

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB**Cocktails**

All of our cocktails are hand crafted with quality spirits, fresh herbs, freshly squeezed juices, house made syrups grenadine and seasonal fruits & vegetables. Our sodas and mixers are all high fructose-corn syrup free.

We pour a premium well:

Gruven Vodka, Pinnacle Dry Gin, Agavales Blanco Tequila, Ballantine's Scotch, Old Forester Bourbon, Cruzan Rum

WCYC Summer Drinks**Angelica**

plymouth gin, aperol
watermelon & pink peppercorn syrup
lemon juice, peychaud's bitters, seltzer water
pink peppercorn sugar rim, highball glass
11.00

Border Pass

agavales blanco tequila, mina real mezcal
apricot-chipotle syrup, lime juice, scrimshaw pilsner
chipotle-salt rim, rocks glass
11.00

Thyme to 'Shine

redemption bourbon, dolan blanc vermouth,
brentwood corn & thyme syrup
lemon juice, rocks glass
11.00

The Venerable**Twelve Mile Limit**

(circa 1934, first appeared in print in the New York Times
credited to journalist, Thomas Millard)
cruzan silver rum, redemption rye, courvoisier vs cognac
grenadine, lemon juice, lemon peel, coupe
10.00

Alba

aged 18 weeks in our charred oak barrel
citrus infused silver rum, matuselum platino rum
don q anjeo rum, ferrand orange curacao
campari, coupe
10.00

Traditional Absinthe Table Service

emperor norton (treasure island, ca) 11.00
st george (alameda, ca) 12.00
vieux pontarlier (pontarlier, france) 13.00

The Rum Flight

three ¾ ounce pours & tasting notes
17.00 with a beer back 19.00

Kirk & Sweeney 12 Year - dominican republic
Kirk & Sweeney 18 Year - dominican republic
Kirk & Sweeney 23 Year - dominican republic

The Sailor's Choice**Isabel**

campo de encanto pisco, meyer lemon juice
cucumber & mint syrup, egg white foam, angostura bitters
toasted cumin salt rim
10.00

Trench Town Swizzle

hamilton gold jamaican rum, st liz allspice dram
papaya juice lime juice, jerk spiced tamarind syrup
hey mon bitters, crushed ice, metal mug
10.00

The Drake

pusser's rum, licor 43, lime juice, hibiscus syrup
ginger beer, highball glass
10.00

Botafogo Batida

gold novo fogo aged cachaça, velvet falernum
lime juice, strawberries, coconut syrup, rocks glass
10.00

WCYC Favorites**Mai Tai circa 1944**

el dorado spiced rum, appleton reserve rum, orgeat
ferrand dry orange curaçao, lime juice, coruba rum float
crushed ice, rocks glass
11.00

Zentini

gruven vodka, lime juice, fresh mint
ginger syrup, up
10.00

Cielo Rosso

skyy citrus vodka, campari, basil, grapefruit juice
lemon juice, simple syrup, up
11.00

Latini

agaveles blanco tequila, chile-citrus syrup
lime juice, picositos rimmed glass, up
10.00

Mocktail**El Caribe**

papaya juice, lime juice, roasted pineapple syrup
basil, ginger beer, highball glass
6.00

WINES BY THE GLASS**Sparkling Wine**

Avinyò Brut Cava Reserva, Penedès, Spain NV	9.00
Graham Beck Brut, South Africa NV	9.00
Marques de Gelida Brut Cava Reserva Rosé Spain, NV	10.00

Sauvignon Blanc

Coral Sauvignon Blanc, Feliz Vineyard Mendocino 2015	8.00
Nautilus Sauvignon Blanc Marlborough, New Zealand 2016	9.00

Chardonnay

Coral Chardonnay, Bliss Vineyard, Mendocino 2015	8.00
Domaine Parisse, En Chailloux, Macon-Prissé France, 2015	12.00
Pride Chardonnay, Napa 2015	18.00

