

Embark on a journey of Cocktails

A Watery Grave.

SEAWED INFUSED TITO'S VODKA, BOMBAY LONDON DRY GIN, BLUE SPIRULINA, LEMON, OLD BAY, FISH SAUCE, SAVORY PARSLEY & THYME BITTERS, SALTWATER SPRITZ, GARNISHED WITH A SEAWED CHIP, DEHYDRATED LEMON 16

umami, salty, savory, strong
add a garnish spoon of caviar for additional charge
FISH & SHELLFISH ALLERGY

This drink is inspired by the unforgiving ocean swells, salty, bitter, cold, and a little fishy of course. Perfect for bloody mary or dirty martini lovers!

Queen Anne's Revenge.

COCONUT OIL WASHED PLANTATION ORIGINAL DARK RUM, COFFEE LIQUEUR, CAFE BUSTELLO BLACK COFFEE, BANANE DU BRESIL, PULPO CAPOCCINO BLONDE COFFEE ALE REDUCTION, PINEAPPLE JUICE, TIKI BITTERS, GARNISHED WITH BANANA CHIPS & COFFEE BEANS* 16

tropical, fruity, spiced, coffee forward
VEGAN

Queen Anne's Revenge sailed everywhere from Africa to the Caribbean attacking every merchant ship they encountered. This riff on an espresso martini incorporates a pirate's favorite drink (rum of course) and the tropical fruits of the Caribbean to create a unique and balanced cocktail that might make you lose your sea legs.



Siren's Song.

ROKU GIN, HOUSE PISTACHIO AND MATCHA ORGEAT, ABSINTHE, LEMON JUICE, LEMON GRASS TINCTURE, CHAMOMILE BITTERS, EGG WHITE. 17

herbal, sweet, nutty, smooth
VEGAN AVAILABLE NUT ALLERGY*

The beautiful siren voices would lure pirates into crashing their ships and falling into the depths where the sirens lay waiting to attack. This drink compares in that its sweet and lightly balanced flavor disguises the strong punch it packs.



Release the Kraken!

SMITH & CROSS DARK RUM, VELVET FALERNUM, JAGERMIESTER, HOUSE MADE MAPLE CINNAMON TEPACHE, LIME, PINEAPPLE JUICE, MOLASSES BITTERS, KRAKEN SPICED RUM FLOAT. GARNISHED WITH A MINT BOUQUET, DEHYDRATED PINEAPPLE SLICE, EDIBLE FLOWERS & FLAMING CINNAMON STICK. 16

sweet, spiced, tart, warm, tropical
VEGAN *NUT ALLERGY*

This tropical tiki inspired cocktail has almost as much depth as the home of the kraken itself, topped with a kraken spiced rum float for good measure.



King Kaiju.

SUNTORY TOKI JAPANESE WHISKEY INFUSED WITH KAFFIR LIME LEAF, ITALICUS BERGAMOT LIQUEUR, HOUSE MADE UBE SYRUP, MALTED COCONUT MILK, PEYCHAUDS BITTERS, VIOLAS FOR GARNISH. 17

sweet, milky, velvety, fragrant, smooth
VEGAN

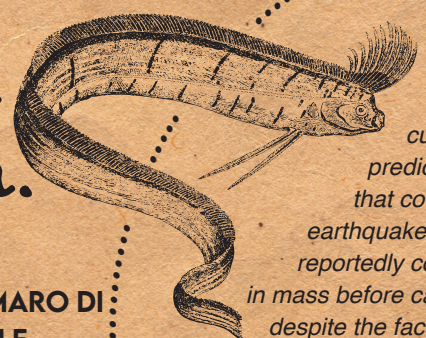
Inspired by the epic mythical Godzilla aka Kaiju or "strange beast" this creation is infused with some Japanese ingredients, while being balanced and unique.



Harbinger of Doom.

CHEERIO'S INFUSED OLD FORESTER BOURBON, AMARO DI ANGOSTURA, CHAI SIMPLE, PEACH PUREE, LEMON, COCOA BITTERS, CHEERIOS GARNISH 16

smooth, dimensional, warm, fruity, chocolatey
VEGAN *NUT ALLERGY*



Sightings of oarfish are known by some cultures to be a reliable predictor of seismic activity that could cause underwater earthquakes and tsunamis. They reportedly come up to the surface in mass before catastrophic conditions despite the fact that doing so means certain death for them. aka "harbingers of doom" the oarfish signals troubled waters and doom, this drink brings with it the promise of a good night.

