

THE INDEPENDENCE

EST. *Santa Monica* 2014

COCKTAILS

By: Vincenzo Marianella

Avalon

Fords gin, St. Germain, lemon juice, passion fruit, orange bitters, grapefruit soda 14

Mulholland

Glenlivet single malt, Amaro Montenegro Cynar, Jerry Thomas bitters 17

Ramona

Toki Japanese Whiskey, Amaro Nonino, lemon juice, organic apple juice 15

Scottish on a Sidecar

Park cognac, Laphroaigh Cask, Amaro Nonino, Cointreau, lemon juice 15

Smokey Daiquiri

Mezcal, Luxardo Apricot liqueur, lime juice, agave nectar 14

Campanula Sour

Grapefruit vodka, red bell pepper, mint, elderflower liqueur, lemon juice 13

Florence

Bourbon, lemon juice, crème de mure 13

Santa Monica Spritz

Cynar, Amaro Montenegro, orange bitters, sparkling wine 12

Lynda's Margarita

Tequila, fresh lime juice, agave, basil, cucumber (Available spicy) 12

Melrose

Tequila, Aperol, lime juice, agave, grapefruit bitters, fresh grapefruit juice 13

DRAFT BEER

House Brewing, House Beer 4.8% <i>Venice, CA</i>	8
Trumer Pils, 4.8% <i>Berkeley, CA</i> ♦	9
Anchor, California Lager 4.9% <i>San Francisco, CA</i>	8
Anderson Valley, Boont Amber Ale 5.4% <i>Boonerville, CA</i> ♦	9
Santa Monica Brew Works, WIT 5.5% <i>Santa Monica, CA</i>	8
Fort Point, Westfalia, Red Ale 5.6% <i>San Francisco, CA</i>	8
Iron Triangle, Dark Ale 5.8% <i>Los Angeles, CA</i>	9
Ballast Point, Grapefruit Sculpin 7% <i>San Diego, CA</i>	10
Stone, Delicious IPA 7.7% <i>Escondido, CA</i>	9
Duvel Belgian Ale 8.5% <i>Puurs, BE</i>	10

BEER BOTTLES & CANS

Amstel Light 3.5% <i>Amsterdam, Netherlands</i>	6
Fort Point, KSA, Kolsch 4.6% <i>San Francisco, CA</i>	6
Samuel Smith, Organic Lager 5% <i>Tadcaster, UK</i>	8
Duchesse de Bourgogne Sour Flemish 6% <i>Vichte, BE</i>	10
Fort Point, Villager, IPA 6.3% <i>San Francisco, CA</i>	6
North Coast, Old Rasputin, Imperial Stout 9% <i>Fort Bragg, CA</i>	8

♦ = \$5 HAPPY HOUR

Cocktails ♦ Select Drafts ♦ House Wine ♦ Snacks
Weekdays 3-6pm

Coldwater Vodka, cucumber, lemon, soda ♦	10
Paloma Tequila, lime juice, grapefruit soda ♦	12
Doheny Bourbon, apricot brandy, Jerry Thomas bitters ♦	12
Sherman Scotch, Aperol, sweet vermouth, grapefruit bitters ♦	12
Laurel Canyon Gin, lime, honey ginger, organic egg whites ♦	10
Crescent Rum, pomegranate juice, lime, cayenne pepper and sugar rim ♦	10

Wine

Sparkling

Prosecco, Valdo <i>Veneto, Italy</i>	9/28
Brut Rosé, Rotari, Talento <i>Italy</i>	11/40
Brut Champagne, Canard-Duchene, <i>France</i>	14/50

White

House White Blend, <i>France</i> ♦	9/26
Sauvignon Blanc, Satellite, <i>New Zealand</i>	12/40
Chardonnay, Meiomi, <i>Sonoma, CA</i>	11/38
Chardonnay, Chalk Hill, <i>Sonoma, CA</i>	15/55
Vinho Verde, Quinta De Azevedo, <i>Portugal</i>	11/38
Riesling, Giesen, <i>New Zealand</i>	11/38

Rosé

Fantini, Farnese, <i>Abruzzo, Italy</i>	12/42
---	-------

Red

House Red Blend, <i>France</i> ♦	9/26
Pinot Noir, Bread & Butter, <i>Napa, California</i>	11/40
Malbec, Lamadrid, <i>Argentina</i>	11/40
Cabernet Sauvignon, Broadside, <i>Paso Robles, CA</i>	14/50
Primitivo Del Salento, Mottura, <i>Italy</i>	12/44

MOCKTAILS

Temescal pomegranate, orange, lime, soda water	6
Paradise Cove passion fruit, almond syrup, lime, coconut water	6
Runyon orange juice, lime, mint, honey ginger syrup, ginger beer	6
San Vicente cucumber, celery, mint, lime, soda water	6
Marina cranberry juice, honey ginger syrup, lime juice, grapefruit soda	6