Drink Me Whites

Ametzoi, Getariako Txacolina, Spain 2015	12.00
Sohm & Kracher Lion Grüner Veltliner, Austria 2015	12.00
Borgo Magredo Pinot Grigio Friuli, Italy 2015	9.00
Masseria Li Veli Verdeca, Valle d'Itria, Italy 2015	9.00
Kuentz-Bas Riesling, Alsace, France 2014	10.00

Rosé

County Line Rosé, Anderson Valley 2015	10.00
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Pinot Noir

Coral Pinot Noir, North Coast 2014	8.00
Laird Ghost Ranch Pinot Noir, Carneros 2014	15.00

Red Rhone and Zinfandel

Turley Juvenile Zinfandel, California 2015	12.00
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Cabernet Sauvignon and Bordeaux Varietals

Mario Perelli Minetti Cabernet Sauvignon Sonoma 2014	10.00
Robert Foley The Griffin, California 2013 (Merlot, Petite Sirah, Cabernet Sauvignon Syrah, Petit Verdot)	15.00

Beer on Tap

Hoppy Salvation IPA, Eight Bridges Brewing	7.00
Scrimshaw Pilsner, North Coast Brewing	7.00
Oaktown Brown Ale, Calicraft Brewing	7.00
Green Collar Pale Ale, Altamont Beer Works	7.00
Anchor Steam, Anchor Brewing	7.00
Uncle Jesse Session, Ale Industries	7.00

Beer in Bottles***Imported***

Sol (mexico)	5.00
Heineken (holland)	5.00
Amstel Light (holland)	5.00
Guinness (ireland - in can)	6.00
Clausthaler Non Alcoholic (germany)	5.00
Hacker-Pschorr Munich Gold Lager (germany, 330ml)	6.00
Delirium Tremens (belgium, 330 ml)	10.00

Domestic

Crispin Hard Apple Cider (colfax, ca)	5.00
Coor's Light (golden, colorado)	4.00
Pabst Blue Ribbon (milwaukee, wisconsin)	4.00
Lagunitas Czech Style Pilsner (petaluma, ca)	5.00
Lagunitas Sucks Brown Shugga Substitute Ale	5.00
Brew Free or Die IPA (21st amendment sf, ca - in can)	5.00

Large Format Beer

Red Stripe (jamaica, 24 oz)	9.00
Sam Smith Organic Lager (england, 550ml)	9.00
Lag Lagunator Lager (petaluma, ca 22 oz)	12.00
Cali Coast Kolsch, Calicraft (walnut creek, ca, 22 oz)	12.00
Beast Oakland Kolsch, Ale Industries (oakland, ca, 22 oz)	12.00
East Bay IPA, Ale Industries (oakland, ca, 22 oz)	15.00
The Bay IPA, Calicraft (double hopped IPA walnut creek, ca, 22 oz)	15.00
680 Mahogany IPA (schubros san ramon, ca)	15.00
Diablo Dark (San Ramon, CA, 22 oz)	15.00
Buzzerkeley Sparkling Ale, Calicraft (walnut creek, ca 750 ml)	21.00
Piraat Ale (belgium, 750 ml)	21.00

JUICE, BOTTLED SODA & WATER**All High-Fructose Corn-Syrup Free**

Mexi-Coke	3.50
Dr Pepper	3.50
Bubble Up Lemon Lime Soda	3.50
Boylan's Ginger Ale	3.50
River City Draft Root Beer	3.50
River City Blueberry Lemonade	3.50
Diet Coke	3.00
Cock & Bull Ginger Beer	3.50
Boylan's Tonic	3.50
WCYC Lemon-Limeade	3.50
Orange Juice, fresh squeezed	4.00
Grapefruit Juice, fresh squeezed	4.00
Cranberry Juice, organic	3.00
Iced Tea	3.50
San Pellegrino (carbonated) 750 ml	6.00
Sparkling Seltzer Water	2.50
Mountain Springs Sparkling Water 375ml	3.00
Mountain Springs Still Water 750 ml	5.00