

Chandlery Happy Hour (W-TH 3P.M.— 6 P.M.)

Wednesday — Thursday Bar Closed 7:00 P.M.

Kitchen Closed 6:00 P.M.



| | |
|--|------|
| french fries VG | \$5 |
| sweet potato fries VG | \$6 |
| grilled kabeela farms snap peas & preserved lemon FF | \$7 |
| roasted christopher ranch garlic parmesan fries V | \$8 |
| (3) street tacos — (ask server for rotating options) rotating proteins and vegetable served with onion, cilantro, salsa | \$12 |
| (6) chicken wings FF dry salt & pepper or buffalo, carrot sticks, garden ranch | \$9 |
| cheesy garlic flatbread V roasted garlic oil, mozzarella, chili flakes, parsley, marinara | \$9 |
| margherita flatbread V basil, house-made marinara sauce, mozzarella | \$9 |
| buffalo chicken flatbread FF roasted mary's chicken breast, mozzarella, house tangy buffalo sauce | \$13 |
| combo flatbread O house-made sausage, pepperoni, peppers, onion, olives, mushroom, mozzarella | \$17 |
| pepperoni flatbread O ezzo pepperoni, house marinara, mozzarella | \$13 |
| (3) chandlery sliders FF beef sliders, russian dressing, provolone, iceberg lettuce | \$11 |
| (3) hot honey chicken sliders FF fried mary's chicken breast, jalapeno slaw, cilantro, pickles, brioche bun | \$14 |

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\$3 off draft beer | wines by the glass

“ask bartender about port of call special”

House Cocktails \$14

shrub schooner

vodka, lemon, ginger shrub, spiced pear, honey, cinnamon bitter

sunny at sea

vodka, absinthe, elderflower, pear, lemon, peychauds

old cuban

rum, lime, mint, prosecco, aromatic bitters

seafarer spice

whiskey, aged rum, sweet vermouth, falernum, orange bitters

foreign affairs

pecan infused bourbon, scotch, nonino amaro, bitters

the gulf

hibiscus infused tequila, lime, grapefruit, agave, tajin

the democrat

bourbon, lemon, peach, honey

jubilant ruby

gin, dubonnet, framboise, orange bitters

the garden remedy

vodka, lime, elderflower, ginger, basil

smoke & honey

mezcal, scotch, lillet, honey, lemon

shore side

gin, lime, mint, cucumber, soda, simple

maritime cooler

lime, blood orange, pomegranate, rosemary-honey shrub, apple cider, tequila

Beers

On Draft - \$9

henhouse hazy ipa
lagunitas pilsner
peachy vibes wheat ale
black butte porter

Bottles & Cans

hop splash (N/A Beer) - \$6
bestday hazy ipa (N/A Beer) - \$6
bestday white ale (N/A Beer) - \$6
michelob ultra - \$6
coors light (16oz) - \$6
805 firestone blonde ale - \$7
racer 5 ipa \$7
sierra nevada imperial ipa - \$7
farmer's brewery lager - \$7
goose island saison - \$9
boulevard farmhouse ale - \$10
wyder's pear cider - \$8
golden state mighty dry cider (16oz) - \$12
golden state ginger grass cider (16oz) - \$12
cali craft brown ale (16 oz) - \$12
guinness (14.9 oz) - \$12

Wine On Draft

| | Glass | Carafe |
|--|-------|--------|
| sauvignon blanc, page mill, livermore, ca 2020 | \$13 | \$36 |
| chardonnay, hess, monterey, ca 2021 | \$12 | \$33 |
| rose, day owl, central coast, ca 2022 | \$12 | \$33 |

Wine By The Glass

| | Glass | Bottle |
|---|-------|--------|
| sparkling wine, codorniu ars cava, spain nv | \$14 | \$65 |
| sparkling wine, proscotto, ca nv | \$13 | \$45 |
| sparkling brut rose, torresella, veneto, ita | \$13 | \$45 |
| red blend, hanh, monterey county, ca 2021 | \$13 | \$60 |
| pinot noir, angels ink, central coast, ca 2021 | \$13 | \$60 |
| cabernet sauvignon, francis, paso robles, ca 2021 | \$12 | \$55 |

Mocktails - \$8

feeling boozy? add a shot for \$4

under the sea

lime, pineapple, guava, simple, ginger beer

peach julep

lemon, orange, peach, mint, soda

paradise at the shore

coconut, pineapple, orange

lavender lemonade

lemon, lavender, butterfly tea, simple

“pear”fect storm

lime, agave, pear, ginger beer, cinnamon, rosemary

mango island breeze

mango, orange, lime, mint, soda

(alcohol only available wed. – thurs.)