

CABRILLO

FEATURED COCKTAILS

BEE PROUD 19

gin, aperol and pimms, lemon juice, honey, rosemary

SOL DEL ORO! 19

pineapple, vanilla infused rum, lemon juice, agave

*in honor of Pride Month, 10% of proceeds from these items will be donated to the Latino Equality Alliance, supporting LGBTQ+ youth, families, and community programs throughout Los Angeles

HAPPY HOUR COCKTAILS

served Thursday and Friday 5pm-8pm

Golden Groove 15

Nosotros tequila, lemon, passionfruit, pineapple

Dusty Vinyl 15

mezcal, peach puree, saline drops,

BEER

BAD HOMBRE 10

mexican style lager, boomtown DTLA - 4.8% abv

NOSE JOB IPA 15

boomtown brewery, california - 6.5% abv

Ginger Agave Cider 13

sincere cider, california - 5.9% abv

NON-ALCOHOLIC 11

estrella galicia, spain - 0.0% abv

WINE

WHITE

Frontonio, Microcósmico Macabeo
Aragón, SP '23 18/68

Ronc Platât, Friuli Colli D.O.C.
Friuli, IT '22 28/112

Viña Tondonia Reserva Blanco
Rioja, SP '11 36/185

RED

Frontonio, Microcósmico Garnacha
Aragón, SP '24 21/84

Thirty Seven Wines, Merlot
Sonoma Coast, CA '14 22/87

Farm Cottage, "Lester Family Vineyard"
Santa Cruz, CA '21 27/105

ROSÉ

Domaines Ott, Clos Mireille
Provence, FR '22 27/105

SPARKLING

Raventós i Blanc, "De la Finca"
Catalonia, SP '20 20/85

Izar Leku, Hondarribi Zuri Espumoso
País Vasco, SP '17 21/80

Doyard, "Cuvée Vendémiaire" Blanc de Blancs
Champagne, FR NV 36/150

Laurent-Perrier, Brut Rosé
Tours-sur-Marne, FR NV 42/130

SMALL BITES

MARINATED OLIVES 9
mixed house olives

MIXED NUTS 9
spiced and roasted

ARTISANAL CHEESE & CHARCUTERIE PLATE 26
fig and olive tapenade, prosciutto, candied walnuts, sourdough