

CABRILLO

CAFÉ
& BAR

COCKTAILS

NIGHT IN TULUM 23

*chili & cilantro-infused tequila,
falernum, lime, coconut salt*

THE VELET HOG 21

*bacon-washed whiskey, amargo-vallet,
cinnamon, maple, egg white*

GREEN SPELL 22

*mezcal, maraschino liqueur, parsley,
spiced olive oil*

CABRILLO CUP 19

aperol, pimms, fresh-squeezed lemonade

SEASONAL SANGRIA 18

red wine, peach, sage-citrus infusion

SPIRIT-FREE

PASSION FIRE 14

passionfruit, ginger, lemon

ZESTY VERDE 14

pineapple, jalapeño, cilantro, lime

BEER

BAD HOMBRE 10

*mexican style lager, boomtown DTLA -
4.8% abv*

IPA 10

*lost coast brewery, california - 6.5%
abv*

MANGO MIMOSA CIDER 12

crispin, minnesota - 8% abv

NON-ALCOHOLIC 11

estrella galicia, spain - 0.0% abv

WINES BY THE GLASS

(6OZ/BOTTLE)

BRUT

drappier "carte d'or,"

champagne NV

28/105

raventós i blanc,

penedes, spain '22

18/70

BRUT ROSÉ

raventós i blanc,

penedes, spain '22

20/78

SAUV BLANC

saint clair, "dillons point," marlborough,

nz '23

22/82

CHARDONNAY

scar of the sea, santa maria valley, ca '23

24/89

RED BLEND

hocus pocus, santa barbara, ca 23' 22/86

CABERNET

habit, santa ynez valley, ca 22'

24/89

SWEET

blandy's 10yr special madeira

17

graham's reserve port

17

kopke 10yr tawny port

17