



## SCHOONERS COASTAL HOUR

Join us in the bar Monday – Thursday,  
4:00pm-5:30pm\*

### COASTAL HOUR SMALL BITES

**\$3**

CALAMARI  
CHOWDER CUP

**\$4**

OYSTERS (2)  
FISH TACO

**\$5**

MARGHERITA PIZZA  
POKE TACOS (2)  
ARTICHOKE DIP

### COASTAL HOUR COCKTAILS

**\$6**

**BIG TIMER** whiskey, apple juice, lemon juice,  
ginger ale

**\$8**

**SCHOONERS SPECIAL SANGRIA** red or  
white wine, rum, brandy, schooners secret sangria  
mix of juices, lemon lime soda, fresh fruit

**RASPUTIN** raspberry vodka, ruby red grapefruit  
juice, cranberry juice, lemon-lime soda

**\$10**

**ORANGE DIABLO** tequila, spicy cinnamon  
syrup, orange juice, grapefruit juice

**HOUSE WINE \$5**

**SELECT BEER \$4**

\*Excludes holidays



<b>MONTEREY BAY FRIED CALAMARI</b>	<b>12</b>
tartar sauce, lemon	
<b>COASTAL CLAM CHOWDER</b>	<b>8</b>
baby clams, potatoes, sherry wine, cream, celery	
served in a sourdough bowl	12
<b>ARTICHOKE DIP</b>	<b>12</b>
pita chips	
<b>MARGHERITA PIZZA</b>	<b>14</b>
tomato, basil, mozzarella	
<b>LITTLE GEM CAESAR SALAD</b>	<b>10</b>
white anchovies, lemon caesar dressing, croutons	
<b>SEAFOOD SALAD</b>	<b>20</b>
seared tuna, shrimp, crab, mango, avocado, mango sauce	
<b>GRILLED SEA BASS TACOS</b>	<b>14</b>
guacamole, slaw, lemon, salsa, corn tortillas	
<b>SEA BASS B.L.T.</b>	<b>14</b>
bacon, shaved lettuce, tomato, spicy remoulade	
<b>GRILLED TURKEY CLUB</b>	<b>14</b>
butter lettuce, tomato, bacon, chipotle aioli, pretzel bun	
<b>SCHOONERS' FISH &amp; CHIPS</b>	<b>18</b>
anchor steam beer battered pollock, panko, housemade coleslaw, tartar sauce	
<b>SCHOONERS' CHEESEBURGER</b>	<b>14</b>
lettuce, tomato, island sauce, french fries	



## COCKTAILS

<b>MARITIME MANHATTAN</b>	15
buffalo trace bourbon, ruby red grapefruit juice, housemade rosemary smoked sweet vermouth, (1 <sup>st</sup> place winner “manhattan”, mcha 2016)	
<b>SETTING SAIL LEMONADE</b>	14
sailor jerry spiced rum, sparkling lemonade, housemade pear-vanilla bean-thyme syrup (1 <sup>st</sup> place winner “specialty cocktail”, mcha 2016)	
<b>FOUR SHEETS TO THE WIND</b>	14
st. george gin, earl grey-honey syrup, ruby red grapefruit juice, sparkling wine	
<b>HOT IN THE SHADE</b>	14
herradura reposado tequila, housemade pineapple-serrano chile-cherry salsa, fresh pineapple & lime juices, chipotle spiced rim	
<b>SCHOONERS’ HOT BUTTERED RUM</b>	13
sailor jerry spiced rum, whipped cream, nutmeg housemade brown butter rum batter	
<b>PATIO BOSS</b>	15
herradura premium silver tequila, cointreau, housemade sweet & sour, grand marnier	
<b>LEEWARD LEMONDROP</b>	14
three olives raspberry vodka, chambord black raspberry liqueur, simple syrup, sugar rim	
<b>PLAZA MARY</b>	13
house infused six pepper vodka, housemade spicy bloody mary mix, veggies	

### RED SKY SUPREME

### BLOODY MARY

25

house infused six pepper rekyva vodka, housemade smoked & spicy bloody mary mix garnished with charcuterie & assorted cheese skewer, tomato medley skewer and stem of asparagus wrapped in prosciutto.



## WINES BY THE GLASS

### **SPARKLING & CHAMPAGNE**

gerard bertrand, brut or rosé, “cuvée thomas jefferson”, languedoc, france	12
domaine carneros, brut, carneros, ca	16
schramsberg, “mirabelle”, brut rosé north coast, ca	15
taittinger, “la française”, brut champagne, france	18

### **WHITES**

hahn, “nicky hahn”, chardonnay monterey county, ca	10
vin de pays d’oc, rosé, languedoc, france	10
benvolio, pinot grigio, friuli-venezia giulia, italy	11
st. supery, sauvignon blanc, napa valley, ca	12
miner family vineyards, viogner, ca	12
talbott, chardonnay, “sleepy hollow vineyard” santa lucia highlands, ca	16

### **REDS**

hahn, “nicky hahn”, pinot noir, monterey county, ca	10
kaiken ultra, malbec, mendoza, argentina	12
finca decero, cabernet sauvignon, mendoza, argentina	12
smith & hook, cabernet sauvignon, central coast, ca	13
twenty rows, cabernet sauvignon, napa valley, ca	14
clos pegase, merlot, carneros, napa valley, ca	14
michael david, cabernet franc, “inkblot”, lodi, ca	15
seghesio, zinfandel, sonoma county, ca	15
talbott, pinot noir, “sleepy hollow vineyard” santa lucia highlands, ca	17



