

SUNDOWN AT STARBOARD

ELITE COCKTAIL FOR YOU | 8

6pm—8pm

PARADISE

Gin, Apricot Brandy, Orange Juice

DANA POINT MULE

Vodka, Fresh Lime Juice, Ginger Beer

GODFATHER

Scotch, Amaretto

33°N MAI TAI

Rum, Orange Curacao, Orgeat Syrup, Fresh Lime Juice

SUNSET AT STARBOARD

Tequila, Grenadine, Orange Juice

GREEN FLASHTINI

Vodka, Midori, Triple Sec , Splash of Orange juice

BOURBON BAR BITES

 **1/2 DOZEN PACIFIC COAST OYSTERS*** | 24

Cucumber-Apple Shaved Ice

 **GULF SHRIMP COCKTAIL** | 24

Gin-Spiked Cocktail Sauce

  **BABY KALE CAESAR** | 14

White Asparagus, Garlic Streusel, Parmesan | (Add Chicken Breast Surcharge 6)

  **HARVEST GREENS** | 14

Shaved Market Vegetables, Forvm Chardonnay Vinaigrette

BACON CHEESEBURGER* | 26

Duck Fat Fries | (Add Salad Surcharge 8)

 **POKE BOWL*** | 19

Chef's Selection of Fish, Nori Seasoned Rice, Toasted Sesame Seeds

 **CRISPY BRUSSELS SPROUTS** | 15

Honey & Lime

8 OZ FILET MIGNON* | 53

Red Wine Shallot Butter (available 5:30-10pm)

 **DUCK FAT FRIES** | 9

Pickled Ketchup, Fine Herbs

 **HOUSE-MADE MALT VINEGAR CHIPS** | 9

Green Goddess Dip, Truffle Aioli

BOURBON CHOCOLATE BAR | 13

Brownie, Caramelia Mousse, Peanut Butter

THE ROOT BEER FLOAT | 12

Sassafras Ice Cream, Warm Cookies

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.  GLUTEN FREE  VEGAN
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

WINE BY THE GLASS

CHAMPAGNE | SPARKLING | CAVA

CAMPO VIEJO *Cava Brut, Spain* | 13

PERRIER JOUET *Grand Brut, Champagne, France* | 32

ZONIN *Prosecco, Valdobbiadene, Italy, 187ml* | 15

DOMAINE CHANDON *Brut Rose, Sonoma County, 187ml* | 19

MOET & CHANDON *Brut Imperial, Champagne, France, 187ml* | 26

WHITE WINE & ROSE

MASI “Masianico”, *Pinot Grigio, Veneto, Italy* | Gl 12 | Bt 54

DOMAINE WACHAU *Gruner Veltliner, Wachau, Austria* | Gl 15 | Bt 68

MULDERBOSCH *Sauvignon Blanc, Western Cape, South Africa* | Gl 14 | Bt 63

FILLABOA *Albarino, Rias Baixas, Spain* | Gl 15 | Bt 68

KENWOOD “Yulupa” *Chardonnay, Sonoma County* | Gl 13 | Bt 59

SONOMA CUTRER *Chardonnay, Sonoma Coast* | Gl 17 | Bt 77

OLIVIER LEFLAIVE “Les Setilles” *Chardonnay, Burgundy, France* | Gl 21 | Bt 95

CAKEBREAD *Chardonnay, Napa Valley* | Gl 29 | Bt 131

CHATEAU D’ESCLANS WHISPERING ANGEL ROSE *Pinot Noir, Cote de Provence, France* | Gl 16 | Bt 72

