

# FROM THE BAR

## Sturps

### BEERS

Snake Dog, IPA, 4.5  
Denver, CO - *Food Pairing: Curried Thai, Cheeses: sharp; Blue & Cheddar, Poultry, Fish, Shellfish, Salmon*

☺ Bison Organic Belgian Ale 8  
Berkeley, CA (22oz) - *Food pairing: Cheese: sharp; Blue or Cheddar, Pork or Poultry*

Anderson Valley Brewing Co. 5.5  
Boont Amber Ale (12oz) - *Food Pairing: cheese: sharp blue or cheddar, steaks or chicken.*

☺ Butte Creek Pilsner 8  
Chico, CA (22 oz) - *Food pairing: general apéritif, Japanese cuisine, poultry or fish.*

Old Rasputin Russian Imperial Stout 6  
Fort Bragg, CA (12oz) - *Perfect beer to end the meal with or to complement a chocolate dessert.*

Duvel (Flemish for "devil") 10  
Belgium Strong Pale Ale (330ml) - *Food pairing: General apéritif, digestive or with Salmon.*

*Stella Artois lager, Belgium* 5

### NON-ALCOHOLIC BEVERAGES

Beck's non-alcoholic, Germany 5

Fever Tree All Natural Bitter Lemon, Ginger Ale, and Tonic water 4.5

Vignett All Natural Wine Country Sodas, Pinot Noir & Chardonnay 4

☺ = Biodynamic    ♻️ = Sustainable    ☺ = Organic



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### COCKTAILS

#### **Pom de Leon 9.5**

*A Fountain of Youth Tonic*

House – Infused Ginger Vodka , Fresh-Squeezed Pomegranate Juice, Fresh Lime

#### **Zen Garden 10**

*OmSho Chiku Bai* Sake, Muddled Cucumber, Melon Puree

#### **Cin-Cin House Special**

**Fresh Fruit Sangria**

**Red or Sparkling**

**7**

#### **Venetian Flower 8.5**

*Sommariva* Prosecco (From Sustainably – Farmed Grapes), Elderflower Cordial

#### **Lavender Side Car – Yes, Lavender 8.5**

House – Infused Citrus & Spice Brandy, Tangerine Sour, Lavender

#### **Green Tea Cooler 9**

House – Infused Grapefruit Vodka, Organic Kyoto Rice Green Tea, Cranberry

#### **Cin-Cin Manhattan 9**

*Old Overholt* Rye Whiskey, Blood Orange Bitters, Southern Comfort

#### **Asian Pear 8**

*Chamisul* Soju, Pear Puree, Lime Sour, Chambord

#### **Mojito Martini 9**

Cuban classic served in a martini glass with a sugar rim.