

# COCKTAILS

14 EACH

## **EAST FIZZ**

TITO'S VODKA, PINK GRAPEFRUIT, LEMON, SPARKLING WINE  
(PITCHER \$60)

## **FLOWER CHILD**

HIBISCUS-INFUSED ABSOLUT ELYX VODKA, LIME, GINGER BEER

## **SPICY CUCUMBER MARGARITA**

MILAGRO BALNCO TEQUILA, ANCHO REYES POBLANO, CUCUMBER, LIME  
(PITCHER \$60)

## **HAWAIIAN TANGO**

TRES AGAVES REPOSADO TEQUILA, MEZCAL, PINEAPPLE, VANILLA

## **COCO MOJITO**

SUGAR ISLAND COCONUT RUM, MINT, LIME, SODA

## **RUM DIARIES**

FLOR DE CANA RUM, APEROL, PINEAPPLE, LIME, ORGEAT, BITTERS

## **GOGO YUBARI**

JAPANESE WHISKEY, LEMONGRASS, TIKI BITTERS

## **SMOKING ROOM**

SAGAMORE SOLAMAR RYE, SMOKED-VANILLA HONEY, MARIGOLD

## **FROZEN MARGARITA**

TRES AGAVES BLANCO TEQUILA, LIME, (ADD GRAND MARNIER FLOAT \$2)

## **FROSE (FROZEN)**

DRY ROSE WINE, BACARDI TANGERINE, STRAWBERRY, LEMON

# WINE

<b>SPARKLING</b>	CAMPO VIEJO CAVA SPAIN	11/44
<b>SPARKLING</b>	CHANDON CA (half bottle)	15/30
<b>CHAMPAGNE</b>	GH MUMM FRANCE	21/ 84
<b>PINOT GRIGIO</b>	JERMANN ITALY	12/48
<b>SAUVIGNON BLANC</b>	OYSTER BAY NEW ZEALAND	12/48
<b>DRY RIESLING</b>	SEA GLASS CA	10/40
<b>CHARDONNAY</b>	IMAGERY CA	13/52
<b>CHARDONNAY</b>	NEYERS CA	15/60
<b>DRY ROSE</b>	QUILES SPAIN	11/44
<b>PINOT NOIR</b>	JOEL GOTT CA	15/60
<b>MALBEC</b>	LA POSTA, ARGENTINA	12/48
<b>SHIRAZ</b>	BAROSSA VALLEY ESTATE AUSTRALIA	11/44
<b>CABERNET SAUVIGNON</b>	FOLIE A DEUX CA	16/64
<b>RED BLEND</b>	THE PRISONER CA	21/ 84



# BEER

## LOCAL DRAFTS

8 EACH

**LAGER** 32 NORTH KIMPTON SOLAMAR BLEND

**BLONDE** DUCKFOOT LOOKER

**WITBIER** CORONADO ORANGE AVENUE WIT

**PALE ALE** ALESMITH .394

**IPA** SOCIETE PUPIL

**AMBER ALE** PIZZA PORT CHRONIC AMBER

## CANS

7 EACH

### LAGERS

BUD, BUD LIGHT, COORS LIGHT, STELLA ARTOIS, PERONI, CORONA,  
PACIFICO, MODELO ESPECIAL, ALESMITH SPEZIAL PILS,  
THORN BARRIO, STONE TROPIC THUNDER

### LIGHT & REFRESHING

ANTHEM CIDER, AVERY EL GOSE, STONE WHITE GHOST WEISBIER,  
MODERN TIMES FRUITLANDS, STIEGL GRAPEFRUIT RADLER,  
MOTHER EARTH CALI CREAMIN, MIKE HESS ORANGE HONEY WHEAT,  
MIKKELLER RASPBERRY BLUSH, 32 NORTH SHELTER BLONDE,  
MAUI BIKINI BLONDE

### BOLD & HOPPY

STONE RIPPER PALE, BALLAST PT GRAPEFRUIT SCULPIN IPA,  
PORT HIGH TIDE IPA, 32 NORTH BEST COAST IPA, ALESMITH IPA,  
DUCKFOOT CONTENDER IPA, MIKKELLER WINDY HILL IPA,  
PIZZA PORT FISH IPA, STONE/PIZZA PORT BFF IPA,  
MODERN TIMES BLAZING WORLD AMBER

### ROBUST & TOASTY

MAUI COCONUT HUWA PORTER, GUINNESS STOUT,  
SECOND CHANCE TABULA RASA TOASTED PORTER,  
MOTHER EARTH SIN TAX PEANUT BUTTER STOUT