Smile, You son of a

CAZADORES BLANCO, PLANTATION O. T. D, HIBISCUS INFUSED APEROL, GUAVA, LIME, RAW CANE SUGAR, VANILLA, CARDAMOM BITTERS 20

fruity, warm, strong, tropical *VEGAN* SHARK!!! This drink incorporates tropical and fun ingredients in the same shade of red as the bloody water after old Bruce tears up a couple teenagers. Appropriately served in a shark tiki mug and garnished with tchotchke and floating swedish fish. Here's to swimming with bow legged women!



Crewed by the Damned.

BELL PEPPER INFUSED ILEGAL MEZCAL, ANCHO REYES, LIME, AGAVE, BLOOD ORANGE, BITTERMENS BURLESQUE BITTERS, CLARIFIED WITH GREEK YOGURT, SMOKED SALT RIM 16

spicy, tangy, smoky, bright

This cocktail is inspired by the strange combo of foods in the pirate food triangle, from tangy, savory and salty to the sweetness of citrus and other vitamin c rich fruits, it shouldn't work but it somehow does!

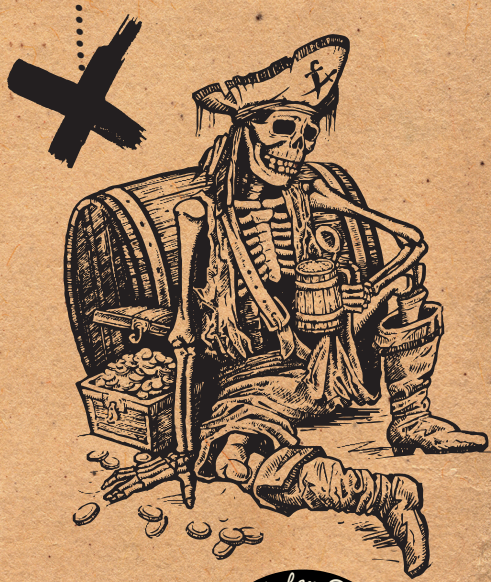


hit the Deck!

OIL WASHED TOP SHELF LONG ISLAND MIX: KETEL ONE, SUAVECITO BLANCO, BACARDI SUPERIOR, HENDRICK'S, COINTREAU. SUPER SOUR MIX: YUZU, LIME, ORANGE, LEMON. GOMME SYRUP, COCA COLA GLAZE, CITRUS INFUSED ICE CUBES, BRÛLÉED LEMON WHEEL GARNISH 18

LIMIT TWO PER CUSTOMER

strong, citrusy, sweet, fresh *VEGAN* the long island iced tea is the most diabolical of all dive bar cocktails, so we thought we'd dress it up a bit, although you might still hit the deck if you drink one too many of these.



Cocktail Program by Gabrielle Swafford Beverage Director



House Classics

Painkiller

PLANTATION O. T. D, COCONUT, PINEAPPLE, BLOOD ORANGE, LIME, GARNISHED WITH FRESHLY GROUND NUTMEG AND DEHYDRATED PINEAPPLE 15

Island Margarita

CAZADORES REPOSADO, TRIPLE SEC, PINEAPPLE JUICE, LIME, OREGATE, GARNISHED WITH DEHYDRATED PINEAPPLE AND LIME 13

Espresso Martini

TITO'S VODKA, BLACK COFFEE, COFFEE LIQUEUR, BAILEY'S, FRANGELICO, GARNISHED WITH ESPRESSO BEANS 16

Mocktails

Guava Island

LYRE'S NA ITALIAN SPRITZ APERITIF, GUAVA, VANILLA, CINNAMON, OREGATE, LIME, AQUAFABA GARNISHED WITH EDIBLE FLOWERS AND FRESH GROUND NUTMEG 13

NUT ALLERGY *VEGAN*

Tiki Mule

TITO'S VODKA, VELVET FALERNUM, LIME, GINGER BEER, GARNISHED WITH DEHYDRATED LIME 14

Mai Thai

PLANTATION 3 STAR, PLANTATION ORIGINAL DARK, COINTREAU, BLOOD ORANGE, OREGATE, LIME, GARNISHED WITH MINT AND DEHYDRATED ORANGE 14

Negroni

BOMBAY SAPPHIRE, CAMPARI, SWEET VERMOUTH, GARNISHED WITH FRESH ORANGE PEEL 13

Manhattan

OLD FORESTER RYE, SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY FOR GARNISH 13

Old Fashioned

OLD FORESTER BOURBON, ANGOSTURA BITTERS, DEMERARA CUBE, FRESH ORANGE PEEL, LUXARDO CHERRY FOR GARNISH 13

Death Becomes Her

SEEDLIP SPICE, COCONUT, MANGO, BLOOD ORANGE, GRENADINE, LIME, TOPPED WITH LIQUID DEATH MANGO CHAINSAW SPARKLING WATER 14

VEGAN

Wine List

(marked with * are sold by the bottle only)

