



FOR THE SOUL

CIRCLE CITY SIGNATURES

THE 1847 – SERVED WITH A TAKE HOME FLASK	22
Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum	
SPICY MARGARITA	16
Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave nectar	
MP MAI THAI	17
Light rum, Diplomatico Mantuano rum, almond nut orgeat, orange curacao, lime juice, honey liliko'i foam	
THE MULE	15
Titos Vodka, ginger beer, rosemary simple, lime and rosemary	
STAR DAISY	16
Junipero gin, Lairds Bonded applejack, dry curacao, lemon juice	
HUGO	15
Empress gin, elderflower, prosecco, mint simple, lime	
THE QUEEN’S GAMBIT	16
Diplomatico Mantuano rum, Suze, velvet falernum, pineapple, lime, peach simple, bitters	
SMOKE SIGNAL	18
Sazerac Rye, gran classico, oloroso sherry, amaretto, lime juice	
PEACEFUL DREAM	17
Titos, St Germaine, pomegranate juice, lemon juice, rosemary simple, foaming bitters	
SIP FOR SERENITY	17
A monthly cocktail inspired by our mixologist, with 50% of the proceeds benefiting local CNUSD schools	

ZERO-PROOF COCKTAILS

UPTOWN FIZZ	14
N/A prosecco, hibiscus, strawberry, lemon, hot honey	
PINK PONY CLUB	16
Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	
BOTANICAL BLOOM	15
Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	
SORTA LIKE A SPRITZ	15
Lyre’s Italiano, n/a prosecco, n/a bitters	

BRUNCH COCKTAILS

ALL-DAY BLOODY MARY	15
Grey goose, cold pressed vegetables, fennel salt, fresh horseradish, pickles	
SEASONAL BELLINI	14
White peach, prosecco, Rosewater,	
EL CHARRO REPOSADO	15
Reposado, melogold grapefruit, fresh lime, hot honey	
APEROL SPRITZ	14
Prosecco, Aperol, soda ... light and refreshing.	
ESPRESSO MARTINI 2.0	16
Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	
THE BREAKFAST MARTINI	16
Botanist gin, house made marmalade, dry curacao, citrus spritz	
SPANISH COFFEE	15
Goslings 151, Cantera coffee liqueur, Cointreau, black coffee topped with fresh whipped cream	
FROSÉ	15
Basic bitch shit	

THE MIMOSA

CLASSIC MIMOSA	14
Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears	

THE OLD FASHIONED

Legend has it that the old fashioned originated in Louisville, Kentucky in 1880 at a private social club called The Pendennis Club. The recipe is rumored to have been created by bartender and bourbon distiller, James E. Pepper. During the 1870s and 1880s, bartenders began adding embellishments to their Whiskey Cocktails, some customers rebelled against the innovations, preferring the traditional version and thus ordering “old-fashioned whiskey cocktails” instead.

THE PERFECT OLD FASHIONED	17
Buffalo Trace, simple syrup, angostura bitters, orange bitters, chocolate bitters, salt, orange peel, cherry	
OAXACAN OLD FASHIONED	17
El Charro reposado tequila, mezcal, agave, angostura bitters, orange peel	
GIN HONEY OLD FASHIONED	16
Tom cat gin, honey, aromatic bitters, luxardo cherry, orange peel	
ISLAND OLD FASHIONED	16
Diplomatico Mantuano rum, all spice dram, demerara, aromatic bitters, orange bitters, orange peel	
HOGS HIGH OLD FASHIONED	17
Whistle Pig 6 year rye, smoked bourbon maple syrup, aromatic bitters, walnut bitters, bacon, orange twist	
JAPANESE OLD FASHIONED	18
Hibiki Japanese whisky, demerara, aromatic bitters, lemon bitters	

COUNT NEGRONI

The Negroni was created in Florence, Italy, in 1919, at the Casoni Bar. Count Camillo Negroni, a regular customer at the bar, requested a stronger version of his favorite Americano cocktail, which was made with Campari, sweet vermouth, and soda water. The bartender, Fosco Scarselli, obliged by replacing the soda water with gin, and the resulting cocktail became the Count's usual order. Other patrons started asking for “one of Count Negroni’s drinks,” and the cocktail eventually became known as the Negroni.

