<table>
<thead>
<tr>
<th>BOUT NO.</th>
<th>Cocktails</th>
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</table>
| 1        | RUSSIAN FIX
Vodka - Pineapple - Chartreuse - Lime

FIFTY FIFTY FIFTY
Gin - Vermouth - Sherry

LION’S TAIL
Rye - Allspice - Lime - Bitters

JACK ROSE
Calvados - Lime - Real Grenadine

EL PALENQUERO
Mezcal - Vermouth - Real Grenadine - Curacao

| 2        | TEQUILA HONEY BEE
Tequila - Mezcal - Lemon - Honey

DEMOCRAT
Bourbon - Peach - Honey - Lemon

TRUE NAVY
Rums - Cane Syrup - Bitters - Lime Oil

DAIQUIRI DE LUXE
Rum - Orgeat - Lime

ALL COCKTAILS PRICED AT $12

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<table>
<thead>
<tr>
<th>BOUT NO.</th>
<th>Beer</th>
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</thead>
</table>
| 1        | CELLARMAKER BREWING
LEGALLY BITTER (MALT-FORWARD ESB)
San Francisco, 4% abv, 16oz/Pitcher |

HENHOUSE BREWING
HOLLOW MOON (HAZY/JUICY IPA)
Santa Rosa, 6.7% abv, 16oz/Pitcher |

WILD CARD BREWING
SIPPIN’ ON SUNSHINE (BRUT IPA)
Redding, 6.5% abv, 16oz/Pitcher |

CRAFTSMAN BREWING
HEAVENLY HEEF
Pasadena, 5% abv, 16oz/Pitcher |

| 2        | MODERN TIMES BEER
BLACK HOUSE NITRO (OATMEAL/COFFEE STOUT)
San Diego, 5.8% abv, 16oz |

THE RARE BARREL
SMALL ACTS (SOUR GRISETTE/SAISON)
Berkeley, 3.5% abv, 9oz |

FACTION BREWING
HIPSTER CONFORMANT (INDUSTRIAL LAGER)
Alameda, 4.8% abv, 16oz/Pitcher |

NEW GLORY BREWERY
MOIST PALE ALE (HAZY JUICY)
Sacramento, 5.8% abv, 16oz/Pitcher |

SOUR/FUNKY |

<table>
<thead>
<tr>
<th>DRAUGHT/BOTTLE</th>
<th>SOUR/FUNKY</th>
</tr>
</thead>
<tbody>
<tr>
<td>TECATE</td>
<td>Oak Aged Sour Blonde Ale - 6% - 375mL</td>
</tr>
<tr>
<td>FORT POINT KSA</td>
<td>Tart/Salty Ale With Guava/Pasionfruit - 4.9% 16oz</td>
</tr>
<tr>
<td>LAGUNITAS SUMPIN’ EASY</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
<tr>
<td>ORVAL</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
<tr>
<td>WESTMALLE TRIPEL</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
<tr>
<td>ANCHOR PORTER</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
<tr>
<td>ERDINGER N/A BEER</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
<tr>
<td>GOLDEN STATE APPLE CIDER</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
<tr>
<td>HANS REISETBAUER BRUT APPLE WINE</td>
<td>Funky Saison with Brettanomyces - 5.3% - 750mL</td>
</tr>
</tbody>
</table>

<p>| COPITA + SANGRITA + CERVECITA = OAXACAN STANDOFF $8 |</p>
<table>
<thead>
<tr>
<th>BOUT NO.</th>
<th>Wine</th>
</tr>
</thead>
</table>
| 1        | POCO a POCO ZINFANDEL
Organic/Biodynamic, Russian River, CA |

RICKSHAW PINOT NOIR
California AVA |

DOMAINE DE FONTSAINTE CORBIERES ROUGE
Carignan/Grenache/Syrah, Languedoc, France |

BROADBENT VINHO VERDE ROSE
Minho, Portugal |

<table>
<thead>
<tr>
<th>2</th>
<th>STORYPOINT VINEYARDS CHARDONNAY (Draft)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>CA AVA, Glass or Beaker - 11, 24</td>
</tr>
</tbody>
</table>

