

THE SLAB BAR

JETTYWAVE DISTILLERY'S TASTING ROOM AND COCKTAIL BAR



Coffee-tini - \$18

Our Vodka, Bourbon Barrel Coffee Liqueur, cold brew, apple and vanilla syrup. Shaken extra for maximum caffeination!



Sea Hugger - \$15

Our Vodka, apple and vanilla syrup, lemon, Barrel-Finished Orange Liqueur, with a blue all-organic trick! *Sip and Support!*



Paddle the Volga - \$15

The only way to escape the GRU is our Moscow Mule. Our Vodka, lime juice, blackberry and sage and ginger beer. *Buy the Mug for +\$14!*



Yacht Club - \$16

A twisted clover club for our sailing group. Our Vodka, raspberry syrup, lemon and velvety foam and raspberry dust.



West Point - \$15

Our California Botanical Gin, housemade orgeat, lemon, pineapple, bitters. You'll want more than one, sir, yes sir!



One Wet Nob - \$16

Gimlet? Let's!! California Botanical Gin, lime juice, house infused butterfly pea flower and chamomile simple syrup.



Marine Layer - \$15

California Botanical Gin, spirulina syrup, lime, on top of elderflower tonic. *Sip and Support* local schools through CEF.



Perfect Matcha - \$16

A matcha made in heaven! Green Matcha, California Botanical Gin, coconut milk, honey, and pineapple.



CA Gold Rush - \$18

Our casks of Bourbon, honey and mint syrup, lemon juice. Shaken on bitters ice cubes. We've hit gold!



Harbormaster's Old Fashioned - \$18

Our Small Batch Bourbon served on a big cube with apple and vanilla syrup, bitters, and a cherry.



Tech Billionaire - \$18

Our Bourbon, Absinthe, raspberry and rosemary syrup, lemon, orange bitters. Flavor as unique as your next app idea.



Fog Toddy - \$17

Whether the fog is outside or in your head, our todody will warm you from within. Bourbon, lemon, and apple vanilla syrup.



SPIRITS

Vodka

750mL / \$40 / 43%

California Botanical Gin

750mL / \$45 / 43%

Barrel - Finished California Botanical Gin

750mL / \$45 / 43%

Cold Plunge Martini

375mL / \$30 / 43%

Barrel-Finished Orange Liqueur

375mL / \$35 / 37.5%

Barrel-Finished Coffee Liqueur

375mL / \$45 / 37.5%

Small Batch Absinthe

375mL / \$40 / 66%

Small Batch Bourbon

375mL / \$50 / 45%

Maritime Single Malt

375mL / \$50 / 45%

Distiller's Select Bourbon

375mL / \$60 / 57.5%

SLAB BAR EXCLUSIVE TASTINGS:

Coastal Trail - \$15

Try our three coastside whiskeys in .5oz pours

**Small Batch Bourbon
Maritime Single Malt
Distiller's Select Bourbon**

Tidal Trio - \$15

Sip on our sea-inspired spirits in .5oz pours

**California Botanical Gin
Barrel-Finished Gin
Barrel-Aged Orange Liqueur**

Chill Set - \$15

Take the plunge with our perfect martini spirits

**Vodka
California Botanical Gin
Cold Plunge Martini**

MINI-TINI - \$12

2oz mini martini sample



Cold Plunge Martini

Our vesper, ready to pour for an instant martini

Barrel Aged Miramar-tini

Equal parts vodka and gin martini barrel-aged

Nor-Cal Negroni

Barrel Finished Gin, Campari, and Lo-Fi Vermouth

Mavericks Manhattan

Small Batch Bourbon and Lo-Fi Sweet Vermouth barrel-aged

THE SWELL LOUNGE

JETTYWAVE'S FULL SERVICE BAR FOR BEER, WINE, AND OTHER SPIRITS



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WINE

Gruet Sparkling Wine

\$14 glass / \$56 bottle

Talbot Chardonnay

\$16 glass / \$64 bottle

Lucy White Blend

\$14 glass / \$56 bottle

Benziger Sauvignon Blanc

\$14 glass / \$56 bottle

Remy Saves the Sea Rose

\$16 glass / \$64 bottle

Justin Cabernet Sauvignon

\$16 glass / \$64 bottle

La Honda Pinot Noir

\$14 glass / \$56 bottle

Fisherman's Red Blend

\$16 glass / \$64 bottle



JW G&T - \$10

Jettywave's award-winning California Botanical Gin, Fevertree Elderflower Tonic, lime wedge

BEERS

Love Hazy IPA - \$8

Seaside West Coast IPA - \$8

Adventureland Pilsner - \$8

Flow Pale Ale - \$8

Old Rasputin Stout - \$6

Alvarado Lager - \$6

Sincere Apple Cider - \$8

Sincere Seasonal Cider - \$8

BrewDog Hazy N/A - \$5



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SWELL LOUNGE EXCLUSIVE COCKTAILS:



Messed Up Margarita - \$15

Blanco Tequila, grapes, lime, cucumber, and ginger with agave. Cadillac it with a float of our Orange Liqueur!



