

# COCKTAILS

# \$11

HAPPY HOUR MONDAY-FRI, 3PM-6PM

LATE NITE HAPPY HOUR SUNDAY-THURSDAY, 8PM-CLOSE

HAPPY HOUR

\$7

## BEE STING

*Espolón Reposado Tequila, honey syrup, lemon juice & fresh jalapeño*

## PATXI'S MOJITO

*Bacardi Rum, fresh mint, lime juice, simple syrup*

## POMEGRANATE LEMONADE

*Hangar One Vodka, triple sec, pomegranate juice & sweet & sour*

## DARK & STORMY

*Gosling's Rum, Bacardi rum, lime juice & ginger beer*

## PATXI'S OLD FASHIONED

*Bulleit Bourbon, agave nectar, angostura bitters, peychaud bitters, fresh orange & luxardo cherries*

## MOSCOW MULE

*Deep Eddy Vodka, fresh ginger, lime juice, ginger beer, simple syrup*

## PATXI'S MARGARITA

*Espolón Reposado Tequila, Cointreau, fresh orange, sweet & sour & agave nectar*

## CUCUMBER MINT MARTINI

*Hangar One Vodka, St. Germain, fresh mint, cucumber, lime juice & ginger beer*

## STAR BERRY

*Deep Eddy Vodka, strawberry, honey syrup, lemon juice & fresh basil*

## STRAWBERRY MARGARITA

*Espolón Reposado Tequila, triple sec, strawberry, sweet and sour & agave nectar*

## RUMGRIA

*Red Sangria, fresh cut apples & oranges, pineapple juice, with a shot of Gosling's Rum*

## PATXI'S MANHATTAN (SERVED UP +2)

*Served on the rocks with Maker's Mark Bourbon, angostura bitters, sweet vermouth & luxardo cherry*

## CLASSIC GIN MARTINI

*Bombay Original London Dry Gin, shaken not stirred, up with a lemon twist*

# WINES

HAPPY HOUR \$5 HOUSE WINE, DRAFT BEER, SANGRIA, J. ROGET SPARKLING

HAPPY HOUR MONDAY-FRI, 3PM-6PM

LATE NITE HAPPY HOUR SUNDAY-THURSDAY, 8PM-CLOSE

## WHITE

GLASS/BOTTLE

|   |         |
|---|---------|
| <b>JOSH CELLARS ROSÉ</b> <i>White Peach, Strawberry   California</i>          | 8 / 29  |
| <b>J. ROGET SPARKLING</b> <i>Dry, Sparkling   New York</i>                    | 7 / 20  |
| <b>DA LUCA PROSECCO</b> <i>Dry, Sparkling   Italy</i>                         | 8 / 29  |
| <b>MIMOSA</b> <i>Choice of Orange, Cranberry or Pineapple Juice</i>           | 9       |
| <b>PATXI'S HOUSE WHITE</b>  | 7 / 20  |
| <b>BENZIGER SAUVIGNON BLANC</b> <i>Grapefruit, Lime   Sonoma</i>              | 8 / 29  |
| <b>WITHER HILLS SAUVIGNON BLANC</b> <i>Lemongrass, Guava   New Zeland</i>     | 9 / 32  |
| <b>HONIG SAUVIGNON BLANC</b> <i>Bright, Complex   Napa</i>                    | 11 / 39 |
| <b>SANTA CRISTINA PINOT GRIGIO</b> <i>Pineapple, Green Apples   Italy</i>     | 8 / 29  |
| <b>KENDALL JACKSON CHARDONNAY</b> <i>Tropical Notes, Vanilla   California</i> | 8 / 29  |
| <b>CONCANNON CHARDONNAY</b> <i>Fresh, Fruit-filled   Livermore</i>            | 9 / 32  |
| <b>FERRARI CARANO CHARDONNAY</b> <i>Orange Blossom, Buttercream   Sonoma</i>  | 13 / 40 |
| <b>SONOMA CUTRER CHARDONNAY</b> <i>Creamy, Ripe   Russian River Valley</i>    | 14 / 42 |
| <b>GARY FARRELL CHARDONNAY</b> <i>Lemon, Honeysuckle   Russian River</i>      | 18 / 45 |

