

CLASSIC COCKTAILS | 12

BRANDY CRUSTA Take the sidecar, a cosmopolitan, and a margarita and turn it into one cocktail? You get the crusta. Funny name, but this tasty concoction reminiscent of an Old Fashioned, was developed in New Orleans at the Jewel of the South bar the 1850's that fizzled in the prohibition. / *Cognac, Grand Marnier, Maraschino Liqueur, Simple Syrup, Lemon Juice, Angostura Bitters*

RAMOS GIN FIZZ Henry C. Ramos, in the 1880's, said, "I need a cocktail I can shake for 12 minutes". Enter the Ramos Gin Fizz. A Classic New Orleans style cocktail, the secret lies in the orange blossom water and the egg whites. Citrusy, and smooth with a little 'fizz'. We keep the classic going without the marathon shaking, but its still delicious and fun. / *Gin, Lemon, Lime, Simple Syrup, Cream, Orange Blossom Water, Egg White, Soda*

MARTINEZ The evolutionary link between the Manhattan and the Martini, this gin and maraschino liqueur cocktail is as old as time. Strong but balanced and a must try for those that want that classic feel with a touch of sweetness. / *Old Tom Gin, Sweet Vermouth, Maraschino Liqueur, Orange Bitters*

BROOKLYN Like its big New York brother, the Brooklyn was named for one of the five boroughs. A little cloudier than its actual appearance is the origin. Some say from the 1880's, others say that today's version is from the 1960's or 70's. But this we know, its approachable with subtle sweetness and herbal properties, and just as good as its big brother, the Manhattan.

/ *Rye, Dry Vermouth, Maraschino Liqueur, Ramazotti liqueur*

JACK ROSE First mentioned in a 1905 New York Newspaper, although conflicts on who was its inventor, the Jack Rose cocktail is a classic cocktail known for its smoothness and its signature rose color. / *Lairds' Apple Brandy, Grenadine, Fresh Squeezed Lemon Juice, Peychauds*

DAIQUIRI The cocktail hails from Cuba, and is thought to have gained its popularity in the 40's when whiskey and vodka were hard to come by due to wartime rationing. This classic cocktail were favorites to Ernest Hemmingway and JFK. / *Chairman's Silver Rum, Simple Syrup, Fresh Lime Juice*

BLOOD & SAND Based on a 1920's silent film of a bullfighter, this easy to drink cocktail gives you a glimpse into the tastes of cocktail experts of past. It has a complex of fruity and smoky and is also equally strange and delicious. / *Scotch, Sweet Vermouth, Cherry Heering Liqueur, Fresh Squeezed Orange Juice*

RUSTY NAIL An easy and sophisticated sipper, a Rusty Nail is a simple classic cocktail that goes down smooth. Historians point to 1937 as the first cocktail appearance, but the classic took off in the 60's. / *Scotch, Drambuie, Angostura Bitters*

CLOVER CLUB Created at the Bellevue-Stratford in Philadelphia for literary, legal, financial, and business lights of the Quaker City, this rare gin and raspberry cocktail becomes balanced as the egg white and lemon add to its cool and crispness. / *Gin, Fresh Squeezed Lemon Juice, Raspberries, Egg White*

SPECIALTY COCKTAILS | 12

All of our juices are squeezed by hand *daily*, and incorporate fresh seasonal herbs in many of our hand-crafted cocktails.

BARTENDERS COCKTAIL

Ever changing bartender concoctions. Ask about today's choice.

PAPA BURGUNDY

Ardbeg 10 year, Vittone Amaro del Sole, Angosturas bitters, lemon, mint



AGUA FRESCA

Nolet's Gin with seasonal house made Agua fresca

CALIFORNIA SIDE CAR

Buffalo Trace Bourbon, Grand Marnier, Lemon Juice, Orange Bitters with a Sugar Rim

WEST SIDE JOE

Gvori Vodka or City of London Gin, Lime Juice, Muddled Cucumber, Fresh Mint

PALE IN COMPARISON

House infused citrus vodka, Green Chartreuse, pineapple, lemon, cream, egg white

FIRECRACKER

Vodka, St. Germaine Elderflower, Lime Juice, Habanero Syrup, Mint

BITTER SWEETNESS

Amaro Nonino, lemon, orange, honey, orange bitters, brut

BLOOD ORANGE COSMOPOLITAN

Gvori Vodka, Cointreau, Blood Orange, Lime Juice

BOURBON CIDER

Eagle Rare, Curacao, Lemon, Honey, Spiced Cider, Sage

FIRE IN THE SKY

House made Buffalo Trace fireball, Dickel rye, Pur Blood Orange Liqueur, lemon, honey

SAGE ADVICE

Venus Gin, Luxardo Maraschino, lime, honey, fresh Sage

DCG CELLO | 9

House made Limoncello and Orangetcello.