RED WINE

LANDER JENKINS *Pinot Noir, Sonoma County* | Gl 13 | Bt 59

PATZ & HALL *Pinot Noir, Sonoma Coast* | Gl 20 | Bt 117

PALACIOS REMONDO “la Montessa” *Tempranillo, Rioja, Spain* | Gl 16 | Bt 72

GUNDLACH BUNDSHU *Merlot Blend, Sonoma County* | Gl 15 | Bt 68

GUADO AL TASSO “Il Bruciato” *Cabernet Blend, Tuscany, Italy* | Gl 23 | Bt 104

LUCA DELLA VITE “Lucente” *Sangiovese Blend, Tuscany, Italy* | Gl 18 | Bt 81

KENWOOD “Yulupa” *Cabernet Sauvignon, Sonoma County* | Gl 14 | Bt 63

DAOU *Cabernet Sauvignon, Paso Robles* | Gl 19 | Bt 86

BRUT VINTAGE CHAMPAGNE

TAITTINGER *Blanc De Blancs Comtes De Champagne 2006* | 290

MOËT ET CHANDON *Dom Pérignon 2006* | 355

VEUVE CLICQUOT *Ponsardin La Grande Dame 1990* | 412

PIPER-HEIDSIECK *Rare 2002* | 435

CHARLES HEIDSIECK *Blanc Des Millenaires 1995* | 523

LOUIS ROEDERER *Cristal 2009* | 585

CHAMPAGNE TETE DE CUVÉES

MOËT & CHANDON *'Dom Pérignon', Brut, Champagne, France* | 500

ARMAND DE BRIGNAC *'Ace Of Spades' Brut, Champagne, France* | 500

LOUIS ROEDERER *'Cristal' Brut, Champagne, France* | 585

BRUT NON - VINTAGE

TAITTINGER *La Francaise* | 110

HENRIOT *Souverain* | 115

VEUVE CLICQUOT *"Yellow Label" Brut, Champagne, France* | 120

BOLLINGER *Special Cuvee, Brut, Champagne, France* | 151

DRAPPIER BRUT *Nature* | 167

RUINART *Blanc De Blancs, Champagne, France* | 185

BILLECART-SALMON *Blanc De Blancs* | 195

BARONS DE ROTHSCHILD *Blanc De Blancs* | 293

KRUG *Grande Cuvée* | 395

ROSÉ CHAMPAGNE

VEUVE-CLICQUOT *Rose, Brut, Champagne, France* | 165

PHILIPPE GONET NV, *France* | 174

BARONS DE ROTHSCHILD NV, *France* | 284

TAITTINGER *"Comtes De Champagne" Rose, Brut, Champagne, France* | 290

MOËT & CHANDON *'Dom Pérignon' Rose, Brut, Champagne, France* | 900

RESIDENT MIXOLOGIST INFUSIONS | 19

33N SOUR | *Buffalo Trace Bourbon, Aperol, Lime Juice, Passion Fruit Syrup, Egg White*

JAPANESE GEISHA | *Kokori Japanese Whisky, Fresh Squeezed Lime, Simple Syrup*

THE BONNIE | *Ketel One Vodka, Suze, Dry Sack Jerez-Xeres Sherry, Benedictine, Angels Envy, Rose Wine*

CHILE DE ARBOL | *Infused Patron, Fresh Squeezed Lime, Agave, Pinch of Cilantro*

TALE OF THE TAMARINDO | *33N Barrel Select Patron Infused with Pineapple, Lemon Juice, Tamarindo Syrup*

DRAGON MULE | *Ketel One Orange, Dragon Fruit Slices, Rhubarb Bitters, Ginger Beer*

MONARCH NEGRONI | *Vanilla Infused Nolet's Gin, Strawberry Campari, Chocolate Carpano, Sweet Vermouth*

HISTORIC COCKTAILS | 19

In 1933 with the repeal of Prohibition, The California closed its Speakeasy and began serving liquor openly for the first time in 10 years. Below is a tribute to our original cocktail menus dating back to this great era

We hope you relish a renewed classic just as much as we have enjoyed rediscovering them.