## RED

|   |         |
|---|---------|
| <b>PATXI'S RED SANGRIA</b> <i>Fresh Cut Apples &amp; Oranges, Pineapple Juice</i> | 7       |
| <b>PATXI'S HOUSE RED</b>  | 7 / 20  |
| <b>TRAPICHE MALBEC</b> <i>Velvety, Dark-fruit   Argentina</i>                     | 8 / 29  |
| <b>PLACIDO CHIANTI</b> <i>Violets, Black Fruit Notes   Tuscany</i>                | 8 / 29  |
| <b>BLOCK NINE PINOT NOIR</b> <i>Soft, Balanced   California</i>                   | 8 / 29  |
| <b>MEIOMI PINOT NOIR</b> <i>Lush, Earthy   Sonoma Coast</i>                       | 11 / 39 |
| <b>LA CREMA PINOT NOIR</b> <i>Wild Strawberry, Red Plum   Sonoma Coast</i>        | 14 / 44 |
| <b>FERRARI CARANO MERLOT</b> <i>Velvety Plum, Blueberry   Sonoma</i>              | 13 / 40 |
| <b>HESS CABERNET</b> <i>Vibrant, Spicy   Napa</i>                                 | 10 / 34 |
| <b>EDGE CABERNET</b> <i>Rich, Complex   Napa</i>                                  | 13 / 42 |
| <b>7 DEADLY ZINS ZINFANDEL</b> <i>Savory Pepper, Rich Berry   Lodi</i>            | 9 / 32  |



## DRAFT BEERS

HAPPY HOUR \$5

HAPPY HOUR MONDAY-FRI, 3PM-6PM

LATE NITE HAPPY HOUR SUNDAY-THURSDAY, 8PM-CLOSE

|  |     |
|--|-----|
| <b>FIRESTONE WALKER</b> 805 Blonde Ale 4.7%    | 6.5 |
| <b>BEAR REPUBLIC</b> Racer 5 IPA 7.5%          | 7   |
| <b>SIERRA NEVADA</b> Seasonal Selection        | 7   |
| <b>ALTAMONT BEER WORKS</b> Maui Wauai IPA 6.5% | 7   |
| <b>STELLA ARTOIS</b> Belgian Lager 5.2%        | 7   |
| <b>FIELDWORK</b> Seasonal Selection            | 7.5 |

## BOTTLES & CANS

|   |     |
|---|-----|
| <b>COORS LIGHT</b> American Light Lager 4.2%      | 4.5 |
| <b>BUD LIGHT</b> American Light Lager 4.2%        | 4.5 |
| <b>PERONI</b> Pale Lager 5.1%                     | 5.5 |
| <b>CORONA</b> Mexican Pale Lager 4.6%             | 5.5 |
| <b>GUINNESS</b> Irish Dry Stout 4.2%              | 6   |
| <b>BLUE MOON</b> Belgian White 5.4%               | 5.5 |
| <b>ANGRY ORCHARD</b> Hard Apple Cider 5%          | 5.5 |
| <b>MODELO</b> Pilsner-style Lager 4.4%            | 6   |
| <b>HOEGAARDEN</b> Belgian Witbeir 4.9%            | 6   |
| <b>ALASKAN</b> Amber Ale 5.3%                     | 6   |
| <b>GREEN FLASH</b> West Coast IPA 7%              | 7.5 |
| <b>DOGFISH HEAD</b> Seaquenched Session Sour 4.9% | 6   |
| <b>ST. PAULI GIRL</b> Non-Alcoholic               | 5   |

## BEVERAGES

### NON-ALCOHOLIC

|  |      |
|--|------|
| <b>FOUNTAIN DRINKS</b>   | 2.95 |
| <i>Coca Cola, Diet Coke, Cherry Coke, Sprite, Fanta Orange</i> |      |
| <b>GINGER ALE</b>  | 3.5  |
| <b>ROOT BEER</b>   | 3.5  |
| <b>GINGER BEER</b>   | 3    |
| <b>FRESH LEMONADE</b>  | 3.5  |
| <b>JUICES</b>  | 3.5  |
| <i>Cranberry, Orange, Pineapple, Pomegranate, Apple</i>        |      |
| <b>ICED TEA</b>  | 2.95 |
| <b>SAN PELLEGRINO SPARKLING MINERAL WATER</b> 500 ml           | 5    |
| <b>ACQUA PANNA STILL WATER</b> 500 ml                          | 5    |