



THE VESPER COCKTAILS

#18



VODKA

NEUTRAL SPIRIT



GINGER NAP *Bright & Fruity*

Ketel Vodka, passion fruit, ginger syrup, lemon, Regans' bitters



EAST OF EDEN *Herbal & Fresh*

Jalapeno & cucumber-infused Vodka, Thyme liqueur, Chateau liqueur, lemon, simple, Regans' bitters



NINE LIVES *Aromatic & Sweet*

Vodka, Amaretto, pomegranate, lemon, Angostura bitters, Absinth rinse



GO ESPRESS YOURSELF *Delectable & Classic*

Ketel Vodka, Mr. Black Coffee liqueur, cold brew, Licor 43, brown sugar



OVER THE MOON *Refreshing & Bright*

Rocket Vodka, strawberry-peppercorn oleo, strawberry vermouth, Lillet Blanc, citric



GIN

JUNIPER & BOTANICALS



VESPER *Spirited & Dry*

Gin, vodka, Lillet blanc, Amaro Del Etna



INDOOR VOICES *Herbal & Bitter*

Nolet's gin, Sloe gin, Montenegro, lemon, pomegranate, eucalyptus bitters



THOUGHTS & FEELINGS *Floral & Tart*

Gin, blackberry liqueur, elderflower, lemon, lime, foaming bitters



WATERMELON MOONSHINE *Fruity & Refreshing*

Uncle Val's Gin, watermelon-basil syrup, peach liqueur, lemon, peychaud's



DIRTY DANCING *Spirited & Savory*

Thai Chili washed Gin, vodka, dry vermouth, olive brine, MSG solution



PRINCESS JASMINE *Dry & Floral*

Jasmine tea-infused gin, violette liqueur, pomelo cordial, lemon, egg whites, Regans' bitters



OOH LA LA *Savory & Nutty*

Oolong tea-infused gin, pandan-lemongrass shrub, orgeat, lemon, toasted black sesame tincture



TEQUILA

BLANCO • REPOSADO • MEZCAL



HICCUP CURE *Citrusy & Refreshing*

Blanco, pineapple, lime, orange syrup, cucumber, pomegranate, ginger ale



GHOST ON THE SHORE *Smokey & Dry*

Mezcal, Dry vermouth, Bitter bianco, grapefruit liqueur, saline solution, grapefruit bitters



ONE-TRICK PONY *Sharp & Fruity*

Reposado, Raspberry-pink peppercorn shrub, cassis liqueur, lime, simple, soda water



VIVA VERDE *Spicy & Herbaceous*

Cilantro-infused blanco, lime, pineapple, agave, cilantro liqueur, jalepeno, cucumber



TROPIC THUNDER *Smokey & Tropical*

Mezcal, Baja Blast syrup, coconut cream, banana liqueur, lime, Regans' bitters



WHISKEY

BOURBON • RYE • SCOTCH



OLD FASHIONED *Spirited & Aromatic*

Bourbon, brown sugar, house bitters



MAKE IT A *VESPER SINGLE BARREL PICK* \$20



BARE NECESSITIES *Fruity & Warm*

Rittenhouse rye, Allspice dram, banana liqueur, ginger syrup, lime, bitters



FULL HOUSE *Sharp & Herbaceous*

Sazerac rye, Yellow Chartreuse, Benedictine, house bitters



PANCHO & LEFTY *Distinctive & Bright*

Rye, mezcal, Chateau aloe liqueur, orange cordial



WHY EVEN CHAI? *Pronounced & Spiced*

Chai-infused bourbon, brandy, Benedictine, cacao liqueur, absinthe, bitters



A.P.G. *Vibrant & Bold*

Blended Scotch, violette liqueur, pomegranate, lime, Regans' bitters



RUNNER, RUNNER *Smooth & Spirited*

Bourbon, Sloe gin, China China amaro, Luxardo liqueur, sarsaparilla bitters



MUMBO JUMBO *Tropical & Bright*

Irish whiskey, Thai tea syrup, pineapple juice, lime, Aperol, coffee bitters



RUM

X X X X



SPLENDOR & RICHES *Spirited & Rich*

Meyer's Single Barrel Aged Rum, Apricot liqueur, Campari, Drambuie, Cardamom bitters



PINEAPPLE EXPRESS *Spiced & Smooth*

Aged Rum, caramelized pineapple syrup, velvet falernum, bitters, saline



CULT SURVIVOR *Funky & Fruity*

Pelecañas agricole rum, aged rum, Lillet Blanc, cassis liqueur, lemon juice, simple, absinthe rinse



RAINBOW ROAD *Rich & Fruity*

White Rum, Raspberry liqueur, sherbert cordial, lime cordial, lime, Regans' bitters, pomegranate foam



WHAT'S UP, DOC? *Velvety & Tangy • Limited Qty Milk Punch* \$20

A blend of rums, gin, Licor 43, carrot-cream syrup, carrot juice, lemon. Clarified with milk for 2-3 days



OTHERS

GRAPES & SPIRITS



DOCTOR.. DOCTOR.. *Aromatic & Refreshing*

Absinthe, luxardo, pomegranate, lime, soda



LA ROSITA *Light & Fruity*

Pisco, passion fruit liqueur, watermelon syrup, lemon, egg whites, peychaud's bitters



THE SCARLET LETTER *Dry & Bright*

Cognac, Scotch, Pinot Noir, hibiscus syrup, citric, bitters



EVOLVER *Bright & Savory*

Cachaça, Licor 43, apricot liqueur, pomelo cordial, lemon, Regans' bitters



DRIVER #9 FRIENDLY!

