

COCKTAILS



Seasonal Features



THE HOT HAWAIIAN MARGARITA

Teremana Silver Tequila, Fresh Lime, Agave Nectar, Muddled Jalapeño, Pineapple Juice, Chamoy & Tajin Rim **14**



BOURBON PEACH SMASH

Wild Turkey Rare Breed Bourbon, Peach Schnapps, Fresh Lemon Juice, Simple Syrup **12**



RUM-SPRESSO MARTINI

Grind Espresso Rum, Skyy Vodka, Simple Syrup **11**



REPOSADO OLD FASHIONED

Teremana Reposado Tequila, Agave Nectar, Orange Bitters **14**



STRAWBERRY SPLASH MULE

Skyy Strawberry Vodka, Strawberry Puree, Fresh Lime Juice, Ginger Beer **10**



CINNAMON SMOKED OLD FASHIONED

Maker's Mark Bourbon, Bitters, Smoked Cinnamon Stick **14**

The Classics



Tiki Tavern

The perfect combination of Malibu Mango, Passion Fruit, Pineapple and Coconut Rums with Pineapple juice and an Edible Flower!

\$12



The Coverita

Lunazul Silver Tequila, Agave Nectar, Orange Liqueur, Fresh Squeezed Lime Juice
Rimmed with our signature sparkling red salt (or sugar)

\$12



Tavern Mojito

Bacardi Lime Rum, Muddled Fresh Mint, Fresh Squeezed Lime Juice, Simple Syrup, Club Soda

\$10



Sangria Punch

Skyy Strawberry Vodka, Apricot Brandy, House Sangria Juice Blend, Fresh Fruit, topped with our House Cabernet

\$12



Cove Painkiller

Malibu Coconut Rum, Dark Rum, Cream of Coconut, and Fresh OJ & Pineapple Juice. Served in a Coconut Flake Rim Jar!

\$12



Cove Colada

Blended Frozen Coconut Cream and Pina Colada Mix Layered with Goslings Dark Rum

\$12



White Wines

	GL	BTL		BTL
Cave & Cove Chardonnay <i>California</i>	\$6	\$20	Jordan Chardonnay <i>Russian River, California</i>	\$70
Stella Pinot Grigio <i>Sicily, Italy</i>	\$7	\$26	Spy Valley Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$38
13 Celsius Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8	\$28	King Estate Pinot Gris <i>Willamette Valley, Oregon</i>	\$40
Clean Slate Riesling <i>Mosel, Germany</i>	\$9	\$36	Doctor Loosen Riesling <i>Mosel, Germany</i>	\$42
Cavit Moscato <i>Lombardy, Italy</i>	\$8	\$28	Three Pears Chenin Blanc-Viognier <i>California</i>	\$34
Elouan Chardonnay <i>Oregon</i>	\$12	\$42		
Figuière Rosé <i>Provence, France</i>	\$9	\$34		

Red Wines

	GL	BTL		BTL
Cave & Cove Cabernet Sauvignon <i>California</i>	\$6	\$20	Austin Hope Cabernet Sauvignon non vintage <i>Paso Robles, California</i>	\$52
Hahn Pinot Noir <i>Monterrey, California</i>	\$9	\$28	Silver Oak Cabernet Sauvignon <i>Napa, California</i>	\$162
Catena Malbec <i>Mendoza, Argentina</i>	\$12	\$42	Sea Sun Pinot Noir <i>California Coast</i>	\$38
Freakshow Red Blend <i>Lodi, California</i>	\$11	\$40	Clarke and Telephone Pinot Noir <i>Santa Maria, California</i>	\$65
Cline Estate Merlot <i>Sonoma, California</i>	\$9	\$32	Decoy Merlot <i>Napa, California</i>	\$36
Substance Cabernet Sauvignon <i>Columbia Valley, Washington</i>	\$11	\$36	Conundrum Red Blend <i>California</i>	\$36
DAOU Cabernet Sauvignon <i>Paso Robles, California</i>	\$14	\$45	Seghesio Zinfandel <i>Sonoma, California</i>	\$40
			Jam Jar Sweet Red <i>Western Cape, South Africa</i>	\$32

Sparkling

	BTL
Duckhorn Decoy Brut Cuveè <i>Sonoma, California</i>	\$48
Laurent-Perrier Brut Champagne <i>Champagne, France</i>	\$70
Maschio Prosecco (split) <i>Veneto, Italy</i>	\$9

WINE