

# WALNUT CREEK YACHT CLUB

## Cocktails

All of our cocktails are hand crafted with quality spirits, fresh herbs, freshly squeezed juices, house made syrups & grenadine, 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

#### Las Ramblas

junipero gin, averta, lemon juice  
bing cherry syrup, black pepper  
boylan's tonic, fresh rosemary, highball glass  
12.00

#### Más Feliz

corralejo tequila, mina real mezcal  
brentwood yellow corn & cumin syrup  
lime juice, hey mon bitters  
smoked martini glass, spiced corn nut powder rim  
13.00

#### Southern Charm

redemption bourbon, angostura amaro  
grilled peach & brown sugar syrup, lemon juice  
fee brothers old fashion bitters, dried peach, rocks glass  
13.00

### The Venerable

#### Mary Pickford

Named for the Hollywood film actress, created for her in the 1920s at the Hotel Nacional de Cuba in Havana  
matusalem platino rum, luxardo maraschino liqueur  
fresh pineapple juice, grenadine, coupe  
12.00

### Barrel Aged

#### New Cocktail Aging

6 more weeks in the barrel and it should be good to go

#### 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  
18.00 with a beer back 20.00

**Parce 3 Year** - colombia

**Parce 8 Year** - colombia

**Parce 12 Year** - colombia

### The Sailor's Choice

#### Round Midnight

pisco porton, firelit coffee liqueur, tamarind syrup  
lemon juice, egg white foam, black walnut bitters  
powdered candied walnut rim  
11.00

#### Bogota Swizzle

parce colombian rum, velvet falernum  
lime juice, ripe plantain & brown sugar syrup  
tiki bitters, salt, crushed ice, metal mug  
11.00

#### The Drake

pusser's rum, licor 43, lime juice, hibiscus syrup  
ginger beer, highball glass  
11.00

#### Botafogo Batida

gold novo fogo aged cachaça, velvet falernum  
lime juice, strawberries, coconut syrup, rocks glass  
11.00

### 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  
11.00

#### 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  
11.00

### Mocktail

#### There She Goes

seedlip garden 108 non alcoholic spirt, watermelon syrup  
grapefruit juice, lime juice, cucumber, pickled watermelon  
8.00

**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 2016	9.00
Allan Scott Sauvignon Blanc Marlborough, New Zealand 2017	9.00

**Chardonnay**

Coral Chardonnay, Bliss Vineyard, Mendocino 2015	9.00
Domaine Denis Carré, Hautes Côtes de Beaune Burgundy, France 2015	12.00
DuMol isobel Chardonnay Russian River 2013	22.00

**Drink Me Whites**

Uriondo, Bizkaiko Txacolina, Spain 2016	12.00
Kuentz-Bas Riesling, Alsace, France 2015	10.00

Sohm & Kracher Lion Grüner Veltliner, Wachau Austria 2015	12.00
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Alois Lageder Pinot Grigio Dolomite, Italy 2016	10.00
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Spottswode Field Book Albariño, Rusty Gate Farms Vineyard, Russian River 2016	12.00
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Masseria Li Veli Verdecia, Valle d'Itria, Italy 2016	10.00
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**Rosé**

Hawksbill Rosé, Los Carneros 2016	10.00
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**Pinot Noir**

Coral Pinot Noir, North Coast 2016	10.00
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Laird Ghost Ranch Pinot Noir, Carneros 2015	15.00
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**Zinfandel and Rhone**

Santa Duc Les Vieilles Vignes, Côtes du Rhône France 2015	10.00
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Renwood Zinfandel, Fiddletown 2015	12.00
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**Cabernet Sauvignon and Bordeaux Varietals**

Mario Perelli Minetti Cabernet Sauvignon Sonoma 2015	10.00
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Robert Foley The Griffin, California 2015 (Merlot, Petite Sirah, Cabernet Sauvignon)	15.00
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**Beer on Tap**

Hoppy Salvation IPA, Eight Bridges Brewing (livermore)	7.00
Scrimshaw Pilsner, North Coast Brewing (ft. bragg)	7.00
Oaktown Brown Ale, Calicraft Brewing (walnut creek)	7.00
American Pale Ale, Alameda Brewing Co (alameda)	7.00
Anchor Steam, Anchor Brewing Company (san francisco)	7.00
KSA Kolsch Style Ale, Fort Point Beer Company (san Francisco)	7.00

**Beer in Bottles*****Imported***

Sol (mexico)	5.00
Heineken (holland)	5.00
Amstel Light (holland)	5.00
Guinness (ireland - can)	6.00
Clausthaler Non Alcoholic (germany)	5.00

***Domestic***

Golden State Mighty Dry Cider 16 oz can (sebastopol, ca)	8.00
Coor's Light (golden, colorado)	4.00
Lagunitas Czech Style Pilsner (petaluma, ca)	5.00
Lagunitas Sucks Brown Shugga Substitute Ale (petaluma, ca)	5.00
Uncle Jesse Ale Industries West Coast Session Ale (oakland, ca,)	5.00
San Franpsycho IPA Anchor Brewing (san francisco, ca)	5.00
Westfalia Nuremberg Red Ale (fort point beer co., sf, ca - can)	5.00
Brew Free or Die IPA (21st amendment sf, ca - can)	5.00
Old #38 Stout, North Coast Brewing (fort bragg, ca)	5.00
Pranqster Belgium Style Ale, North Coast Brewing (fort bragg, ca)	6.00

***Large Format Beer***

Hefe -D Hefeweizen, Alameda Brewing Co (alameda, ca, 22 oz )	13.00
Cali Coast Kolsch, Calicraft (walnut creek, , 22 oz )	14.00
Beast Oakland Kolsch, Ale Industries (oakland, ca, 22 oz )	15.00
Affliction Amber Ale, Epidemic Ales (concord, ca, 22oz)	15.00
The Bay - Double Hopped IPA, Calicraft (walnut creek, ca, 22 oz )	16.00
Island Haze - Hazy IPA, Alameda Brewing Co (alameda, ca, 22 oz )	14.00
Nectarine Saison, Gillman Brewing Co (berkeley, ca 22 oz )	15.00
Kentucky Common, Alameda Brewing Co (alameda, ca, 22 oz )	14.00
Diablo Dark, Schubros Brewery (san ramon, ca, 22 oz)	14.00
Old Rasputin Barrel Aged Russian Imperial Stout XX North Coast Brewing (fort bragg, ca 500 ml)	18.00

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

Mexi-Coke	3.50
Mexi-7up	3.50
Boylan's Ginger Ale	3.50
River City Draft Root Beer	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
Wishnow China Black Iced Tea	3.50
Sparkling Seltzer Water	2.50
Mountain Valley Sparkling Spring Water 500ml	4.00
Mountain Valley Sparkling Spring Water 1 liter	7.00
Castle Rock Shasta Springs Still Water 500ml	4.00