

## laszlo cocktails

Instagram: @laszlobarsf @foreigncinemasf

<b>dublin mule</b>	15
teeling irish whiskey, freshly squeezed lime juice fever tree ginger beer, angostura bitters	
<b>gimme shelter</b>	16
remy martin v.s.o.p. liquid alchemist passionfruit, cointreau triple sec, fresh lemon juice	
<b>family affair</b>	15
Coconut rum, capurro pisco, caramelized pineapple, coconut, fresh lemon	
<b>like a virgin</b>	16
ketel one vodka, prickly pear essence, fresh lime, club soda, fresh mint	
<b>cool blue</b>	16
bluecoat barrel aged gin, cocchi di torino barrel aged orange bitters, citrus twist	
<b>just like honey</b>	15
barr hill gin, vermont honey, moroccan spices, fresh meyer lemon juice	
<b>rock me tonight</b>	16
bluecoat elderflower gin, aperol, peach essence lime and orange juice, fresh mint and nutmeg	
<b>laszlo's old fashioned</b>	16
bespoken bourbon, simple syrup, angostura and orange bitters, citrus twist	
<b>peaches</b>	16
jack daniels, liquid alchemist peach essence, cointreau lemon juice, egg whites, rose petals	
<b>junipero dry martini</b>	15
junipero gin in a classic dry martini, martini & rossi dry vermouth, served with a twist or olive	
<b>selena por vida</b>	17
blanco tequila, aperol, fresh orange juice, fresh lime juice, basil and jalapeño syrup tajin rim - <i>can be made with mezcal</i>	

## spiritless selections

*mindfully crafted, proudly non-alcoholic*

<b>it's 5 o'clock all the time</b>	12
beck's na beer w/ a shot of lyre's "whiskey"	
<b>piece of my heart</b>	10
lyre's italian orange & aperitif rosso topped with soda	
<b>dog with sharper teeth</b>	10
lyre's white cane spirit, fresh mint, demerara sugar, fizzy water & lime juice	
<b>white ferrari</b>	10
lyre's london dry, lemon juice, & spiced honey	

## oysters & bar bites

<b>oysters on the half shell</b>	2 ea
chef's choice	
<b>fried green olives</b>	8.5
anchovy stuffed	
<b>iberico pork chicharrones</b>	6
harissa blend, sea salt, fresh lime	
<b>white prawn cocktail</b>	12
signature cocktail sauce, slaw	
<b>baked goats cheese</b>	19
lavender scented, raddiccio, blackberries, nectarines, veggie crudite, crostini	
<b>cheese board (3)</b>	22
toasted almonds, buckwheat crackers	
<b>ask for the full foreign cinema menu</b>	
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## beer

tecate 12oz can	4
trumer pilsner 12oz bottle	7
locus 'blackberry and apples' cider 12oz can	7
east brother 'doppelbock' dark lager 16oz can	8
foreign cinema west coast ipa 16oz can	10
urban family 'laser hammer' <i>prickly pear sour 6.6%</i>	7
half acre 'bodem' ipa <i>12oz can 6.7%</i>	7
barrelhouse 'mango ipa' <i>6.5%</i>	8
almanac barrel-aged cherry sour 16oz can	12
shiner bock 12oz bottle	4
lagunitas 'hoppy' refresher 12oz bottle	6
beck's (non alcoholic)	6

## five o'clock somewhere

a shot of...	12
bourbon, rye, tequila, or mezcal	
<b>and your choice of beer:</b>	
shiner bock or tecate	

## wine

sommariva, prosecco	12 / 48
<i>valdobbiadene, veneto, italy nv</i>	
cottat 'le grand caillou' sauvignon blanc	12 / 48
<i>loire valley, france 2021</i>	
arnaldo caprai 'grecante' grechetto	13 / 52
<i>umbria, italy 2020</i>	
rosé, tablas creek vineyard	11 / 44
<i>'patelin' paso robles 2022</i>	
kermit lynch, côtes du rhône	12 / 48
<i>rhône valley, france 2020</i>	
routestock, pinot noir	14 / 58
<i>sonoma coast 2021</i>	