

Wine by the Glass

Chardonnay

Fetzer, Valley Oaks	4.99
Kenwood, Yulupa	5.99
EOS, Paso Robles	6.89

Sauvignon Blanc

R.H Phillips, Night Harvest	5.49
-----------------------------	------

Riesling

Firestone, Central Coast	5.89
--------------------------	------

Pinot Grigio

Bolla, Delle Venezie Italy	5.29
----------------------------	------

White Zinfandel

Bel Arbor, Mendocino	4.69
----------------------	------

Cabernet Sauvignon

Fetzer, Valley Oaks	4.99
Kenwood, Yulupa	6.29

Merlot

Fetzer, Valley Oaks	4.99
Jacob's Creek, Australia	4.99
Kenwood, Yulupa	6.49

Shiraz

Jacob's Creek, Australia	5.29
--------------------------	------

Pinot Noir

Five Rivers, Central Coast	6.99
----------------------------	------

*Premium Wines are regular price during Happy Hour...
San Marcos Brewery reserves the right to limit
the amount of alcohol served.*

Cocktails & Margaritas

COSMOPOLITAN

Han, Cranberry & triple sec

LEMON DROP

Han, sour mix, sugar & lemon

SCREWDRIVER

Han & Orange Juice

BLOODY MARY

Han & Spicy Bloody Mary

APPLE MARTINI

Han & Granny Apple Cocktail

CAPE COD

Han & Cranberry Juice

All cocktails are made with Han distilled vodka and is a unique vodka from Asia. At 24% Alc./Vol., Han makes a light, refreshing & exotic cocktail that is 1/3 the calories of other spirited brands.

Strawberry, Mango, Peach or Classic Rocks Margarita

All Margarita's are made with Gold Agave Wine, 20% Alc./Vol., a unique liquor from Mexico with characteristics similar to Tequila.

Handcrafted Ales

PREMIUM GOLDEN ALE

This lightly flavored ale, although brewed with ale yeast, has German and Czech hops, which create the subtle characteristics of a pilsner.

WILD CLOVER HONEY ALE

This specialty beer is crafted with the addition of forty pounds of honey. While the sweetness is generally removed during the fermentation, the honey character can be detected in both the aroma and flavor of the beer.

AMBER ALE

The Amber Ale is crafted using a high percentage of caramel specialty malts, which provide the deep reddish-amber hue, and a nutty flavor profile. The hop additions create an ale with a medium hop character.

CALIFORNIA PALE ALE

The full-bodied complex character is achieved through the generous, carefully selected, hop additions throughout the boil. Additional hops are added at the end of fermentation (known as "dry hopping") which provides an additional burst of aroma and flavor.

OLD ENGLISH ALE

This is a traditional English ale which is amber to copper in color, and just a bit heavier in flavor and bitterness profile. Served on a hand pump, the presentation is rich and creamy with a distinctive thick, foamy head. The carbonation level is considerably lower than the other ales, and is served several degrees warmer.

OLD GOATS OATMEAL STOUT

This black and opaque stout is the result of a recipe calling for nine different specialty malts, which provide a dominant malt flavor with caramel and chocolate like notes. Served on an English hand pump, the full bodied medium hopped stout is rich and creamy, low in carbonation and extremely mellow and smooth. Like the ESB it is served several degrees warmer.

POMPOUS ASS

This classic dark sweet ale, is high in gravity with a malty sweet finish. If you drink stouts or porter or any other dark beer, Pompous Ass is the one for you! (After just one Pompous Ass... Does anything else matter?)

HEFEWEIZEN

This is "the classic" German Ale, fermented with a special yeast which creates a malt character that is light and crisp, and a dominating flavor profile of clove and banana.

Cheers!

Our Handcrafted Ales are available for 'Take Out'

... in 22 oz Bottles, 1/2 Gallon Jugs
2 Gallon Mini Keg or 5 Gallon Pony Keg