

Salt & Fin

Classic Cocktails

Sazerac	16
<i>Buffalo Trace Whiskey, Simple Syrup, Anise Liqueur, Peychaud's Bitters & Lemon Peel</i>	
Oaxaca Old Fashioned	15
<i>Del Maguey Vida, Bulleit Rye, Amaro Montenegro, Peychaud's Bitters, Simple Syrup, Orange Twist, Cherry & Tajín Rim</i>	
Mainsail Margarita	16
<i>Terramana Blanco Tequila, Cointreau, Fresh Lime Juice, Salted Rim & Lime Wedge</i>	
Choose your flavor:	
Traditional	Strawberry
	Jalapeño
Upgrade your Tequila:	
<i>Casamigos Blanco or Patron Silver +2</i>	
Espresso Martini	16
<i>Fresh Brewed Espresso, Absolut Vanilla, Kahlua & Fresh Ground Cinnamon</i>	
Raspberry Drop	16
<i>Tito's Vodka, Fresh Squeezed Lemon Juice Raspberry Purée & Sugar Rim</i>	
House Red Sangria	13
<i>House Brandy & Red Wine, Orange & Pineapple Juices, Assorted Berries, Lemon & Lime</i>	
House White Sangria	13
<i>Tuaca Peach, Gifford's Peach Schnapps, Orange & Pineapple Juices, Prosecco, Assorted Berries, Lemon & Lime</i>	
S&F Mule	16
<i>Tito's Vodka, Lime Juice, Fever Tree Ginger Beer & Lime Wheel</i>	
Shanty Sea Breeze	16
<i>Grey Goose Vodka, Cranberry & Grapefruit Juices, & Edible Orchid</i>	
Gin Paloma	15
<i>Nolet's Gin, Fever Tree Grapefruit Soda, Lime Juice, Grapefruit Wheel & Lime Wheel</i>	
Honey Tangerine Sour	16
<i>Empress Gin, Amaro Nonino, Tangerine Juice, Honey Syrup, Red Wine & Grapefruit Wedge</i>	
Cuba Libre	14
<i>Captain Morgan Spiced Rum, Rosa's Lime Juice, Pepsi & Lime Wedge</i>	
Maui Mai Tai	15
<i>Bacardi Light Rum, Orange & Pineapple Juices, Grenadine Syrup, Meyer's Dark Rum Float, Orange Slice, Cherry & Orchid</i>	

Beers

(bottled)

Japanese	11
<i>Kirin Ichiban, Sapporo, Asahi Super Dry, Nado Lager</i>	
Import	11
<i>Stella Artois, Modelo Especial, Corona Extra, Heineken, Heineken 0.0</i>	
Domestic	9
<i>Bud Light, Coors Light, Michelob Ultra</i>	
Craft	12
<i>Kona Longboard Lager Julian Harvest Apple Cider Elysian Space Dust - IPA Rincon Reservation Road Luiseño - Hazy IPA Rincon Reservation Road Rez Dog - Hefeweizen</i>	

Filtered Sake

(Junmai)

	Glass	Bottle
Hakutsuru "Draft"	9	15
<i>SMV +4; 14%</i>		
Shimizu No Mai "Pure Dawn"	12	20
<i>SMV +3; 15.5%</i>		
Ty Ku "Junmai Ginjo"	12	20
<i>SMV +2; 15%</i>		
Sho Chiku Bai "Mio" Sparkling	11	15
<i>SMV -70; 5%</i>		

Unfiltered

(Nigori)

	Glass	Bottle
Shimizu No Mai "Pure Snow"	12	20
<i>SMV +3; 15.5%</i>		
Hakutsuru Sayuri "Little Lily"	8	15
<i>SMV -11; 12.5%</i>		
Sho Chiku Bai "Crème De Saké"	8	15
<i>SMV -15; 15%</i>		
Tamayura "Rhythmic Drops"	18	31
<i>SMV -80; 8%</i>		

Plum Wine

Choya Kokuto Ume Liqueur	2oz	14
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Cognac

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

Fortified Wine

Fonseca Bin 27, Reserve Ruby Port	18
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White Wine

Glass Bottle

Albariño, Tangent, 2022 13 50
San Luis Obispo, CA 14.1%
Layers of Citrus, Green Apple, Peach & Pineapple
Pairs with Ceviche or Mixed Greens Salad

Chardonnay, Kendall-Jackson, 2021 12 46
Santa Rosa, CA 13.5%
Vanilla Undertones & Topical Flavors
Pairs with Pacific Clams or Philly Beet Roll

Chardonnay, Hartford, 2021 18 70
Russian River, Sonoma County, CA 14.5%
Bold Flavor with Note of Butter, Oak & Vanilla; Pear & Apricot
Pairs with Louie Seafood Salad, Branzino, Fettuccine Alfredo

