

Salt & Fin

Classic Cocktails

- Sazerac** 16
Whistle Pig 6-Year "Piggyback" Rye Whiskey, Simple Syrup, Anise Liqueur, Peychaud's Bitters & Lemon Peel
- Gold Rush** 16
Knob Creek 9 Year Bourbon, Honey Syrup, Lemon Juice, Lemon Twist, Dark Cherry & Honey Stick
- Mainsail Margarita** 16
Terramana Blanco Tequila, Cointreau, Fresh Lime Juice, Salted Rim & Lime Wedge
Choose your flavor:
Traditional, Strawberry, Cucumber, Jalapeño, Coconut
Upgrade your Tequila:
Casamigos Blanco or Patron Silver +2
- Espresso Martini** 16
Fresh Brewed Espresso, Absolut Vanilla, Kahlua & Fresh Ground Espresso
- Raspberry Drop** 16
Skyy Raspberry Vodka, Fresh Squeezed Lemon Juice, Raspberry Purée & Sugar Rim
- House Sangria (Red or White)** 14
House Brandy, Orange & Pineapple Juices, Assorted Berries, Lemon, Lime, Red Wine or Prosecco
- S&F Mule** 16
Tito's Vodka, Lime Juice, Fever Tree Ginger Beer & Lime Wheel
- Saketini** 16
Ketel One Vodka, Junmai Sake, Simple Syrup, Muddled Cucumber & Mint
- Yuzu Gin** 18
Empress Gin, Yuzu Juice, Simple Syrup, Orange Bitters, Club Soda & Orange Peel
- Mainland Mojitos** 16
Bacardi Light Rum, Lime Juice, Simple Syrup, Soda Water & Mint
Choose your flavor:
Traditional, Strawberry, Cucumber, Berry, Coconut
- Maui Mai Tai** 16
Bacardi Light Rum, Orange & Pineapple Juices, Grenadine Syrup, Meyer's Dark Rum Float, Orange Slice, Cherry & Orchid

Beers

(Bottled)

- Japanese** 11
Kirin Ichiban, Sapporo, Asahi Super Dry
- Import** 11
Stella Artois, Modelo Especial, Corona Extra, Heineken, Heineken 0.0, Guinness Draught
- Domestic** 9
Bud Light, Coors Light, Michelob Ultra
- Craft** 12
Kona Longboard Lager, Elysian Space Dust - IPA, Rincon Reservation Road Oasis Blonde Ale

Filtered Sake

(Junmai)

- Hakutsuru "Draft"** 15
SMV +4; 14% Bottle
- Shimizu No Mai "Pure Dawn"** 20
SMV +3; 15.5%
- Ty Ku "Junmai Ginjo"** 20
SMV +2; 15%
- Sho Chiku Bai "Mio" Sparkling** 15
SMV -70; 5%

Unfiltered

(Nigori)

- Shimizu No Mai "Pure Snow"** 20
SMV +3; 15.5% Bottle
- Hakutsuru Sayuri "Little Lily"** 15
SMV -11 ; 12.5%
- Sho Chiku Bai "Crème De Saké"** 15
SMV -15; 15%

Hot Sake

(6oz carafe)

- Sho Chiku Bai "Junmai"** 6
Add a flavored shot +\$1: Sour Apple, Banana, Butterscotch, Peach, Blackberry, Melon

Cognac

- Louis XIII** 0.5oz/1oz/2oz 110/215/425
- Remy VSOP/XO** 19/40
- Hennessy VS/VSOP/XO** 14/16/45

Port Wine

- Quinto Noval 10 Year Tawny Port** 18
Gaia, Portugal 19.5%
Complex Aromas, Young & Very Lively Fruit Blends:
Rich & Smooth on the Palette
Pairs with Banana Crème Brûlée

White Wine

	Glass	Bottle
Albariño, Tangent, 2022	13	50
<i>San Luis Obispo, CA 14.1%</i> <i>Layers of Citrus, Green Apple, Peach & Pineapple</i> <i>Pairs with Oysters or Mixed Greens Salad</i>		
Chardonnay, Kendall-Jackson, 2021	12	46
<i>Santa Rosa, CA 13.5%</i> <i>Vanilla Undertones & Topical Flavors</i> <i>Pairs with À La Carte Shrimp or Shrimp Scampi</i>		
Chardonnay, Hartford, 2021	18	70
<i>Russian River, Sonoma County, CA 14.5%</i> <i>Bold Flavor with Note of Butter, Oak & Vanilla or Pear & Apricot</i> <i>Pairs with Louie Seafood Salad, Branzino, Fettuccine Alfredo</i>		
Domaine Pichot Vouvray, Domaine Le Peu De La Moriette, 2022	16	62
<i>Loire Valley, Vouvray, France 12%</i> <i>Chenin Blanc Grape; Deep Golden Yellow Color with Brilliant Reflections; Aromas of Flowers & Ripe Fruit.</i> <i>Pairs with Seafood Carbonara</i>		
Gewürztraminer, P.J. Valckenberg, 2021	14	54
<i>Pfalz, Germany 10%</i> <i>Apricot, Floral Notes</i> <i>Pairs with Grilled Salmon</i>		
Moscato, Canyon Road, 2021	12	46
<i>Modesto, CA 9%</i> <i>Aromas of Oange Blossom, Peach, Floral & Citrus</i> <i>Pairs with Ice Cream Sundae</i>		
Pinot Grigio, Villa Sandi, 2021	14	54
<i>Treviso, Italy 11.5%</i> <i>Floral & Fruity Notes; Dry, Round & Mineral Palate</i> <i>Pairs with Pan-Seared Scallops</i>		
Riesling, J. Lohr, Bay Mist 2023	14	54
<i>Paso Robles, CA 12.5%</i> <i>Exotic Aromas of Honeysuckle, Ripe Pear, Meyer Lemon, & Lychee. Flavors of Ripe Apple & Pear; Touch of Residual Sweetness</i> <i>Pairs with Fried Calamari</i>		
Sauvignon Blanc, Duckhorn, 2022	16	62
<i>Napa Valley, CA 14.1%</i> <i>Grapefruit, Summer Melon, Lemongrass & Lime Zest;</i> <i>Pairs with Pan Seared Halibut or Oysters</i>		
Viognier, Eberle, 2023	18	70
<i>Paso Robles, CA 14.2%</i> <i>Bouquet of Floral Jasmine & Zesty Tangerine Notes; Juicy Flavors of Honeydew & Lichi</i> <i>Pairs with Sushi Rolls, Cobb Salad</i>		
White Zinfandel, Copper Ridge, NV	12	46
<i>Napa Valley, CA 4.1%</i> <i>Grapefruit, Summer Melon, Lemongrass & Lime Zest</i> <i>Pairs with Oysters, Halibut</i>		

