

THE INDEPENDENCE

EST. *Santa Monica* 2014

COCKTAILS

By: Vincenzo Marianella

BOTTOMLESS MIMOSAS

champagne, orange juice 20
with purchase of entrée. 2 hour limit.

INDY'S BLOODY MARY

vodka, homemade bloody mix 12

BLOOD ORANGE BELLINI

citron vodka, fresh lemon, peach liquor,
orange sorbet, sparkling wine 12

CAMPANULA SOUR

grapefruit vodka, mint, red bell pepper,
elderflower liqueur, lemon juice 12

LOCO MOTION

bourbon, dark rum, Amaro Montenegro,
iced coffee, cream 12

INDEPENDENCE SPRITZ

Aperol, ruby grapefruit,
orange bitter, Prosecco 12

RAMOS in SANTA MONICA

gin, lemon juice, homemade pomegranate syrup,
grapefruit bitter, cream, soda 12

PIMMS & CHILL

gin, Pimms, cucumber, raspberries,
fresh lemon juice, sparkling wine 12

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>Booneville, 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
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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