



SIGNATURE FRESH PRESSED COCKTAILS - \$14

One Wet Nob – We always laugh like teenagers whenever we pronounce Gimlet. Local gin, lime juice, and house infused green apple & cilantro syrup

Green Flash – Cold-pressed cucumbers, limes, grapes, and ginger mixed with coconut water. Shaken with botanical gin and finished with maldon salt and cilantro. Are you a believer??

Beach Trail Bingo – Not your stereotypical Mojito. Light rum, muddled mint and lime, house infused honey mint syrup served in a Collins glass with soda

Paddle the Volga – The only way to escape the GRU is our Moscow Mule. Vodka, lime juice, blackberry and sage syrup, and crafted ginger beer.

The Sea Hugger – Our Vodka helps save our shores, as proceeds help Sea Hugger’s beach cleanup efforts. To this we add, ample lemon squeezes, simple syrup, and orange liquor. The azure blue appearance is an all-organic trick.

Offshore Sunrise – Hibiscus infused vodka with elderflower liquor, Scrappy’s Firewater Bitters, lemon, and our blackberry simple syrup.

Sailor’s Cure – Our Even Keel, reshaped into your recovery drink from battling the Pillar Point seas. Turmeric, ginger, lemon, honey, vodka, and angostura bitters

What the Hell Mary – Organic Heirloom tomato juice with all the typical peppery Worcestershire bits but with some Swell Lounge mystery ingredients. Oh, and a wee of wasabi.

Wave, Jettywave – Our local hand gesture to the classic Vesper Martini made popular by 007. Equal parts of local gin and vodka with a hint of bergamot liqueur.

Messed up Margarita – Blanco craft tequila, lime juice, organic agave, fresh pressed cucumber, lime, ginger, and grape. Finished with a spicy salted seasoning rim.

Humpback Migration – The margarita with the spice. Blanco tequila, fresh pressed pineapple, serrano, and lime juice. Mixed with our blackberry and wild sage syrup, with a spicy salted seasoning rim.

Foamy Wahaca – A soured and spicy martini coup with mezcal, lemon juice, and a velvety foam floater. Garnished with Tajin.

The Blind Date – Our Half Moon Shine, made sour. First dates can be hard, and we’re just getting to know each other. Lemon juice, apple and vanilla syrup, a vegan white foam.

Citrus Smash – Whiskey Smash’s little brother, our house moonshine on top on muddled lemon, mint, and honey. Topped with soda water for maximum refreshment.

Harbormaster’s Old Fashioned – Rye whiskey with old fashioned bitters and a golden apple and vanilla syrup. Simple, and stirred until you’re dizzy.

Fog Toddy – Whether fog is outside, or in your head, our toddy will warm you from within. Rye Whiskey, a squeeze of lemon, apple and vanilla syrup, and orange.

Nooner – The concoction that made us laugh so hard, we had to open a bar. A warm toddy with house spiked vodka, lemon, and a little something to make it sweet.

Kiddo Concoctions - \$5

Grom Lemonade – Untouched by the blessing of alcohol, a tarty assembly of coastal lemons, golden apple and vanilla syrup, and soda water.

Faux Creamsicle – Yes, it tastes like a creamsicle. No FD&C #3. Fresher than fresh OJ, apple and vanilla syrup, and soda water. Slip into your favorite summer outfit and enjoy this non-alcoholic drink.

GIBRALTAR GEMS MENU

Mesquite Grilled Local King Salmon - \$24

Herbed Freekeh, Wild Baby Arugula, Tamarind and Jettywave Half Moon Shine Glaze

Ginger, Soy, and Sesame Beef Skewer - \$19 GF

Lemongrass and Coconut Rice, Crisp Asian Salad

Coconut and Peanut Chicken Skewer - \$17 GF

Lemongrass and Coconut Rice, Crisp Asian Salad

Grilled Turmeric Cauliflower Skewer - \$15 V GF

Lemongrass and Coconut Rice, Crisp Asian Salad, Peanut Ginger Glaze

South African Bobotie - \$17

Ground Beef Curry, Apples, Raisins, Coconut Rice

Chicken Caesar Salad - \$16

Romaine Lettuce, Red Onions, Tomatoes, Parmesan, Pumpkin Seeds, Croutons, Lemon Caper Vinaigrette

Julia's Vegan Salad - \$15 V GF

Kale, Chickpeas, Lentils, Black Eye Peas, Cucumber, Avocado Vinaigrette

Antipasto Platter - \$17 GF

Orange Marinated Beets with Goat Cheese and Pecans, Basil Marinated Mozzarella, Woodfire Roasted Vegetables and Mushrooms, Olives

Mezze Platter with Pita Bread - \$16

Romesco, Tyrosalata, Sesame Garlic Hummus, Tzatziki

Roasted Vegetable Soup - \$7 V GF

Coconut Milk, Local Herbs

Please note that all items are based off seasonal and market availability.

Our kitchen may contain traces of nuts, gluten, and dairy.

Those with significant allergies should speak with the chef prior to ordering.

East Brother Bo Pils \$8 - It's a Bohemian style Pilsner, golden in color with lemony noble hop character — light, delicious and great for a warm day. 5% ABV

East Brother Oatmeal Stout \$8 - It's an English-inspired stout with notes of rich milk chocolate and dark fruit — soft, creamy finish but not overly heavy. 5.4% ABV

East Brother Gold IPA \$8 - It's an American style West Coast IPA that balances a high hop profile with a bright nose and distinctive texture. 7.3% ABV

Sincere Cider \$8 - This cider is infused with ginger, citrus zest, and a hint of chili. Finished with blue agave to provide sweetness. 6.2% ABV

ALCOHOL MADE FROM GRAPES

Sparkling Brut Mumm Bland de Blanc, *Napa Valley 12/48*
Crisp sparkling wine with a citrus note that adds freshness to a buttery wine

Chardonnay Hill Family Estate, *Napa Valley 15/60*
A less buttery Chardonnay with pear, and orchard fruit on the palate

White Blend Pedroncelli, *Sonoma County 12/48*
A perfect crisp balance of Gewurztraminer and Sauvignon Blanc

Sauvignon Blanc Benzinger, *North Coast 12/48*
Citrus and apple flavors with an elegant softness to sip on

Rose Rabble, *Paso Robles 15/60*
Delicious Rose of Pinot Noir that adds a friendly and fruity finish, perfect for sunny days

Cabernet Sauvignon *Martin Ranch J.D. Hurley, Santa Cruz Mountains 15/60*
Light, dried red-cherry aromas with blackberry and oregano on the palate

Pinot Noir *La Honda, La Honda 12/48*
Rich Pinot Noir with a soft touch of vanilla for a silky, easy finish

Red Blend Soquel, *Santa Cruz Mountains 15/60*
Red fruits on the nose and the palate including plum and blackberry

SWEET TREATS - \$10

Cherry Berry Cobbler
Buttery Yellow Cake, Cherries, Blueberries, Crumble Caramel Bourbon Sauce and Whipped Cream

Flourless Chocolate Cake 
Chocolate Mousse, Dark Chocolate Ganache, Raspberry Coulis and Whipped Cream

Caramel Apple Pie
Apple Filling, Butter Crust, Oatmeal Crumble, Caramel Bourbon Sauce, and Whipped Cream