OLD FASHIONED | 1803, New York - *Maker's Mark, Angostura, Luxardo Cherry, Twist*

SAZERAC | 1840, New Orleans - *Templeton Rye, Absinthe, Peychaud's, Lemon Twist*

TOM COLLIN'S | 1876, England - *Nolet's Gin, Lemon, Soda*

MANHATTAN | 1870, New York City - *Gentleman Jack Bourbon, Vermouth, Angostura*

SINGAPORE SLING | 1913, Singapore - *Bombay Gin, Cherry Herring, Benedictine, Lime*

FRENCH 75 | 1915 Paris - *Citadel Gin, Lemon Juice, Sparkling Wine*

NEGRONI | 1919, Florence, Italy - *Campari, Bombay Sapphire Gin, Vermouth, Angostura*

PISCO SOUR | 1920 Lima, Peru - *Pisco Porton, Lime, Egg White, Angostura*

SIDECAR | 1922, Paris - *H by Hine VSOP Cognac, Cointreau, Lemon Juice*

BLOOD 'N' SAND | 1922, Hollywood - *Johnny Walker Black, Cherry Brandy*

MARTINIS | 19

- 🍸 **CLASSIC 007** | *Absolute Vodka or Nolet's Gin, Shaken or Stirred*
- 🍸 **MARTINI ROYAL** | *Ketel One Vodka, Crème de Cassis, Cava*
- 🍸 **MARY PICKFORD** | *Bacardi Light Rum, Pineapple Juice, Pomegranate Juice, Luxardo Maraschino Liqueur*
- 🍸 **WHITE ELEPHANT** | *Absolute Elyx Vodka, White Crème de Cacao, Heavy Cream*
- 🍸 **MAXIM'S** | *Grey Goose, Soho Lychee Liqueur, Crème de Banane, Pineapple Juice*
- 🍸 **MELON COLLIE** | *Bacardi Light Rum, Malibu Coconut Rum, Midori Melon, White Crème de Cacao, Heavy Cream*

33° NORTH-INSPIRED | 19

'I'VE BEEN DRUNK FOR ABOUT A WEEK NOW, AND I THOUGHT IT MIGHT SOBER ME UP TO SIT ON 33° NORTH'S PATIO.'
F. SCOTT FITZGERALD

- CLASSIC CAIPIRINHA** | *Cachaça, Fresh Lime, Simple Syrup*
- MONTEGO BAY** | *Bacardi Light Rum, Cointreau, Lime Juice, Simple Syrup, Bitters*
- MONTE CARLO** | *Pernod, Luxardo Maraschino Liqueur, Lime, Soda*
- MILANO SOUR** | *Hendrick's Gin, Galliano, Lemon Juice, Egg White*
- BELLISSIMO** | *Frangelico, Campari, Limoncello, Lemon Juice*
- GINGER MOJITO** | *Bacardi Light Rum, Fresh Ginger Root, Mint, Lime Juice, Simple Syrup, Ginger Ale*
- MILLIONAIRE** | *Buffalo Trace Bourbon, Cointreau, Lemon Juice, Pomegranate Juice, Egg White*
- STRAWBERRY FIELDS FOREVER** | *Grey Goose Vodka, Strawberry, Caravella Limoncello, Basil, Lemon Soda*

FROZEN | 19

- SUN & SAND** | *Malibu Rum, Crème de Cacao White, Coconut Cream, Vanilla Ice Cream*
- JOYOUS ALMOND COLADA** | *Kahlua, Amaretto, Crème de Cacao Dark, Vanilla Ice Cream*
- COCONUT MARGARITA** | *Patron Silver Tequila, Coconut Milk, Lime Juice, Agave*

SPRITZ & SANGRIA | 19

SPRITZ VENEZIANO | *Aperol, Cava, Soda, Slice of Orange*

CAMPARI SPRITZ | *Campari, Prosecco, Soda, Slice of Orange*

GINGER SPRITZ | *Lillet, Cava, Ginger, Splash of Ginger Beer*

OC WHITE WINE SPRITZ | *Sauvignon Blanc, Peach Schnapps, Soda, Slice of Lemon*

RED WINE SANGRIA | *Cabernet Sauvignon, Calvados, Orange Juice, Sugar, Soda, Fruits & Berries*

