

laszlo cocktails

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| kiss of fire argonaut brandy, house spiced pepper syrup, fresh lemon, cherry brandy, almond, peach bitters | 12 |
| lust for life ghost pepper tequila, house-made basil essence, freshly squeezed lime juice, agave, fleur de sel | 15 |
| just like honey barr hill gin, vermont honey, moroccan spices, fresh meyer lemon juice | 13 |
| family affair capurro pisco, saison sherry finished rum, caramelized pineapple, coconut, fresh lemon | 14 |
| dance of the dead tequila ocho reposado, apple brandy, allspice, cassis berries, fresh squeezed lemon juice | 13 |
| wild stallion suntory toki japanese whisky, cardamom, st george pear brandy, smoky mist, dried pear | 15 |
| heat of the moment pierre almas mezcal, mango purée, habanero, freshly squeezed lime juice, tajín rim | 15 |
| like a virgin ketel one vodka, prickly pear essence, fresh lime, club soda, fresh mint | 14 |
| ace of spades jack daniel's rye and apple, pistachio nectar, fresh lemon, orange flower, angostura, egg white | 14 |
| fairytale holiday spiced maker's mark bourbon, pomegranite vanille de madagascar, fresh lemon | 15 |

hot drinks / cold nights

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| hot cider cinnamon & cranberry spiced apple cider is back!!! | 14 |
| hot toddy honey, lemon, heat, a little spice | 14 |

five o'clock somewhere

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| a shot of... bourbon, rye, tequila, or mezcal and your choice of beer: shiner bock, trumer pilsner, or tecate | 12 |
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hours:

tuesday - thursday 5 to 10
friday & saturday 5 to 11
saturday & sunday brunch 11 to 3

oysters & bar bites

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| freshly shucked oysters on the half shell kumiai (baja, mx) | 2 |
| tandoori popcorn clarified butter, parmesan | 4 |
| pork chicharones harissa dust, sea salt, fresh lime | 5.5 |
| warm fondue warm raclette, epoisse, d'affinois, roasted garlic, pear, crudite, baguette toasts | 17 |
| prawn cocktail (4) signature cocktail sauce, spiced pickles | 12 |
| cheese board (4) fruit preserves, honeycomb, almonds, grilled sourdough bread | 20 |
| grilled monterey bay calamari cermoula, chili oil, aioli, breadcrumbs, cilantro | 18 |

ask for the full foreign cinema menu

beer

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| tecate 12oz can | 4 |
| trumer pilsner 12oz bottle | 7 |
| standard deviant kolsch 12oz can | 8 |
| shiner bock 12oz bottle | 7 |
| franziskaner weissbier 12oz bottle | 7 |
| almanac seasonal sour 16oz can | 12 |
| foreign cinema west coast ipa 16oz can | 10 |
| standard deviant hazy ipa 12oz can | 8 |
| standard deviant nitro coffee cream ale 10oz can | 8 |
| dark star imperial oatmeal stout 12oz can | 9 |
| golden state mighty dry cider 16oz can | 9 |
| topo chico strawberry guava hard seltzer 12 oz | 7 |

wine

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| sommariva, prosecco <i>valdoddiadene, venato, italy nv</i> | 12 / 48 |
| biscaye baie, sauvignon blanc <i>côtes de gascogne, france 2019</i> | 12 / 48 |
| valdesil, godello <i>'montenovo' valdeorras, spain 2019</i> | 12 / 48 |
| rosé, pascal jolivet <i>sancerre, france 2019</i> | 13 / 50 |
| les demoiselles <i>côtes de bourg, bordeaux, france 2019</i> | 13 / 56 |
| terrebrune, mourvèdre blend <i>'Terre D'Ombre', IGP provence, france 2020</i> | 12 / 48 |