NEGRONI	16
Botanist gin, Campari, sweet vermouth, orange	
CHOCO-GRONI	16
Ford's Gin, sweet vermouth, Campari, crème de cacao, chocolate bitters	
BLANCO OAXACAN	17
El Charro Reposado, suze, lillet blanc, mezcal spritz	
CUCUMBER NEGRONI	16
Empress 1908 cucumber lemon gin, bitter bianco, lillet blanc, prosecco	
CORNWALL	16
Boodles Gin, sweet vermouth, punt e mes, Campari, chocolate bitters	
SOUR CHERRY NEGRONI	17
Ford’s Gin, sour cherry juice, Campari, martini rubino, tempus fugit, citric acid	

THE MARTINI

The martini’s origins are debated, with popular theories pointing to both California and New York. One theory suggests it evolved from the “Martinez” cocktail, potentially created in Martinez, California, or at the Occidental Hotel in San Francisco. Another theory links its origin to the Knickerbocker Hotel in New York City. Regardless of its precise birthplace, the martini has evolved from a sweeter, fruit-garnished drink to the drier, gin-and-vermouth cocktail we know today.

DORIAN GREY	16
Earl grey infused gin, Diplomatico Mantuano rum, lemon juice, orange bitters	
FILTHY	16
Grey Goose, Cinzano 1757 dry, St. Germain. olive oil.	
VESPER	16
Fords Gin, Ketel One Vodka, lillet blanc	
GIBSON, BUT A LITTLE MESSY	16
Botanist Gin, Dolin Blanc, Cinzano Dry 1757, lemon bitter, pickled onion	
ESPRESSO	16
Haku Vodka, cantera coffee, vanilla simple, fresh espresso	
50/50	16
Nolly pratt with a choice of Botanist Gin, or Kettle One Vodka	

ON TAP

COORS LIGHT	7
American-Style Light Lager – 4.2%	
MODELO ESPECIAL	8
Mexican Pilsner-Style Lager – 4.4%	

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

BY THE CAN

ATHLETIC UPSIDE DAWN	6.5
Non-Alcoholic Golden Ale	
FIRESTONE WALKER 805	6.5
Blonde Ale – 4.7%	
CORONA EXTRA	6.5
Mexican Lager – 4.6%	
BUD LIGHT	6
American-Style Light Lager – 4.2%	
ELYSIAN SPACE DUST	7.5
India Pale Ale – 8.2%	
- 196 LEMON SELTZER	8
Vodka Seltzer – 5.5%	
- 196 PEACH SELTZER	8
Vodka Seltzer – 5.5%	
- 196 STRAWBERRY SELTZER	8
Vodka Seltzer – 5.5%	
MICHELOB ULTRA	6
American-Style Light Lager	

UNBOTTLED WINES

HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA	19
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BUBBLES

	<i>Gl/Btl</i>
2023 PIPER SONOMA	14/53
Brut Rosé, Sonoma	
Picked berries, tangerine and guava	
LA MARCA	13/49
Prosecco, Italy	
Green apple, peach, lemon, hints of mineral	

REDS

	<i>Gl/Btl</i>
2022 MARTIS	19/72
Cabernet Sauvignon, Alexander Valley	
Blackberry, dark cherry, nutmeg, sage	
2022 WILD HORSE WINERY & VINEYARDS	16/60
Cabernet Sauvignon, Paso Robles	
Wild cherry, toasted oak, warm spice	
2023 ORIN SWIFT	120
Merlot, You Had Me At Hell No, Advice From John	
Blackberry pie, black plum, lilac	
2022 ORIN SWIFT, ABSTRACT	24/90
Red Blend, California	
Black plum, cacao, black pepper, oak	
2023 FESS PARKER	23/87
Pinot Noir, Sta. Rita Hills	
Spice, cranberry, light blueberry and strawberry	
2023 SCARPETTA	15/57
Barbera, del Monferrato	
Berries and plums, porcini mushroom	

WHITES

	<i>Gl/Btl</i>
2022 DOMAINE DROUHIN-VAUDON	17/64
Chablis	
Dry and fruity, with mineral notes	
2023 J. LOHR VINEYARDS & WINES	12/45
Chardonnay, Riverstone	
Ripe citrus and apple, white nectarine and baking spice	
2023 BELLE GLOS	15/57
Pinot Noir Blanc Oeil De Perdrix Rosé, Sonoma County	
Nectarine, peach, and apricot, hint of citrus	
2023 SCARPETTA	12/45
Delle Venezie Pinot Grigio	
Stone fruits and melon	
2023 FESS PARKER	49
White Riesling, Santa Barbara County	
Off dry with great acidity	
2024 WHITEHAVEN WINES	13/49
Sauvignon Blanc Marlborough	
Bright citrus aromas of grapefruit and lemongrass	

Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% gratuity is added for parties of 6 or more. Large parties may split the bill a maximum of 2 credit cards.

General Manager: Hitesh Ambalal, Mixologists: John Rowland, Executive Chef: Angel Garcia