



# TWO LEFT FORKS

## HOUSE COCKTAILS

<b>BLOOD ORANGE COSMOPOLITAN</b>	12
<i>Ketel One Orange, Cointreau, fresh squeezed blood orange, fresh lime juice, splash of cranberry</i>	
<b>WHISKEY SOUR MARTINI</b>	12
<i>Basil Hayden's bourbon, agave nectar, fresh lemon juice</i>	
<b>LESLIE'S LEMONDROP</b>	12
<i>St. George jalapeno vodka, Cointreau, fresh lemon, muddled jalapenos, sugar rim</i>	
<b>MEZCAL BLACKBERRY SMASH</b>	12
<i>Mezcal, fresh blackberries, fresh lime juice, agave nectar</i>	
<b>ROSEMARY BOURBON FIZZ</b>	11
<i>Bulleit Rye whiskey, fresh rosemary, fresh lemon, simple syrup, ginger ale</i>	
<b>CUCUMBER CRISP</b>	11
<i>Effen cucumber vodka, fresh cucumber, fresh lime, agave nectar, club soda</i>	
<b>MULES</b>	
<b>American Mule</b>	11
<i>Tito's vodka, fresh lime juice, ginger beer</i>	
<b>Passionate Mule</b>	11
<i>Ion vodka, passion fruit, pineapple juice, ginger beer</i>	
<b>Nutty Irish Mule</b>	11
<i>Jameson Irish Whiskey, Frangelico, fresh lime, ginger beer</i>	
<b>MAPLE ORANGE OLD FASHION</b>	13
<i>Woodford Reserve Rye Whiskey, orange bitters, fresh squeezed orange, maple syrup</i>	
<b>BASIL PALOMA</b>	12
<i>Don Julio Silver tequila, fresh basil, fresh grapefruit, simple syrup, club soda</i>	
<b>ACAI BERRY MOJITO</b>	12
<i>Veev liquor, fresh lime juice, agave nectar, fresh raspberries, mint leaves, club soda</i>	

<b>Varichon et Clerc</b>	9/33
<i>Champagne/Sparkling – Privilege Blanc de Blancs</i>	
<b>Zonin</b>	12
<i>Champagne/Sparkling – Brut Prosecco 187ml</i>	
<b>Chandon</b>	12
<i>NV Imperial Champagne 187ml</i>	
<b>Chandon</b>	12
<i>Champagne/Sparkling – NV Brut Rose Imperial 187ml</i>	
<b>Chandon</b>	43
<i>NV Brut Champagne</i>	
<b>Moët &amp; Chandon</b>	59
<i>Champagne/Sparkling – NV Imperial</i>	
<b>Veuve Clicquot</b>	68
<i>Brut NV</i>	
<b>Bonterra</b>	9/34
<i>Chardonnay – Mendocino County</i>	

## FEATURED RED WINES

<b>Mark West</b>	9/34
<i>Pinot Noir – Sonoma</i>	
<b>Macedon</b>	10/38
<i>Pinot Noir – Macedonia, Greece</i>	
<b>La Crema</b>	13/48
<i>Pinot Noir – Sonoma</i>	
<b>Meomi</b>	12/44
<i>Pinot Noir – Coastal California</i>	
<b>Joseph Phelps</b>	59
<i>Pinot Noir – Sonoma Coast</i>	
<b>Joel Gott</b>	9/34
<i>Cabernet – Napa Valley</i>	
<b>Silver Palm</b>	10/38
<i>Cabernet – Mendocino/Sonoma Counties</i>	
<b>Justin</b>	13/48
<i>Cabernet – Paso Robles</i>	
<b>Freemark Abbey</b>	18/69
<i>Cabernet – Napa Valley</i>	
<b>Stag's Leap "Artemis"</b>	85
<i>Cabernet – Napa Valley 2012</i>	

## FEATURED WHITE WINES

<b>Newton Vineyard</b>	11/40
<i>Chardonnay – Napa Valley</i>	
<b>Hartford Court</b>	12/44
<i>Chardonnay – Russian River Valley</i>	
<b>La Crema</b>	13/48
<i>Chardonnay – Monterey County</i>	
<b>Cuvaison Estates</b>	15/56
<i>Chardonnay – Napa Valley</i>	
<b>Sonoma Cutrer</b>	13/48
<i>Chardonnay – Russian River Ranches</i>	
<b>Jordan</b>	66
<i>Chardonnay – Russian River Valley</i>	
<b>Cakebread</b>	76
<i>Chardonnay – Napa Valley</i>	
<b>Benvolio</b>	9/33
<i>Pinot Grigio – Italy</i>	
<b>King Estate</b>	12/44
<i>Pinot Gris – Oregon</i>	

<b>Cakebread</b>	15/56
<i>Sauvignon Blanc – Napa Valley</i>	
<b>Man Family Wines</b>	9/34
<i>Chenin Blanc – South Africa</i>	
<b>Matchbox</b>	9/33
<i>Tempranillo Rose – Sonoma</i>	
<b>Cloudy Bay</b>	50
<i>Sauvignon Blanc – Marlborough, New Zealand</i>	

## CRAFT BEER SELECTION

### DRAFTS

<b>Laguna Beach Beer Company</b>	
<i>The Greeter's Ale</i>	
	9
<i>Second Reef Sessions Ale</i>	
	9
<b>Stella Artois</b>	7
<i>Belgium Premium Lager</i>	
<b>Eel River Brewing Company</b>	8
<i>Organic California Blonde Ale</i>	
<b>Left Coast Brewing Company</b>	8
<i>Una Mas Amber Lager</i>	

### BOTTLES

<b>Stone Brewing</b>	8
<i>Stone Delicious IPA</i>	
<b>Stella Artois</b>	6
<i>Cidre</i>	
<b>Oskar Blues Brewery</b>	9
<i>Mama's Little Yella Pilsner 19oz can</i>	
<b>Avery Brewing Company</b>	10
<i>Salvation Belgian Golden Ale</i>	
	22oz bottle
	7
<i>Ellie's Brown Ale</i>	
	7
<i>White Rascal Belgian White Ale</i>	
<b>Modern Times Beer</b>	8
<i>Black House Oatmeal Coffee Stout</i>	
	16oz can