Sparkling Wine

	Glass	Bottle
Brut, Lucien Albrecht, NV	16	62
<i>Cremant d'Alsace</i> <i>Alsace, France 12%</i> <i>Aromas of Stone Fruit; Palate of Ripe Apple, Citrus & Peach</i> <i>Pairs with Shrimp Scampi, Oysters</i>		
Brut Rose, Cantina Zaccagnini, NV	74	
<i>Abruzzo, Italy 12%</i> <i>Brilliant Pink Color, Aromas of Cherry, Currant, Blueberry & Orange Blossom</i> <i>Pairs with Shrimp Scampi, Oysters</i>		
Prosecco Rose, La Marca, NV (split)	16	
<i>Veneto, Italy 11%</i> <i>Brilliant Pink Color & Lively Bubbles, Aromas of Fresh Watermelon & Subtle Citrus</i> <i>Pairs with Oysters, Shrimp Cocktail</i>		
Prosecco, Brut, Jeio, D.O.C., NV	12	46
<i>Veneto, Italy 11%</i> <i>Dry with Crisp Acidity, Low Sugar & Plenty of Fruit Notes</i> <i>Pairs with Oysters, Fish & Chips</i>		

Red Wine

	Glass	Bottle
Cabernet, Justin, 2021	18	70
<i>Paso Robles, CA 15%</i> <i>Aromas of Black Fruit & Spice</i> <i>Pairs with Beef Ribeye</i>		
Chianti Classico, Felsina 2020	21	82
<i>Tuscany, Italy 13.5%</i> <i>Sangiovese Grape; Deep Ruby Color; Fruity Nose & Scents of Berries</i> <i>Pairs with Beef Ribeye, Filet & Crab</i>		
Malbec, Catena, 2021	16	62
<i>Mendoza, Argentina 13.5%</i> <i>Elegant, Mineral & Slightly Spicy with Deep Texture</i> <i>Pairs with Filet & Crab</i>		
Merlot, Markham, 2021	16	62
<i>Napa Valley, CA 14.6%</i> <i>Cherry & Plum Jam; Raspberry, Cocoa & Vanilla Toast</i> <i>Pairs with Beef Ribeye or Chocolate Torte</i>		
Petite Sirah, J. Lohr, 2020	18	70
<i>Paso Robles, CA 15.22%</i> <i>Blackberry & Currant, Smooth Vanilla Finish; Medium Tannins</i> <i>Pairs with Salmon, Shellfish Pan Roast or Pan Seared Halibut</i>		
Pinot Noir, Argyle, 2021	16	62
<i>Willamette Valley, OR 13.8%</i> <i>Dark Cherry & Raspberry Nose; Lush Middle Palate; Silky Finish</i> <i>Pairs with Crab Cake</i>		
Sangiovese, Fantini, 2021	13	50
<i>Abruzzo, Italy 12.5%</i> <i>Bold, Cherry Note, Hint of Vanilla, Oak, & Chocolate; Velvety Palate</i> <i>Pairs with Beef Ribeye</i>		
Syrah, J. Lohr, 2021	13	50
<i>Paso Robles, CA 13.92%</i> <i>Black Tea & Blueberries, Smoky Notes & Vanilla, American & French Oak Barrels</i> <i>Pairs with Beef Ribeye</i>		
Tempranillo, Termes, 2020	14	54
<i>Toro, Spain 15%</i> <i>Medium Body, Ripe Black Fruit & Soft Acidity</i> <i>Pairs with Fried Calamari or Misoyaki Cod</i>		
Zinfandel, Earthquake, 2020	14	54
<i>Lodi, CA 15.5%</i> <i>Big, Bold Flavor & Aroma</i> <i>Pairs with Chocolate Torte</i>		

Wine Flights

Salt & Fin Wine Flight #1 (White)	14
<i>Riesling, Moscato, Gewürztraminer</i>	
Salt & Fin Wine Flight #2 (White)	16
<i>Albariño, Vouvray, Viognier</i>	
Salt & Fin Wine Flight #3 (White)	18
<i>Hartford Chardonnay, Pinot Grigio, Sauvignon Blanc</i>	
Salt & Fin Wine Flight #4 (Red)	18
<i>Tempranillo, Sangiovese, Malbec</i>	
Salt & Fin Wine Flight #5 (Red)	20
<i>Petite Sirah, Syrah, Chianti</i>	
Salt & Fin Wine Flight #6 (Red)	22
<i>Pinot Noir, Merlot, Cabernet</i>	