

CHERRIES

COCKTAILS

seasonal \$13

STARSTRUCK

VODKA, COLD BREW, HOUSE PUMPKIN SPICE COLD FOAM

INGENIO

PISCO, SAIGON CINNAMON, FRESH-SQUEEZED BLOOD ORANGE & LIME JUICE, SPARKLING GRAPEFRUIT SODA

JANDAL SOUR

STANDARD RYE, GALA APPLE, FRESH-SQUEEZED LEMON, EGG WHITE, ANGOSTURA & PEYCHAUDS BITTERS

PISTOLERO

LOS ALTOS TEQUILA, BLACKBERRY, COMBIER, FRESH-SQUEEZED LIME

BEAST OF BURDEN

SEASONAL OLD-FASHIONED OF UNCLE NEAREST RYE, DEMERARA, AND WALNUT BITTERS

standard \$12

OAXACAN NEGRONI

ILLEGAL MEZCAL, DOLIN ITALIAN VERMOUTH, CAMPARI

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL

BEFORE SUNSET

PLANTERAY RUM, PASSION FRUIT, FRESH-SQUEEZED LIME

THYME TO FLY

VODKA, FRESH-SQUEEZED CITRUS, LAVENDER, ROSEMARY, THYME, BUBBLES

HUGO SPRITZ

ST. GERMAINE, FRESH-SQUEEZED LEMON, PROSECCO

margaritas \$11

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

FROZEN MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

SPICY MARGARITA

LOS ALTOS TEQUILA, FRESH-SQUEEZED LIME, COMBIER, JALAPEÑO

MEZCAL MARGARITA

BANHEZ MEZCAL, FRESH-SQUEEZED LIME, COMBIER

virgins \$9

PINEAPPLE-MINT FIZZ

FRESH-SQUEEZED PINEAPPLE & LIME JUICE, GOMME SYRUP, SODA, MINT

PROVENCAL TONIC

FEVER TREE LEMON TONIC WATER, ROSEMARY, THYME, LAVENDER

AFTERBURNER

FRESH PINEAPPLE & LIME, GINGER, CHERRY, JALAPEÑO

HOUSE CHERRY COLA

COKE, GINGER-CHERRY CORDIAL, ICE

CANS

TECATE - \$5
SOUTHERN GRIST PILSNER 16OZ - \$9
BEARDED IRIS HOMESTYLE IPA, 16OZ - \$9
BRAVAZZI ITALIAN SODA - \$7
ATHLETIC N/A BEER, ROTATING - \$7

COLA ETC.

COKE \$4
DIET COKE \$4
SPRITE \$4
TOPO CHICO \$4
RED BULL \$5

WINE

RED

SPOKEN WEST, PINOT NOIR, CA \$9
DONA FLOR, VINHO TINTO, PORTUGAL \$10

WHITE

MATTEO BRAIDOT, FRIULI PINOT GRIGIO, ITALY \$10
DONA FLOR, VINHO VERDE, PORTUGAL \$9

SPARKLING

ROTATING HOUSE BUBBLY - \$9

FOOD

SERVED UN

shares

WOOD TOGARASH

SMALL HOUSE TOI

QUESO PICO, HOU

ROASTED TOMATO SALSA

HOUSE TORTILLA CHIPS - \$6

ARUGULA SALAD

ARUGULA, SPINACH, TRUFFLE VINAIGRETTE, PARMESAN - \$12
ADD WOOD-FIRED CHICKEN THIGH * - \$6

large plates

sandwiches served with sea salt crisps

CHERRIES WOOD-FIRED BURGER

AMERICAN CHEESE, TOMATO, PICKLE, ICEBERG, ONION, BLACK PEPPER AIOLI * - \$16

WOOD-FIRED FAJITA TACOS (3 Tacos)

MARINATED & FLAME-ROASTED CHICKEN, CILANTRO, ONION, SALSA, AVO CREMA * - \$14

CUBANO

PRESSED CLASSIC OF HAM, ROASTED PORK, SWISS, PICKLE, MUSTARD - \$14

GRILLED CHEESE

3 CHEESES ON TUSCAN BREAD W/ HORSERADISH CREME, ARUGULA, TRUFFLE OIL - \$13

PESTO CHICKEN PANINI

CHICKEN THIGH, MOZZARELLA, CHARRED TOMATO, AVOCADO AIOLI * - \$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HAPPY HOUR

DAILY UNTIL 8PM

\$8 cocktails

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

BEFORE SUNSET

PLANTERAY RUM, PASSION FRUIT, FRESH-SQUEEZED LIME

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL

OLD-FASHIONED

BOURBON, ANGOSTURA BITTERS, ORANGE PEEL

wine & cans

HOUSE RED - \$6

HOUSE WHITE - \$6

HOUSE BUBBLES - \$6

TECATE - \$4

happy hour food

SMALL BATCH GUACAMOLE

HOUSE TORTILLA CHIPS - \$8

WOOD-ROASTED WINGS

TOGARASHI SAUCE * - \$10

WOOD-FIRED FAJITA TACOS (2 Tacos)

MARINATED & FLAME-ROASTED CHICKEN THIGH, CILANTRO, ONION, SALSA, AVO CREMA * - \$9

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE AND TABS LEFT OPEN AFTER CLOSE