

THE INDEPENDENCE

EST. Santa Monica 2014

◆ HAPPY HOUR ◆

Weekdays 3-6pm

\$5 house cocktails, select draft beer, wine, and snacks (◆)

House Cocktails - 12 ◆

Coldwater vodka, fresh cucumber juice, lemon, soda

Crescent white rum, pomegranate, lime, cayenne

Doheny bourbon, luxardo apricot, Jerry Thomas bitters

Sherman scotch whiskey, aperol, sweet vermouth, grapefruit bitters

Paloma tequila, fresh grapefruit, lime, Bundaberg sparkling grapefruit

Indy Bloody Mary Housemade Bloody Mary mix, vodka, lime, fixings

Mocktails - 6

Add a shot of house liquor 5

Temescal pomegranate, orange, lime, soda

Paradise Cove passion fruit, almond, lime, coconut water

Runyon orange juice, lime, mint, ginger beer

San Vicente cucumber celery juice, mint, lime, soda

Marina cranberry, honey ginger, lime juice, grapefruit soda

Boochcraft Kombucha

Ginger + Lime + Rosehips 7%

San Diego, CA on draft 10

Draft Beer

16 oz

Ballast Point, Grapefruit Sculpin IPA 7% <i>San Diego, CA</i>	10
Trumer Pils, 4.8% <i>Berkeley, CA</i>	9
Modern Times, Orderville IPA 7.2%	9
Stone, Ripper Pale Ale 5.7% <i>Escondido, CA</i>	8
Fort Point, Westfalia, Red Ale 5.6% <i>San Francisco, CA</i>	8
Made West, Standard Pilsner 5.6% ◆ <i>Ventura, CA</i>	8
Anderson Valley, Boont Amber 5.4% ◆ <i>Booneville, CA</i>	9
Iron Triangle, Dark Ale 5.8% <i>Los Angeles, CA</i>	9
Santa Monica Brew Works, WIT 5.5% <i>Santa Monica, CA</i>	8

Premium Cocktails - 17

Ramona Ritz Toki Japanese Whisky, Amaro Nonion, Fresh Apple, Lemon

Scottish Sidecar Laphroig Cask, Park VS Congac, Amaro Nonion, Cointreau, Lemon

Mullholand Drive Glenlivet Founder's Reserve, Amaro Montenegro, Cynar, Jerry Thomas Bitters

Avalon Ford's gin, elderflower liqueur, passion fruit, grapefruit soda, lemon, orange bitters

Signature Cocktails - 14

Lynda's Margarita tequila, agave, fresh basil, muddled cucumber, lime

Campanula Sour grapefruit vodka, St. Germain, red bell pepper, fresh mint, lemon

Blood Orange Bellini Kettle One Citron, peach liqueur, lemon, champagne, blood orange sorbet

Smokey Daiquiri mezcal, luxardo apricot, agave, lime

Melrose tequila, Aperol, agave, lime, grapefruit bitters, grapefruit juice

Florence bourbon, lemon, blackcurrant crème de mure

Wine

5 oz/8 oz/Bottle

Sparkling

Prosecco, Valdo <i>Veneto, Italy</i>	9/12/28
Brut Champagne, Canard-Duchene, <i>France</i>	14/17/50
Brut Rosé, Rotari, <i>Talento Italy</i>	11/14/39

Rose

Fantini, Farnese, <i>Abruzzo, Italy</i>	12/15/42
La Gordonne, <i>Cotes de Provence, France</i>	15/18/55

White

Sauvignon Blanc, <i>Satellite, New Zealand</i>	12/15/42
House White Blend, <i>France ◆</i>	9/12/28
Chardonnay, <i>Meiomi, Sonoma, CA</i>	11/14/39
Pinot Grigio, <i>Moobuzz, Paso Robles, CA</i>	11/14/39
Riesling, <i>Giesen, New Zealand</i>	11/14/39
Chardonnay, <i>Chalk Hill, Sonoma, CA</i>	15/18/55

Red

Cabernet Sauvignon, <i>Broadside, Paso Robles</i>	14/17/50
House Red Blend, <i>France ◆</i>	9/12/28
Pinot Noir, <i>Bread & Butter, Napa, California</i>	11/14/39
Malbec, <i>Lamadrid, Argentina</i>	11/14/39

Bottomless Mimosas

11am - 3pm EVERYDAY!

Two hour maximum, with purchase of entrée 20

Beer Bottles & Cans

Organic Pear Cider, Samuel Smith, 5% Tadcaster, UK	10
Lager, Amstel Light 3.5% Amsterdam, Netherlands	6
Kolsch, KSA, Fort Point, 4.6% San Francisco, CA	6
IPA, Villager, Fort Point, 6.3% San Francisco, CA	6
Imperial Stout, North Coast, Old Rasputin, 9% Fort Bragg, CA	8