Chardonnay, Neyers, 2020 17 66
Sonoma County, CA 13.6%
Unoaked Stainless Steel Aged; Notes of Green Apple & Citrus
Pairs with Poached Lobster or Pacific Salmon

Moscato, Canyon Road, 2021 12 46
Modesto, CA 9%
Aromas of Oange Blossom, Peach, Floral & Citrus
Pairs with Ice Cream Sundae

Pinot Grigio, Villa Sandi, 2021 14 54
Treviso, Italy 11.5%
Floral & Fruity Notes; Dry, Round & Mineral Palate
Pairs with Grilled Scallops or Caesar Salad

Riesling, Poet's Leap, 2022 14 54
Columbia Valley, WA 12.5%
Off-dry with Expressive, Spicy Aromatics; Citrus, Honey & Apricots
Pairs with Roasted Beets, Burrata or Banana Crème Brulle

Sauvignon Blanc, Duckhorn, 2022 15 58
Napa Valley, CA 14.1%
Grapefruit, Summer Melon, Lemongrass & Lime Zest;
Flinty Minerality
Pairs with Pan Seared Halibut or Oysters

White Zinfandel, Copper Ridge, NV 12 46
Modesto, CA 8.5%
Delicate Strawberry Bouquet
Pairs with California Roll or Poached Shrimp

Sparkling Wine

Glass Bottle

Brut, Lucien Albrecht, Cremant, NV 16 62
d'Alsace
Alsace, France 12%
Aromas of Stone Fruit; Palate of Ripe Apple, Citrus & Peach
Pairs with Shrimp Scampi

Brut Rose, Lucien Albrecht, NV 16 62
Cremant d'Alsace
Alsace, France 12%
Pinot Noir Grapes; Red Berries & Cherries; Dry Palate
Pairs with Rainbow Roll

Prosecco, D.O.C., Brut, Jeio, NV 12 46
Veneto, Italy 11%
Dry with Crisp Acidity, Low Sugar & Plenty of Fruit Notes
Pairs with Tuna Poke

Red Wine

Glass Bottle

Cabernet Sauvignon, Justin, 2020 18 70
Paso Robles, CA 15%
Aromas of Black Fruit & Spice
Pairs with Beef Ribeye

Chianti Classico, Felsina 2020 21 82
Tuscany, Italy 13.5%
Sangiovese Grape; Deep Ruby Color;
Fruity Nose & Scents of Berries
Pairs with New York Steak, Beef Ribeye or Pasta Alfredo

Malbec, Catena, 2021 14 54
Mendoza, Argentina 13.5%
Elegant, Mineral & Slightly Spicy with Deep Texture
Pairs with New York Steak

Merlot, Markham, 2020 15 58
Napa Valley, CA 14.6%
Cherry & Plum Jam; Raspberry, Cocoa & Vanilla Toast
Pairs with Pan Roasted Chicken

Petite Sirah, J. Lohr, 2020 18 70
Paso Robles, CA 15.22%
Blackberry & Currant, Smooth Vanilla Finish; Medium Tannins
Pairs with Salmon, Shellfish Pan Roast or Pan Seared Halibut

Pinot Noir, Argyle, 2021 14 54
Willamette Valley, OR 13.8%
Dark Cherry & Raspberry Nose; Lush Middle Palate; Silky Finish
Pairs with Crab Cake

Sangiovese, Fantini, 2021 13 50
Abruzzo, Italy 12.5%
Bold, Cherry Note, Hint of Vanilla,
Oak, & Chocolate; Velvety Palate
Pairs with New York Steak, Beef Ribeye or Grilled Octopus

Syrah, J. Lohr, 2021 13 50
Paso Robles, CA 13.92%
Black Tea & Blueberries, Smoky Notes & Vanilla,
American & French Oak Barrels
Pairs with New York Steak or Beef Ribeye

Tampranillo, Termes, 2020 14 54
Toro, Spain 15%
Medium Body, Ripe Black Fruit & Soft Acidity
Pairs with Fried Calamari or Spanish Octopus

Zinfandel, Earthquake, 2020 13 50
Lodi, CA 15.5%
Big, Bold Favor & Aroma
Pairs with Chocolate Torte

Wine Flights

Salt & Fin Wine Flight #1 (White) 24
Albariño, Pinot Grigio & Sauvignon Blanc

Salt & Fin Wine Flight #2 (White) 24
Riesling, Moscato & White Zinfandel

Salt & Fin Wine Flight #3 (Red) 26
Pinot Noir, Merlot & Cabernet

Salt & Fin Wine Flight #4 (Red) 25
Tampranillo, Sangiovese & Malbec