DANCING COYOTE ALBARINO (Draft) |
Clarksburg, CA, Glass or Beaker - 9, 20 |

MAS FI CAVA BRUT |
Sparkling, Spain |

CONQUILLA BRUT CAVA ROSE |
Sparkling, Spain |

| LAHERTE FRERES BRUT ULTRADITION |
| Champagne, France - 375mL |

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“I’m a don’t do it wrong do-it-righter.”
**SHRUB & SODA**
- Drinking Vinegar - Seasonal
- COLD BREW ICED COFFEE SWIZZLE
- Half & Half
- GINGER BEER/GINGER ALE/COLA
- FRESH JUICE
- Orange, Grapefruit

**TI PUNCH JULEP**
- Agricole Style Rum - Lime Oil - Cane Syrup

**RASPBERRY JULEP**
- Gin - Mint - Raspberry Syrup

**PRESCRIPTION JULEP**
- Brandy - Rye - Mint - Bitters

**SHERRY**
- MANZANILLA | Barbiana | $5
- MANZANILLA EN RAMA | La Guita | $8
- FINO JARANA | Lustau | $6
- AMONTILLADO EL TRESILLO | Emilio Hidalgo | $12
- MEDIUM DRY (AMONTILLADO) | Alvear | $7
- PALO CORTADO PENINSULA | Lustau | $6
- Oloroso Villapanes | Emilio Hidalgo | $12
- EAST INDIA SOLERA | Lustau | $6
- PEDRO JIMENEZ (PX) AURORA | Bodegas Yuste | $6

**Cocktails Priced at $11**
- SHERRY OLD FASHIONED
- RYE, PX SHERRY, BITTERS
- ADONIS
- FINO, ITALIAN VERMOUTH, BITTERS
- SHERRY COBBLER
- AMONTILLADO, FRUIT, SUGAR
- EAST INDIA #2
- EAST INDIA, FRENCH VERMOUTH, BITTERS

**Alcohol Free**
- SHRUB & SODA: Drinking Vinegar - Seasonal
- COLD BREW ICED COFFEE SWIZZLE: Half & Half
- GINGER BEER/GINGER ALE/COLA
- FRESH JUICE: Orange, Grapefruit

**American Highball**
- Bourbon, Averna, Bitters, Soda

**Cocktails Priced at $12**

**Alcohol Free**
- SHRUB & SODA: Drinking Vinegar - Seasonal
- COLD BREW ICED COFFEE SWIZZLE: Half & Half
- GINGER BEER/GINGER ALE/COLA
- FRESH JUICE: Orange, Grapefruit

**Bout No. 4**
- **Juleps**
  - MEDINA JULEP
    - Bourbon - Mint - Date Molasses
  - PRESCRIPTION JULEP
    - Brandy - Rye - Mint - Bitters
  - TI PUNCH JULEP
    - Agricole Style Rum - Lime Oil - Cane Syrup
  - RASPBERRY JULEP
    - Gin - Mint - Raspberry Syrup

**Cocktails Priced at $13**
- ALL JULEPS
- WHO HAS NOT TASTED ONE HAS LIVED IN VAIN

**Bout No. 5**
- **Highballs**
  - SHISO SPRITZ
    - Blanc Vermouth, Shiso Brandy, Lemon, Chili Tincture, Soda
  - NORMANDY HIGHBALL
    - Calvados, Tonic Water, Lime, Salt
  - PALOMA FRESCA
    - Tequila, Grapefruit, Lime, Soda
  - TENNESSEE RYEBALL
    - Rye, Lemon, Bitters, Ginger Ale
  - JEZEBEL
    - Aged Rum, Falernum, Lime, Bitters, Ginger Beer

**Cocktails Priced at $50**
- PUNCH PRICED AT $50
- SERVES 6 - 8 GUESTS

**Sherry**
- **2 oz Pours**
  - MANZANILLA | Barbiana | $5
  - MANZANILLA EN RAMA | La Guita | $8
  - FINO JARANA | Lustau | $6
  - AMONTILLADO EL TRESILLO | Emilio Hidalgo | $12
  - MEDIUM DRY (AMONTILLADO) | Alvear | $7
  - PALO CORTADO PENINSULA | Lustau | $6
  - Oloroso Villapanes | Emilio Hidalgo | $12
  - EAST INDIA SOLERA | Lustau | $6
  - PEDRO JIMENEZ (PX) AURORA | Bodegas Yuste | $6

**Well let there be sunlight, let there be rain. Let the brokenhearted love again. Sherry, we can run with our arms open before the tide.**

- Bruce Springsteen