Wine from the Barrel

Dry Creek Grill is very proud to be able to offer our guests Barrel Wine. This innovative system reduces the carbon footprint due to the fact that one barrel of wine holds the equivalent of 26 bottles. This means no bottles, no corks, no labels or cardboard. Less to manufacture, less to ship, less to store and no trash!

SPARKLING WINE

ROEDERER ESTATE BRUT, ANDERSON VALLEY NV | GLASS 12 | BOTTLE 55

ROEDERER, BRUT ROSE, ANDERSON VALLEY NV | GLASS 14 | BOTTLE 77



WHITE WINES by the glass

FORENZA PINOT GRIGIO	8	30	750ML
TANGENT ALBARINO	9.5	36	750ML
ROUND POND SAUVIGNON BLANC	10.5	40	750ML
LONG MEADOW RANCH SAUVIGNON BLANC	9.5	36	750ML
PICNIC TABLE CHARDONNAY	11	42	750ML
TREFETHEN CHARDONNAY	13.5	52	750ML
SONOMA CUTRER CHARDONNAY	15	55	750ML
PINE RIDGE CHENIN BLANC/VIOGNIER	8.75	33	750ML

RED WINES by the glass

CARMEL ROAD PINOT NOIR	11	42	750ML
SAINTSBURY PINOT NOIR	13.5	52	750ML
HAHN GSM	12	46	750ML
TRENTADUE MERLOT	9	34	750ML
QUPE SYRAH	10	38	750ML
KLINKER BRICK ZINFANDEL	11	42	750ML
MARTIN RAY CABERNET SAUVIGNON	9.5	36	750ML
JAMEISON RANCH CABERNET SAUVIGNON	18	70	750ML

DRAFT BEER | PINTS

ROTATING	SEASONAL, EXPERIMENTAL OR COLLABORATIVE BREWS	AQ
WHEAT	FORT POINT - PARK (SAN FRANCISCO) 4.7%	7
SAISON	CAMINO – BOSQUE DE MILAGROS (SAN JOSE) 8.2%	8
PILSNER	TRUMER - PILS (BERKELEY) 4.9%	6
GOLDEN ALE	NORTH COAST - PRANQSTER 7.6%	7
AMBER ALE	SANTA CRUZ MNTN BREWING - AMBER ALE 5.0%	8
IPA	ST. ARCHER - IPA (SAN DIEGO) 6.8%	6
LAGER	21 ST AMDMNT – EL SULLY (SAN LEANDRO) 4.8%	7
IPA	GREEN FLASH - WEST COAST IPA (SAN DIEGO) 8.1%	8
ALE	LAGUNITAS - LITTLE SUMPIN' ALE (PETALUMA) 7.5%	7
IPA	MOTHER EARTH - BOO KOO (VISTA) 6.5%	7
IMP. STOUT	GEARTOOTH – COGFATHER (SAN JOSE) 9%	8

BAR BITE

TEMPURA GREEN BEANS Blue Lake beans, battered, green goddess dip | 8.50.

DEVILED EGGS Creamy classic deviled eggs. Plain | 9 or topped with either Crab | 12 or Smoked Bacon | 10

FRIED CALAMARI SALAD Deep fried, tossed in curry vinaigrette-cabbage slaw | 11

CRAB CAKES WITH SPICY REMOULADE With an arugula, orange and fennel salad, spicy remoulade sauce | 17

SMOKED MARY'S CHICKEN WINGS Slow smoked organic chicken wings, chipotle-paprika rub, cilantro and lime | 12

MAC 'N CHEESE Cavatappi pasta, béchamel, white cheddar, parmesan | 8.50

D.C.G. KETTLE CHIPS Hand sliced potato chips, choice of topping: pulled pork, smoked brisket or rotisserie chicken | 11.50

SALMON TARTARE Diced cucumber, chipotle chili, avocado salsa, house made chips | 16

ROASTED BONE MARROW Mushroom Duxelle-parmesan filling, caper parsley salad, grilled bread | 15.50

BURNT ENDS Smoked brisket, buttered toast, seasonal green salad | 14.50

SLIDER TRIO | 14.75

CLASSIC Ground burger, grilled onions, lettuce, tomato and house made ketchup

CHICKEN House ground patty, roasted poblanos, caramelized onions, chipotle aioli

PULLED PORK Smoked pulled pork, BBQ sauce, crispy onions and tangy coleslaw

CHEESE PLATE Three local craft cheeses, walnuts, quince, sourdough bread | 18.50

CHARCUTERIE PLATE Artisanal charcuterie, pickled veggies, whole grain mustard | 18.50