ELDERFLOWER SODA

Elderflower syrup, lemon, seasonal fruit, soda water

THE JOSIE

Pineapple, orgeat, lime, basil, soda water

INSTANT CRUSH

Thai tea syrup, lemon, pomegranate, heavy cream

FAUX SHOW

Giffard aperitif, tamarindo, citric

FOLLOW US!



THEVESPER_CAMPBELL



THE
VESPER

BEER

DRAFT \$9

SCRIMSHAW | Pilsner
North Coast Brewing | Fort Bragg, CA

MEXICAN LAGER
Del Cielo Brewing | Martinez, CA

SEASONAL IPA
Narrative Fermentations | San Jose, CA

SEASONAL HAZY IPA
Original Pattern | Oakland, CA

STOUT | Nitro
Del Cielo Brewing | Martinez, CA

OFF-DRY | Cider
Stem Ciders | Denver, CO

SEASONAL SOUR
Original Pattern | Oakland, CA

CANS

BO PILS | Pilsner, 16oz **6**
East Brother | Richmond

SHOT & A BEER **12**
Shot of well whiskey and a
Bo Pils pilsner



WINE



REDS

CABERNET SAUVIGNON | The Calling | Alexander Valley, '20 **18 63**

PINOT NOIR | Böen | Sonoma County, 2021 **18 63**

RED BLEND | Eruption | High Valley, 2017 **14 46**

WHITES

CHARDONNAY | Louis Latour Ardèche | France, 2018 **14 46**

SAUVIGNON BLANC | Brassfield | Clear Lake, 2021 **14 46**

PROSECCO | Ca' Bolani | DOC Italy **12 39**

CRÉMANT ROSÉ | Gerard Bertrand | France **16 65**



DINNER



STARTERS

APPS & SMALL PLATES



MARINATED OLIVES **8** Served warm
Mediterranean olives, citrus, garlic

EDAMAME **9**
Furikake seasoning, sea salt, sesame oil

PROSCIUTTO WRAPPED DATES **11**
Cheese-stuffed, balsamic

DEVEILED EGGS **13** Add Bacon **3** • Add Caviar **16**
Dijon mustard, paprika, chives

WHITEBEAN DIP & PITA **12**
Paprika, evoo, pumpkin seeds, pita

CHIPS & DIP **11** Add Caviar **16**
Potato chips and onion dip

MEATBALLS **16** (5) Per Order
Chipotle-tomato sauce, cotija cheese, herbs

SHRIMP CEVICHE **18** Served with tortilla chips
Tomatoes, red onion, avocado, cucumber, jalapeño

SALAD



CAESAR SALAD **14**
Romaine lettuce, parmesan, croutons, anchovies

ENTRÉES

SHAREABLE



CHEESE BOARD **24**
(3) cheeses, cornichons, jam, grainy mustard, pickled red onions, crostinis, fruit

CHICKEN TINGA TACOS **20** (3) Per Order
Shredded chicken, pico de gallo, cotija cheese, cilantro, pickled red onions

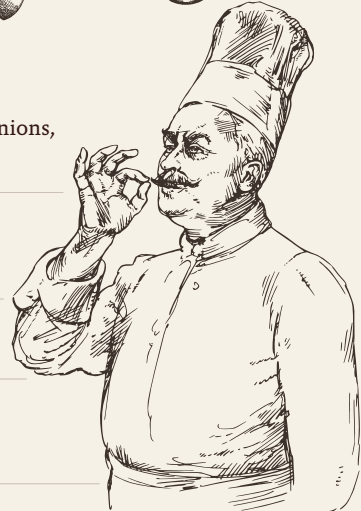
PESTO PASTA **18**
Cheese ravioli, pesto cream, parmesan cheese & herbs

GRILLED CHEESE SANDWICH **18** Add Bacon **3**
Three-cheese blend on sourdough bread.
Served with tomato bisque soup

BURRATA & PESTO SANDWICH **17**
Heirloom tomatoes, arugula, balsamic glaze, calabrian peppers

AHI TOSTADAS **20** (2) Per Order
Ahi tuna, ponzu, sriracha mayo, avocado, furikake, micro-cilantro

ITALIAN MEAT FLATBREAD **24**
Selection of Italian meats, tomato sauce, mozzarella, garlic, pesto



Dessert

MOLTEN CAKE **12**
Chocolate cake, vanilla ice cream

TIRAMISU STRIP CAKE **12**
Shaved chocolate, powdered sugar, whip



Dessert Wines

DOW'S PORT
Ruby Port

3oz ~ \$9

* item is served raw or undercooked or may have raw or undercooked ingredients
* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Large parties of 6 or more will be on one check
and subject to 20% gratuity