WHITE WINE SANGRIA | *Sauvignon Blanc, Calvados, Fruit & Berries, Sugar, Soda*

MOCKTAILS | 12

ROSSA | *Blood Orange San Pellegrino, Grapefruit, Rosemary*

GREEN GODDESS | *Cucumber, Fresh Lime, Soda Mint, Organic Agave*

COCONUT MOJITO | *Coconut Cream, Lime, Mint, Simple Syrup, Soda*

APERITIF | 13

APEROL

CAMPARI

CYNAR

LILLET BLANC

PIMM'S NO.1 CUP

PERNOD

RICARD PASTIS DE MARSEILLE

MARTINI ROSSI *Dry Vermouth*

DIGESTIF

AMARO MONTENEGRO | 19

AMARO NONINO | 19

AVERNA | 19

CHARTREUSE GREEN | 17

CHARTREUSE YELLOW | 17

FERNET BRANCA | 17

DRAMBUIE | 13

SAMBUCA ROMANA | 15

JACOPO POLI VESPOLINO | 64

F.POIRE WILLIAMS | 19

FORTIFIED WINES

FONSECA *Bin 27, Port* | 18

TAYLOR FLADGATE *20 Year Tawny, Port* | 16

TIO PEPE FINO GONZALEZ *Dry, Sherry* | 14

DRYSACK SHERRY *Medium Dry, Sherry* | 13

HARVEY'S *Bristol Cream, Sherry* | 17

CARPANO ANTICA *Vermouth* | 13

AMERICAN WHISKEY

BOURBON

ANGEL'S ENVY | 19
BAKER'S 7YR | 19
BASIL HAYDEN | 15
BLANTON'S | 19
BOOKER'S | 24
BUFFALO TRACE | 17
BULLEIT | 17
EAGLE RARE 10YR | 19
ELIJAH CRAIG | 13
FOUR ROSES | 13
HIGH WEST AMERICAN PRAIRE | 19
HIRSCH SMALL BATCH | 19
HUDSON 4 GRAIN | 26
JEFFERSON RESERVE | 19
JIM BEAM | 13
KNOB CREEK 17
KNOB CREEK SINGLE BARREL RESERVE | 19
LITTLE MILL 17YR | 26
MAKER'S MARK | 17
MICHTER'S 10YR SINGLE BARREL | 24
NOAH'S MILL | 28
ROWAN'S CREEK 12YR | 24
WOODFORD RESERVE | 19

RYE & OTHERS

KNOB CREEK RYE | 19
OLD OVERHOLT RYE | 25
OLD PORTRERO RYE | 26
RITTENHOUSE RYE | 13
REDEMPTION RYE | 19
WHISTLEPIG RYE 10YR | 23
WILLETT FAMILY ESTATE RYE | 21
HIGH WEST SILVER WESTERN OAT | 17
HIRSCH SELECT CORN WHISKEY | 19
HUDSON NEW YORK CORN WHISKEY | 26
JACK DANIEL'S | 13
JACK DANIEL'S SINGLE BARREL | 19

JAPANESE

SUNTORY TOKI | 19
HIBIKI HARMONY | 27
HIBIKI 21YR | 139
HAKUSHU 12YR | 28
ICHIRO'S MALT 'THE PEATED' | 77
ICHIROS 'ON THE WAY' | 62
KIKORI | 19
NIKKA COFFEY GRAIN | 30
YAMAZAKI 12YR | 34
YAMAZAKI 18YR | 83