Humpback Migration - \$15

Blanco Tequila, fresh pressed pineapple and serrano juice, blackberry sage syrup and spicy salted rim



Wahaca Sour - \$16

Mezcal, honey and mint syrup, lemon juice shaken with vegan foam and spicy tajin. ¡Salud!



Pain-Krill-ah - \$17

White Rum, pineapple, Chinola Passionfruit, organic coconut cream, house orgeat, orange. For pain management over the (bar) counter.



High Tai - \$16

Whether high or low tide, a Mai Tai is always in. Dark Rum, house-made orgeat, Barrel-Aged Orange Liqueur, Chinola Guava.



Leaky Tiki - \$16

A Half Moon Bay Jungle Bird, yell if you spot it! Coconut washed Campari, dark rum, lime, pineapple.

GIBRALTAR GEMS

JETTYWAVE DISTILLERY'S FOOD MENU

"STRAIT" GEMS

Mesquite Grilled Salmon - \$24

*Herbed Freekeh, Sesame, Garlic, Citrus,
Roasted and Marinated Vegetables*

Green Peppercorn Pork Tenderloin - \$22 

*Chipotle Mashed Sweet Potatoes,
Jettywave Bourbon Demi Glaze*

Coconut and Peanut Chicken Skewer - \$18 

*Spiced Peanuts, Coconut Lemongrass Rice,
Asian Cabbage Salad, Crispy Onions*

Grilled Turmeric Cauliflower Skewer - \$16  

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

Gibraltar Pita Wrap

Tahini Chili Sauce, Tzatziki, Feta Cheese, Red Onion

Beef Kefta - \$16

Grilled Chicken - \$15

Cauliflower - \$14 

SHARIN' PLATES

Antipasto Platter - \$17  

*Roasted Beets, Marinated Mozzarella, Roasted
and Marinated Vegetables, Spiced Olives,
Chilled Vegan Salads*

Mezze Dips & Pita Bread - \$17 

*Romesco, Tyrosalata, Sesame Garlic Hummus, Tzatziki,
Marinated Olives*

BOWL'D FLAVORS

South African Bobotie - \$19

*Markegard Farms Ground Beef, Apples, Raisins,
Almonds, Coconut and Lemongrass Rice*

Japanese Pumpkin Curry - \$17  

*Pumpkin, Chickpeas, Potatoes, Apples, Pumpkin Seeds,
Mild House Curry, Coconut Lemongrass Rice*

Panang Chicken Curry - \$19 

Potatoes, Mild Coconut Broth, Lemongrass Rice

Seasonal Mushroom Bowl - \$17  

Creamy Soft Polenta, Parmesan, Point Reyes Toma Cheese

SOUP OF THE DAY

CHECK THE SPECIALS BOARD
FOR TODAY'S SOUP AND
SEASONAL SPECIALS

SMALLER PLATES

Grilled California Dates - \$14  

Stuffed with Feta Dip, Balsamic Glaze, Chili Oil

Beet Salad - \$14  

Goat Cheese, Arugula, Pecans, Balsamic Glaze

Tlayudita - \$12  

*Heirloom Corn Tortilla, Mayocoba Beans, Salsa,
Tomatilla, Queso Oaxaca, Crema, Cilantro*

Julia's Vegan Salad - \$15  

*Kale, Chickpeas, Lentils, Black-Eyed Peas, Quinoa,
Cucumber, Avocado and Tomatillo Dressing*

Moroccan Chickpea Salad - \$16  

*Carrots, Mint, California Dates, Kale, Orange
Segments, Chickpeas, Chermoula Vinaigrette*

SWEET TREATS

Mixed Berry Crumble - \$13 

*Berry Filling, Butter Crust, Crumble Topping,
Raspberry Coulis, Whipped Cream*

Apple Pie - \$12 

*Spiced Apple Filling, Butter Crust, Vanilla Sauce,
Bourbon Caramel, and Whipped Cream*

Flourless Chocolate Cake - \$13  

*Dark Chocolate Ganache,
Raspberry Coulis, Whipped Cream*

Lemon Crumble - \$13 

*Lemon Filling, Butter Crust, Crumble Topping,
Raspberry Coulis, Whipped Cream*

Pumpkin Pie - \$12 

*Pumpkin Filling, Pumpkin Spice, Butter Crust,
Raspberry Coulis, Whipped Cream*