Reds

BONANZA Cabernet Sauvignon 15/60
DOMAINE DE LA SOLITUDE Côtes du Rhône Rouge (2022) 12/45
ROW 503 CELLARS Pinot Noir, Willamette Valley (2022) 13/56
ENRIQUE FOSTER Ique Malbec, Mendoza (2021) 37*
RED SCHOONER VOYAGE 11 Malbec, Mendoza (NV) 84*
CANNONBALL Merlot, California (2021) 44*
FABLEIST, '067' Tempranillo, Santa Barbara County 88*
CHÂTEAU DE CAMPUGET 'LE CAMPUGET' Syrah Viognier (2023) 30*
OBSIDIAN POSEIDON VINEYARD CARNEROS Pinot Noir 2020 128*
CAYMUS Cabernet Sauvignon California (2022) 147*

Whites

NAUTILUS ESTATE Sauv. Blanc, Marlborough (2023) 13/52
DOMAINE DE LA SOLITUDE Côtes du Rhône Blanc (2023) 12/45
CHEHALEM Chardonnay Unoaked Inox, Columbia Valley (2022) 12/48
CASAL GARCIA Vinho Verde White (NV) 28*
BOOMTOWN BY DUSTED VALLEY Pinot Gris, Columbia Valley (2022) 45*
MAX FERDINAND RICHTER Riesling Mulheimer Sonnenlay Zeppelin (2023) 47*
ALEXAKIS Assyrtiko Greece (2022) 67*

Rosé & Orange Wine

CHÂTEAU DE CAMPUGET Le Campuget Gard Syrah Grenache Rosé (2023) 8/30
BONNY DOON VINEYARD Le Cigare Orange Skin Contact Wine Central Coast (2023) 10/42
CHÂTEAU DE CAMPUGET 1753 Costières de Nîmes Syrah Vermen tino Rosé (2022) 52*
DOMAINE CHANDON Brut Rose, California 57*

Bubbly

VALDO Extra-Dry Numero 1 (NV) 9/34
SULA VINEYARDS Brut Tropicale Crémant de Nashik (NV) 54*
CHAMPAGNE DRAPPIER Champagne Brut Carte d'Or (NV) 162*
VEUVE CLICQUOT Champagne Brut Yellow Label 174*
SULA VINEYARDS Brut Tropicale Crémant de Nashik (NV) 54*

the Kraken Room

Map of Mythical Creatures & Perilous Journeys

First Edition

the Kraken Room

Food Menu

(V) VEGETARIAN (RW) CONTAINS RAW MEAT, FISH OR EGGS

Cotija & Thyme Fries

FRENCH FRIES TOSSED IN FRESH THYME HERBS & COTIJA
SERVED WITH CREAMY GARLIC AIOLI 12 (v)

Truffle Parmesan Wings

BRINED CHICKEN WINGS, OVEN-BAKED THEN FRIED CRISPY,
SERVED WITH HOUSE MADE RANCH 16

Buffalo Cauliflower

FRIED CRISPY & SERVED WITH BLUE CHEESE AIOLI 12(v)

Caribbean Shrimp Cocktail

SHRIMP IN A CHILLED TOMATO SAUCE WITH LIME JUICE,
CILANTRO, ONIONS & SERVED WITH CRACKERS 16

Small plates

Cream of Mushroom Soup

SERVED WITH SHAVED PARMESAN & CROUTONS 12 (v)

Caesar Salad

ROMAINE, CREAMY CAESAR DRESSING, CROUTONS 14(v)
+ carne asada 10 + grilled chicken 8 + grilled shrimp 8

Arugula & Mozzarella Salad

TOSSED IN HOUSE DRESSING, CHERRY TOMATO &

FRESH MOZZARELLA NUGGETS 14(v)

+ carne asada 10 + grilled chicken 8 + grilled shrimp 8

Soup & Salad

Smash Burger

SHARP CHEDDAR, CRISP BACON, CHERRY PEPPERS,
SECRET SAUCE, LETTUCE AND TOMATO, FRIES 18

Pesto Chicken Sandwich

MADE ON FRESH SOURDOUGH, MOZZARELLA,
ROASTED PEPPERS AND GARLIC AIOLI, FRIES 22

NY strip

12 OZ. NY STRIP FLAME GRILLED FROM EDGE TO EDGE,
THYME & GARLIC ROASTED POTATOES, ARUGULA 36

Mains



the
Kraken
Room



QUE MERIDIONALE

BRÉSIL