IRISH

BUSHMILL'S | 13

JAMESON | 17

REDBREAST 12YR | 25

TAIWANESE

KAVALAN CLASSIC | 73

SCOTTISH

SINGLE MALT

BALVENIE 12YR | 19

BALVENIE 21YR | 58

BRUICHLADDICH CLASSIC | 21

CRAGGANMORE 12YR | 19

DALMORE 18YR | 49

DALWHINNIE 15YR | 26

GLENFARCLAS 21YR | 38

GLENFIDDICH 12YR | 17

GLENLIVET 12YR | 17

LAGAVULIN 16YR | 19

LAPHROAIG 10YR | 17

MACALLAN 12YR | 19

MACALLAN 15YR | 47

MACALLAN 18YR | 73

MACALLAN 25YR | 320

OBAN 14YR | 19

OBAN 18 YR | 38

BLENDED SCOTCH

CUTTY SARK PROHIBITION | 15

JOHNNIE WALKER BLACK | 17

JOHNNIE WALKER BLUE | 65

BANK NOTE 5YR | 13

VODKA

ABSOLUT, Sweden | 13

ABSOLUT ELYX ,Sweden | 19

BELVEDERE, Poland | 17

BELUGA NOBLE, Russia | 15

CARBONADI, Italy | 19

CHOPIN, Poland | 19

GREY GOOSE, France (*Classic, L'orange, La Poire, Le Citron*) | 17

HANGAR ONE, USA (*Classic, Mandarin, Kaffir Lime*) | 17

KETEL ONE, Netherlands (*Classic, Citroen, Orange*) | 15

KETEL ONE BOTANICAL, Netherlands | 17
(*Cucumber & Mint, Peach & Orange, Grapefruit & Rose*)

TITO'S HAND CRAFTED, USA | 13

GIN

BOMBAY SAPPHIRE, United Kingdom | 15

BOTANIST, Scotland | 13

G' VINE FLORAISSON, France | 48

HENDRICK'S, United Kingdom | 17

MONKEY 47 Germany | 35

NOLET'S GOLD RESERVE Netherlands | 158

NOLET'S SILVER, Netherlands | 21

TANQUERAY, United Kingdom | 15

TEQUILA

BLANCO | SILVER | PLATA

ESPOLÓN | 17

CODIGO 1530 | 19

DELEON PLATINUM | 51

DON JULIO | 19

EL TESORO | 19

PATRÓN | 19

HERRADURA | 17

OCHO | 24

REPOSADO

CASAMIGOS | 19

CLASE AZUL | 40

CODIGO 1530 | 21

FORTALEZA | 24

DELEON | 61

ESPOLÓN | 19

OCHO | 28

AÑEJO

CASAMIGOS | 25

DON JULIO | 23

DON JULIO 1942 | 53

EL TESORO PARADISO | 30

PATRÓN | 30

HERRADURA SELECCION SUPREMA | 67

MEZCAL

DEL MAGUEY VIDA | 17

DEL MAGUEY SAN LUIS DEL RIO | 26

EL JOLGORIO TOBOLÁ | 40

SIGNATURE PATRON

33°N and Patron created this unique Tequila only available at the

Monarch Beach Resort.

*This unique Patron Añejo is aged in French Allier Barrels
creating this round yet smoky finish*

PATRÓN 33N Añejo | 35

RUM

HAVANA CLUB | 13

APPLETON 12YR EXTRA | 15

APPLETON ESTATE RESERVE | 15

BARBANCOURT 5 STAR 8YR | 15

CALICHE | 13

CLEMENT CUVÉE HOMERE RHUM | 21

CLEMENT RHUM BLANC | 15

CLEMENT VSOP | 19

CRUZAN DARK | 19

FLOR DE CAÑA DARK 4YR | 15

FLOR DE CAÑA GRAND RESERVE 7YR DARK | 17

PLANTATION PINEAPPLE | 13

RON ZACAPA 23YR | 19

RON ZACAPA CENTENARIO XO | 23

SAILOR JERRY SPICED | 13

SMITH & CROSS JAMACIAN | 19

ZAYA 12YR | 15

IMPORTED HOPS

AMSTEL LIGHT Netherlands | 9
CORONA Mexico | 9
GUINNESS Ireland | 9
HEINEKEN Netherlands | 9
STELLA ARTOIS Belgium | 9
PINKUS HEFEWEIZEN, Germany | 14
HITACHINO RED RICE ALE, Japan | 12

