# ON A THE EDEN

# SPECIALTY COCKTAILS

## CM Slush 16

Chopin Vodka, Ballotin Whiskey Cream, and Coffee Manufactory cold brew.

## Lush Life Slush 18

Salt Water Woody Rum, pineapple juice, mango nectar, lime, and Coco López.

## Blush Hour 18

Jack Daniel's whiskey, fresh watermelon, lime, agave, a touch of sea salt.

## ALCOHOLIC

## Wine 14

House Sparkling Rose, White, Rose, and Red

#### Canned Cocktails 1

Livewire Pomelo Rum Punch, Livewire Honeydew Gin Collins, Quirk Hard Seltzer Cherrly Blossom & Lime, Sake High Ceremonial Matcha & Lamon

## Canned Beer 10

Calidad Lager, Dos Topas lager, Harland Brewing IPA. 2 Towns Ciderhouse Unfiltered Pineapple Clder

## Draft Beer

Harland Japanese Lager, Cricket Sweater Hazy IPA, Taco + Beer Mexican Amber Lager, Topa Topa Sunburst White Ale

## NON-ALCOHOLIC

Ration	Ale	Mexican	Lager	7
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Bottled Sparkling Water 7

Bottled Still Water 6

Soda 4.5

Cola, Zero Cola, Rootbeer, Q Ginger Beer

# NON-ALCOHOLIC COCKTAILS

## Garden of Eden

14

A fresh blend of mixed berries, mint, and mint simple syrup, topped with sparkling water.

## Forbidden Fruit

14

Fresh watermelon, lemon juice, and agave, topped with sparkling water.

## BITES

# The Dip Pool

17

House made hummus, tzatziki, and onion dip served with fresh veggies, olives, and pita chips.

#### The Eden Board

21

Assorted cheeses and cured meats served with crackers, pickled vegetables, candied walnuts, fresh grapes, strawberries, blueberries, peach marmalade, and honey.

# Fruit, Fire, & Field Trio 16

House made guacamole, pico de gallo, and red salsa with tortilla and plantain chips.

## Costal Cobb Salad

18

Romaine lettuce topped with crispy chicken, bacon, avocado, cherry tomatoes, red onion, blue cheese, and a hard-boiled egg. Served with ranch dressing.

# Eden Vine Caprese

16

#### Salad

Fresh mozzarella, heirloom tomatoes, and pesto, finished with a drizzle of balsamic glaze.

An 18% service fee will be added to all bills.