# HAPPY HOUR

MONDAY-FRIDAY, 3PM-6PM

## DRINKS 7 EACH

### AVIATION GIMLET

AVIATION GIN, LIME CORDIAL

### COCO MOJITO

SUGAR ISLAND COCONUT RUM, MINT, LIME, SODA

### RYE OLD FASHIONED

WILD TURKEY 101 RYE, ANGOSTURA & ORANGE BITTERS

## WINE 7 EACH

PINOT GRIGIO, DRY ROSE, OR BAROSSA VALLEY SHIRAZ

## BEER 5 EACH

STELLA ARTOIS, STELLA CIDER

## SNACKS

### MARINATED OLIVES

GARLIC, CITRUS, CHILI, ROSEMARY

4

### CHICKPEA HUMMUS

ROASTED TOMATO, OLIVE, FETA, WARM PITA

8

### GUACAMOLE

CRISPY TORTILLA, COTIJA CHEESE

8

### MARKET FISH CEVICHE

COCONUT, CITRUS, CHILI, RED ONION

11

### LOADED FRIES

CHEDDAR, BACON, HERBS, AIOLI

6

### UPPER EAST BURGER

TOP SECRET GRIND, AMERICAN, LTO, 6000 ISLAND, HERB FRIES

13

# ALL DAY BITES

SUNDAY-THURSDAY 11:30AM to 9PM

FRIDAY-SATURDAY 11:30AM to 10:00PM

## SOCIAL

**MARINATED OLIVES** 4

GARLIC, CITRUS, CHILI, ROSEMARY

**CHICKPEA HUMMUS** 12

ROASTED TOMATO, OLIVE, FETA, WARM PITA

**CRISPY SPRING ROLLS** 12

FILIPINO-INSPIRED, GARLIC-CHILI VINEGAR

**GUACAMOLE** 10

CRISPY TORTILLA, COTIJA CHEESE

**MARKET FISH CEVICHE** 16

COCONUT, CITRUS, CHILI, RED ONION

**CRISPY CALAMARI SALAD** 12

SMOKED ORANGE VINAIGRETTE, HERB YOGURT, CITRUS, FRESNO CHILI

**AVOCADO TOAST** 12

LEMON, VEGGIES, RADISH, SPROUTS, RUSTIC LOAF

SUNDAYS | 5-10PM

JSix SD CA  
HONEST FOOD & DRINK

IT'S NOT  
**SUNDAY SUPPER**  
← WITHOUT →  
**FRIED CHICKEN & BEER**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGG, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# ALL DAY BITES

SUNDAY-THURSDAY 11:30AM to 9PM    FRIDAY-SATURDAY 11:30AM to 10:00PM

## SELFISH

**GARDEN LETTUCES** (add chicken \$3, steak \$5) 14  
SHAVED CARROT, SUNFLOWER SEEDS, TOMATO, ALMOND MILK-RANCH

**CAESAR SALAD** (add chicken \$3, steak \$5) 14  
LITTLE GEM LETTUCES, CAESAR DRESSING, CROUTONS

**VEGETABLE & HUMMUS WRAP** 16  
MARINATED CUCUMBERS & TOMATOES, MARKET VEGETABLES,  
SPROUTS, CHICKPEA HUMMUS, HERB FRIES

**BLT** 14  
SOURDOUGH, THE USUAL SUSPECTS, AIOLI, HERB FRIES

**BISTRO STEAK** 20  
SEASONAL MUSHROOMS, COMPOUND BUTTER, HERB FRIES

**RIDICULOUS BACON GRILLED CHEESE** 13  
CHEDDAR, GOAT CHEESE, PESTO, TOMATO, HERB FRIES

**CLASSIC LOBSTER ROLL** 18  
MAINE LOBSTER, OLD BAY, CELERY, MEYER LEMON, HERB FRIES

**UPPER EAST BURGER** 18  
TOP SECRET GRIND, AMERICAN, LTO, 6000 ISLAND, HERB FRIES

## DINNER

SUNDAY-THURSDAY 5:00PM to 9PM    FRIDAY-SATURDAY 5:00PM to 10:00PM

**CARROT PAPPARDELLE** 24  
CARROT "BOLOGNESE," PISTACHIO PESTO, LEMONGRASS RICOTTA

**PAN-ROASTED HALF-CHICKEN** 27  
TOMATO-SOY, EMULSION, SNAP PEAS, TOMATOES, GNOCCHI