



FOOD

cat snack 8

marinated olives, pickles, spiced nuts

shishito peppers 7

caesar dressing, crunchy garlic, parmesan breadcrumbs, white anchovies, lemon

roasted corn 9

brown butter mayo, cotija, togarashi, lime

chicken wings 13

smoked honey, hot sauce, pickled celery

chopped salad 13

kale, radicchio, romaine, carrot, chickpeas, pepperoncini, olives, tomatoes, fried shallot, aged provolone, white wine vinaigrette

heirloom tomato salad 13

chickpea fritters, pickled red onion, cucumber herb labne, urfa biber

beer battered fish sandwich 13

alaskan cod, romaine, heirloom tomato dill tartar sauce

burger 14

raclette, melted onions, shredded lettuce, sweet & tangy pickles, potato bun

add-ons: egg 2, bacon 2, avocado 3, double cheese 1

veggie burger 14

raclette, melted onions, shredded lettuce, sweet & tangy pickles, potato bun

add-ons: egg 2, bacon 2, avocado 3, double cheese 1

french fries 6

ice cream sandwich 6

vanilla ice cream, chocolate chip cookie

COCKTAILS 13

snaquiri

j.m. rhum agricole, pineapple, lime, sugar

brown derby

bourbon, grapefruit, honey

inverno

avua' cachaça ambruna, lime wedges, sugar, allspice dram

fine & dandy

gin, lemon, cointreau, angostura bitters

coming in hot

mezcal verde momento, lime, cacao, habanero tincture

fancy free

bourbon, maraschino, orange and angostura bitters served with an orange twist

corn 'n oil

smith & cross, aged rum, black strap, falernum, lime, bitters

warday's

gin, laird's apple brandy, sweet vermouth, green chartreuse served up a lemon twist

a la louisiane

rye whiskey, sweet vermouth, benedictine, absinthe served with a cherry

MULES 14

moscow mule

vodka, lime, ginger beer

peach buck

gin, peach liqueur, lime, ginger beer

20th century #1

bourbon, jamaican rum, lime, ginger beer

gin-gin mule

gin, mint, lime, ginger beer

v.8.26

a 3% surcharge is included on each guest check. the surcharge helps us provide a living hourly wage for all our staff. if you would like it removed from your check, just say so and we will oblige without question -the black cat

BUBBLES				full	btl	
macabeu/xarello/parellada	pere mata, brut nature, cava , spain			12	40	
trepát	pere mata, brute rose , cava, spain 2017			12	40	
lambrusco	fattoria moretto, emilia-romagna, italy			12	40	
meunier	mangin et fils, brut nature, champagne , france			bottle only	98	
WHITE				full	half	btl
loureiro/pederna	azahar, vinho verde , portugal 2018			10	5	32
sauvignon blanc	raphaël midior, pouilly-fume , france 2018			15	7.5	50
cortese	il poggio, docg gavi , italy 2018			12	6	40
chenin blanc	foxen vineyard and winery, santa maria valley, california 2017			12	6	40
ROSE/ORANGE				full	half	btl
cinsault/syrah	capitelles de fermes rose, aude valley, france 2018			10	5	32
pinot noir	shäfer rose, reinhessen, germany, 2018			11	5.5	36
skin contact semillon/viognier	golden mullet fury, mcclaren vale, australia 2016			15	7.5	50
RED				full	half	btl
pinot noir	stoller vineyard, dundee hills, willamette valley , oregon 2017			15	7.5	50
grenache/syrah	gris des bauries duo des axchaux, côtes du rhône , france 2014			14	7	46
cabernet sauvignon/merlot	kiona vinyards estates cuvée, columbia valley, wa 2016			10	5	32
tempranillo	siete pasos “el prenda” crianza, rioja , spain 2015			12	6	40

DRAFT	BOTTLED	CANS
golden pilsner 4.5% fremont brewing, seattle, wa (16 oz) 8	miller high-life 4.6% 4 miller brewing co., milwaukee, wi	stiegl radler (16oz) 2.5% 8 stiegl, salzburg, austria
yay! sayer ipa 6.7% common space brewery, hawthorne, ca (16 oz) 8	red stripe lager 4.7% 5 city brewing co, la crosse, wi	solera sour ale 6.9% 9 ommegang brewing, cooperstown, ny
ksa kölsch 4.6% fort point brew co, san francisco, ca (16 oz) 8	sol lager 4.5% 6 cerveceria cuauhtémoc, mexico	rosetta cherry sour 5.6% 9 ommegang brewing, cooperstown, ny
1903 lager 5.6% craftsman, pasadena, ca (16 oz) 8	nut brown ale 5% 6 alesmith brewing co, san diego, ca	xocoveza aztec chocolate stout 8.1% 8 stone brewing, escondito, ca
chronic amber ale 4.9% pizza port brewing, solana beach, ca (16 oz) 8	houblon chouffe 9% 10 brewery achouffe, belgium	orderville hazy ipa (16oz) 7.2% 9 modern times, san diego, ca
madewest pale ale 5.6% madewest brewery, ventura, ca (16 oz) 8	hitachino white ale 5% 12 kiuchi brewery, japan	lush ipa 7.0% 6 fremont, seattle, wa
sure tang guava sour 6.3% common space brewery, hawthorne, ca (16 oz) 8	o’doul’s 0.5% 4 anheuser-busch, st. louis, mo	shiner bock (16oz) 4.4% 6 spoetzl brewery, shiner, tx
steep drop coffee milk stout 5.2% boulevard brewing, kansas city, mo (16 oz) 8	CIDER	hamm’s (16oz) 4.6% 5 hamm’s, milwaukee, wi
	celt cidre breton traditionnel 4.6% 7 cidreie loic raison, domagne, france	olympia 4.78% 4 pabst, milwaukee, wi
	dry hopped cider 7% 9 tin city cider co, paso robles, ca	KOMBUCHA
	poly dolly rose cider 8.5% 9 tin city cider co, paso robles, ca	blood orange mint 6% 8 juneshine, san diego, ca