

# COCKTAILS

## BLT BLOODY MARY

Tito's Vodka, and our Award Winning Bloody Mary Mix. Served with a slice of Bacon, Romaine leaf & Cherry Tomato.

**11.50**

## PINK CLOUD

Three Olives Strawberry Vodka, Creme de Cacao, Strawberry Puree & Cream. Blended and topped with whipped cream, pink sugar & cherry.

**9.50**

## COOL AS A CUCUMBER

Re:Find Cucumber Vodka, house made honey simple syrup, fresh lime & Grapefruit juice.

**11.00**

## GIN SIDECAR

Tanqueray Gin, Cointreau, and fresh lemon juice. Served with a lemon twist.

**13.50**

## RASPBERRY GIMLET

Nolet's Gin, fresh lime juice, and house made Raspberry Simple Syrup.

**10.50**

## DAISY MAE

Cazadores Blanco Tequila, house made raspberry simple syrup, fresh lemon, lime and orange juice.

**11.50**

## GOLD RUSH

Bulleit Bourbon, house made honey simple syrup, and fresh lemon juice.

**10.50**

## OLD FASHIONED

Woodford Reserve Rye, Angostura Bitters, house made simple syrup, and fresh orange.

**11.50**

## CLASSIC MANHATTAN

Makers Mark Bourbon, Carpano Antica Vermouth and Angostura Bitters.

**12.50**

## MADONNA RUM PUNCH

Sailor Jerry Spiced Rum, Myer's White Rum, fresh orange and pineapple juice, with a float of Creme de Almond and Kraken Dark Rum.

**9.50**

## MOSCOW MULE

Russian Standard Vodka, fresh lime juice, and Cock 'n Bull Ginger Beer.

**10.00**

## OTHER ASSORTED MULES

(all Mules made with fresh lime juice and Cock 'n Bull Ginger Beer)

**11.00**

## DUBLIN DONKEY

Jameson Irish Whiskey

## TENNESSEE MULE

Jack Daniels Tennessee Whiskey

## JUNIPER JACKASS

Beefeaters Gin

## DARK & STORMY

Kraken Dark Rum

## EL BURRO

Cazadores Resposado Tequila

# BEER

## DOMESTIC

Bud  
Bud Light  
Coors  
Coors Light  
5.00

Fat Tire  
Sierra Nevada Pale  
6.50

## IMPORT

Erdinger (Non Alcoholic)  
5.00

Corona  
Stella Artois  
Guinness (Extra Stout)  
6.50

## LOCAL

Firestone 805, Paso Robles, CA  
6.50

Firestone DBA, Paso Robles, CA  
6.50

Tap It IPA, San Luis Obispo, CA  
6.50

See Canyon Hard Cider,  
San Luis Obispo, CA  
22oz/ 11.00

## CRAFT BEERS

Lagunitas IPA, Petaluma CA  
12 oz. / 7.00

Ballast Point  
Grapefruit Sculpin IPA, San Diego, CA  
12 oz. / 8.00

Figueroa Mountain Lizard  
Mouth Double IPA, Buellton, CA  
12 oz./ 8.00

Anchor Liberty Ale, San Francisco, CA  
12 oz./ 7.00

Hoegaarden Belgian Wit  
12 oz. / 7.00

Paulaner Hefeweizen  
12oz./ 6.50

Founders Rubaeus Raspberry Ale  
12 oz. / 8.00

Allagash Curieux  
22 oz. / 30.00

Chimay Blue, Grand Reserve,  
Belgian Strong Dark Ale  
22 oz./ 25.00

Unibroue La Fin Du Monde Belgian Tripel  
22 oz./ 20.00

St. Bernardus Abt. 12, Belgian Quad  
22 oz. / 25.00

# HOUSE WINE

Champagne  
9.25 glass/25.00 bottle

Chardonnay  
White Zinfandel  
Cabernet  
8.50 quartino/22.00 bottle

For our full list of wines by the glass, please take  
a look at our Wine List.

# APPETIZERS

## SHRIMP COCKTAIL

Jumbo shrimp served with our house made cocktail sauce.

**19.95**

## SWEET POTATO FRIES

Served with chipotle aioli sauce.

**6.75**

## RELISH TRAY

Jack cheese, Italian salami, olives, green onions, peppers, celery and carrots.

**9.75**

## PORTOBELLO

### MUSHROOM FRIES

Parsley, parmesan & lemon aioli.

**9.75**

## GREEN GODDESS

### AVOCADO TOAST

Seasonal roasted vegetables & Tahini Sauce.

**9.75**

## TRUFFLE FINGERLING

### POTATOES

Fingerling potatoes, fresh herbs, Kosher salt, parmesan cheese and finished with white truffle oil.

**6.95**

## GARLIC CHEESE BREAD

San Luis Sourdough bread, garlic, green onions and a variety of fresh cheeses.

**9.95**

## PICK & SHOVEL SLIDERS

Brie Cheese & garlic aioli. Served on a house made bun.

**3 for 14.95**

## ARTISAN CHEESE PLATE

Chef's selection of five various cheeses, served with honeycomb, candied pecans, Greek olives and grape clusters.

**18.95**

**Ask about our  
Burger of the Week.**

Available in the Copper Cafe & Silver Bar Cocktail Lounge.