DOMESTIC HOPS

MILLER LIGHT | 8
COORS LIGHT | 8
DOG FISH HEAD IPA | 12
DOC'S HARD APPLE CIDER | 11

LOCAL HOPS & IPA

STONE DELICIOUS IPA, Escondido | 12
ORANGE WHEAT, Redlands | 12
KARL STRAUSS RED TROLLY ALE, San Diego | 12
LAGUNITAS IPA, Petaluma | 12
MODERN TIMES LOMALAND, San Diego | 12

NON-ALCOHOLIC HOPS

ST. PAULI GIRL NA, Germany | 8

SPECIAL COLLECTION COGNAC

*Remy Martin Louis XIII one century in a bottle
A blend of 1,200 eau de vie, sourced from Grande Champagne
Cognac and aged 40 to 100 years in centuries-old tiercons
(barrels several hundred years old).*

1/2 Ounce | 75

1 Ounce | 150

1.5 Ounce | 225

2 Ounce | 300

COGNAC | ARMAGNAC | CALVADOS

COGNAC

GERMAIN ROBIN XO (CALIFORNIA) | 25
GRAND MARNIER | 13
H BY HINE VSOP | 19
HINE COGNAC RARE VSOP | 19
HENNESSY XO | 42
HENNESSY PARADIS | 84
REMY MARTIN EXTRA | 85

ARMAGNAC

CERBOIS BAS ARMAGNAC | 28

CALVADOS

CHRISTIAN DROUHIN COEUR DE LION VSOP | 17

ICED TEA

BASIC BLACK | 6

Revitalizing with a hint of sweetness, this well-balanced blend of loose estate black teas is a classic refresher.

HOT TEA

AFTERNOON TEA BLEND | 6

A refined blend, paying tribute to the tradition of drinking bold black teas balanced with floral notes from jasmine green tea. The main character comes from malty Assam and high-elevation Darjeeling muscatel character. The resulting palate is nuanced and timeless.

ENGLISH BREAKFAST | 6

One of the world's favorite morning teas, English Breakfast blends complex malty Indian and copper-liquor Ceylon teas with the brightness of a China keemun.

VANILLA EARL GREY | 6

Madagascar vanilla beans sweeten this culinary Earl Grey while lending a creamy full body and an exquisite lingering finish.

FLORAL JASMINE GREEN | 6

Our Floral Jasmine Green tea features fresh, mellow overtones with a slightly astringent finish. Also makes a wonderful iced tea when brightened with a twist of fresh lemon.

ORGANIC CHAMOMILE FLOWER | 6

A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms harvested from the fertile plains in the Nile Valley of Egypt.

ORGANIC PEPPERMINT | 6

A stimulating and refreshing herbal infusion with an amazing minty and uplifting aroma; aromatherapy in a teapot

SPECIAL

ICED TEA OF THE DAY | 8

AFTER DINNER COFFEE DELIGHT

TAHITIAN MUDSLIDE | 19

Kahlua, Skyy Vodka, Baileys, Simple Syrup, Whipped Cream

ESPRESSO MARTINI | 19

Kahlua, Absolut Vodka, Espresso, Simple Syrup

THE TRUFFLE | 19

Frangelico, Ketel One Vodka, Cream, Espresso, Simple Syrup

HAUTE & STEAMY | 19

Godiva Light Chocolate, Sky Vodka, Espresso, Simple Syrup, Whipped Cream, Caramel Sauce

HOT COFFEE & CHOCOLATE

FRENCH PRESS Small (1-2 CUPS) | 9

FRENCH PRESS Large (3-4 CUPS) | 12

CAFÉ AU LAIT | 8

CAFÉ MELANGE | 8

AMERICANO | 6

ESPRESSO | 6

LATTE | 8

CAPPUCCINO | 8

HOT CHOCOLATE | 8

SWISS HOT CHOCOLATE | 8

ENTERTAINMENT NEWS

MONDAY - SUNDAY

6PM- 8PM

LIVE MUSIC AT SUNDOWN

FRIDAY

5:30PM - 9:30PM 9:30PM - 1:30AM

LATIN JAZZ RESIDENT DJ

SATURDAY

5:30PM - 9:30PM 9:30PM - 1:30AM

BEACH VIBE RESIDENT DJ