

# COCKTAILS

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## Corpse Reviver #2 18

Gin, Cointreau, Lillet, Lemon, Absinthe Rinse

## Hanky Panky 19

Gin, Sweet Vermouth, Amaro

## Mezcal Negroni 19

Mezcal, Cocchi di Torino, Campari

## French 75 18

Gin or Cognac, Lemon, Sparkling Wine

## Daiquiri 18

White Rum, Lime, Sugar

## Driskill Old Fashioned 18

Bourbon, Rye, Demerara, Angostura

## Sidecar 18

Cognac, Curaçao, Lemon, Sugar Rim

## Margain's Margarita 22

Aguasol, Lime, Agave, Aleppo Salt

## Zero Spritz 17

Giffard Apertif, Orange, 0% ABV Sparkling

## Nada Marg 18

Ritual 'Tequila', Lime, Salt Rim

# BEER

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## Draft (20oz)

Live Oak Pre-War Pils 10

Meanwhile Secret Beach IPA 12

## Bottle

Michelob Ultra 8

Coors Banquet 8

Stella Artois 9

Pacifico 9

Best Day NA Kölsch 8

# WINE

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## Sparkling

Terres Secrètes ‘Crémant de Bourgogne’ 18/70  
Burgundy, France - Brut

Domaine de la Chanteleuserie 20/78  
Loire Valley, France - Brut Rosé

Taittinger ‘La Française’ 30/118  
Champagne, France - Brut

## Rosé

Scribe Winery ‘Rosé of Pinot Noir’ 20/78  
Sonoma, California

## White

Hillick & Hobbs ‘Estate’ 20/78  
Finger Lakes, NY - Dry Riesling

Résonance 20/78  
Willamette Valley, Oregon Chardonnay

J. de Villebois 25/98  
Sancerre, France - Sauvignon Blanc

## Red

Domaine des Perelles ‘Fleurie’ 18/70  
Beaujolais, France - Gamay

Ridge ‘Three Valleys’ 20/78  
Sonoma, California - Zinfandel Blend

CEP Vineyards 25/98  
West Sonoma Coast, California - Pinot Noir

Leviathan 25/98  
California - Cabernet Blend

## SNACKS

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Nuts 8

Dill Pickle Chips 5

Marinated Olives 7

Bread & Butter Pickles 6

House Fries 14

Clothbound Cheddar, Bread & Sweet Onion 14

## PLATES

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Shrimp Cocktail 24

Toasted Coriander Aioli

Green Goddess Dip 18

Crudite of Vegetables and Sesame Lavash

Steak Tartare\* 23

Red Snapper Ceviche\* 20

Leche de Tigre with Aji Amarillo and Crushed Corn Nuts

Tuna Carpaccio\* 22

Fennel, Crisp Red Pepper, Lemon Oil

Iceberg & House-Cured Bacon Wedge 22

Danish Blue, Herbs and Buttermilk Ranch

Crab Louis a la Sam's Grill\* 44

Dungness Crab, Iceberg, Tomato, Egg, Cucumber,  
Avocado and Tangy Louis Dressing

Driskill 8oz Cheeseburger 24

Lettuce, Tomato and Onion

Roast Beef Sandwich 32

Horseradish Cream, Caramelized Onion and Watercress