERIAL PORTER // 8****MILLER HIGH LIFE // 6****DRAFT BEER****STONE TROPIC THUNDER LAGER // 9****STONE IPA // 9****ASK YOUR SERVER FOR MORE  
ROTATING DRAFTS****BUDDIES**

SHOT + CHASER

**AMARO ANGELINO + ROTATING SOUR // 9****STRAWBERRY INFUSED VODKA + SPINETTA ROSÉ // 9****SONOMA COUNTY DISTILLING, BOURBON + TROPIC  
THUNDER // 9****BOTTLED SODA****BOYLAN'S**Cola, diet cola, black cherry, lemon lime,  
red birch beer, root beer, ginger ale // 4**HAPPY HOUR! MONDAY-FRIDAY 3PM-7PM**  
Select \$7 Red and White Wines and \$5  
Draft Beers! AND...1/2 Off The Belcampo  
Burger During Happy Hour!**WINES BY THE GLASS****SPARKLING****AZIMUT CAVA BRUT NATURE ROSÉ // 10****HERMANN J WIEMER, CUVÉE BRUT // 13****ROSÉ & WHITE****RAVINES, DRY RIESLING // 21****HENDRY, UNOAKED CHARDONNAY // 15****LA GRANGE TIPHANE, SAUVIGNON BLANC // 15****CASANOVA DELLA SPINETTA ROSÉ // 13****RED****POGGIOSECCO, CHIANTI // 10****NO FINE PRINT, CABERNET SAUVIGNON // 15****GROUNDWINE WINE PUBLIC RADIO, RED BLEND // 17****GASPARD, PINOT NOIR // 13****PAOLO SCAVINO, BAROLO // 30****NON-ALCOHOLIC +  
SUGAR-FREE****KETO GREEN LEMONADE**

Chlorophyll, Stevia, organic lemon juice // 8

**KETORITA**

Seltzer, organic lime juice, salt rim // 6

**BITTER LEMON**

Seltzer, organic lemon juice, angostura bitters // 8

**ASSORTED KOMBUCHA**

Ask server for daily offerings // 6

**BRAGG ORGANIC APPLE CIDER VINEGAR DRINK // 8****TOPO-CHICO // 4****COFFEE & TEA**

COFFEE BY J. GURSEY FINE COFFEES &amp; TEAS

**DRIP**

Vintage black diamond, our signature medium roast coffee // 4

**ESPRESSO**

Hand crafted to perfection and served with a thick crema layer // 4

**AMERICANO**

Espresso floating on hot water with a thick crema layer // 4

**CAPPUCCINO/LATTE**

Espresso finished with slow poured steamed milk // 5

**CHERRY BLOSSOM LATTE**

Cherry syrup w/ vanilla &amp; chocolate drizzle topped w/ cherry candies // 6

**MOCHA LATTE**

Espresso finished with slow poured steamed milk and chocolate // 6

**MATCHA GREEN TEA LATTE**Organic Japanese green tea matcha finished with  
slow poured steamed milk and vanilla // 6**HOT TEA**

English breakfast, earl grey, chamomile or tropical green // 4

**HOT CHOCOLATE**

Chocolate finished with slow poured steamed milk // 5