## **BEER**

### CRAFT BEERS ON TAP (13 oz / 23 oz)

anderson valley ( <i>pale ale</i> )	7 / 12
north coast brewing co.-scrimshaw ( <i>pilsner</i> )	
coronado-stingray ( <i>ipa</i> ), seasonal tap, santa cruz brewing-organic dread ( <i>brown ale</i> )	9 / 14
the lost abbey-devotion ( <i>belgian blond ale, 13oz</i> )	9
bear republic-racer 5 ( <i>ipa, 13oz</i> )	
north coast brewing co.-brother thelonious ( <i>belgian style abbey ale, 10oz</i> )	10

### BOTTLED BEERS / CIDER

firestone-pivo ( <i>pilsner</i> ), guinness ( <i>stout</i> ), crispin cider ( <i>apple cider</i> )	7
firestone-dba ( <i>double barrel ale</i> )	8
north coast brewing co.-rasputin ( <i>stout</i> )	9

### PREMIUM ALE

leopold 7- <i>belgian ale</i>	8
chimay-première red label ( <i>belgian dubbel</i> )	12
chimay-grand reserve blue label ( <i>belgian dark ale</i> )	13

## **SINGLE MALT SCOTCH**

glenlivet 12 yr	13
the balvenie- <i>doublewood</i>	14
glenfiddich 12 yr	14
glenmorangie 10	15
talisker 10	15
cragganmore 12 yr	16
macallan 12 yr	18
oban 14 yr	18
lagavulin 16 yr	22
talisker storm	22
macallan 18 yr	50
macallan 25 yr	200



## **VODKA**

reyka	10
absolut	10
hangar one	10
tito's handmade	10
grey goose	11
ketel one	11
belvedere	12
chopin	12

## **GIN**

beefeater	10
bombay dry	10
bombay sapphire	11
tanqueray	11
hendrick's	12
st. george	12
tanqueray 10	12

## **RUM**

captain morgan	10
flor de caña extra	10
bacardi	10
sailor jerry	10
plantation grand reserve	11
bacardi gold	12
pyrat reserve xo	12
zaya	12
mathesluem	13



## **BOURBON & WHISKEY**

jack daniel's	10
seagrams 7 / vo	10
wild turkey 81	10
crown royal	10
jameson irish	10
bulleit bourbon	10
templeton rye	10
bulleit rye	10
low gap	10.5
buffalo trace	11
maker's mark	11
knob creek	11
tullamore dew	11
crown royal rye	12
crown royal black	12
gentleman jack	12
michter's rye	12
eagle rare	13
basil hayden	13
maker's 46	13
michter's sour mash	14
michter's rye	14
michter's american whiskey	14
jack daniel's single barrel	14
woodford reserve	15
blanton's	15
woodford reserve rye	16
orphan barrel – forged oak 15yr	18
woodford reserve – double oaked	20
orphan barrel – barter house 20yr	21
whistlepig rye	25



## **TEQUILA**

el jimador silver	10
milagro	10
herradura blanca	10
herradura reposado	11
herradura anejo	12
don julio reposado	12
casamigos blanco	11
casamigos reposado	12
casamigos anejo	13
don julio anejo	13
patron silver	12
patron reposado	13
patron anejo	14
corralejo blanco	14
ilegal- <i>mezcal</i>	14
clase azul plata	20
clase azul reposado	22
don julio 1942	26
gran patron platinum	28
patron burdeos	90

## **BLENDED SCOTCH**

johnnie walker red label	10
chivas regal	12
johnnie walker black label	14
dewar's 12 yr	14
johnnie walker blue label	48





## **COGNAC & ARMAGNAC**

courvoisier vs	14
hennessy vs	16
courvoisier vsop	16
remy martin vsop	16
père magloire calvados xo	16
remy martin xo	70
hennessy xo	80
hennessy paradis extra rare	80
louis iii	210

## **PORTS & SHERRIES**

dry sack	9.5
fonseca 10	11
terra d'oro port zinfandel	10
sandeman reserve tawny	12
fonseca bin 27	13
fonseca 20	16
banfi grappa tower	16
dow 30 year tawny	26
warre's, 1985 vintage	35

## **DIGESTIF & LIQUEURS**

amaretto	9
aperol	9
campari	9
cointreau	9
fernet branca	9
baileys	9.5
chambord	9.5
drambuie	9.5
frangelico	9.5
godiva	9.5
grand marnier	9.5
kahlua	9.5
sambuca romano	9.5



**SWEET AFTER THOUGHTS**

KEY LIME STRAWBERRY TART

strawberry sauce

MINT CHOCOLATE CHIP MUD PIE

oreo cookie crust, hot fudge

WHITE CHOCOLATE BLONDIE SUNDAE

vanilla ice cream, fresh raspberries

DEVIL'S FOOD PEANUT BUTTER

MOUSSE CAKE

salted caramel sauce

CHEF'S SORBET

ALL DESSERTS 7



## NON-ALCOHOLIC BEVERAGES

sole, 330ml / 1 liter	5/8
soda	3.5
iced tea	4
<b>Juice</b>	4.5
orange, grapefruit, cranberry, pineapple, apple, v8	
<b>First Mate</b>	7
blend of pineapple, apple, lime juices, soda	
<b>Republic of Teas</b>	6
passion fruit green tea, mango ceylon black tea	
coffee, tea	3
espresso	3.5
cappuccino, latte	4.5

We proudly brew  
Peerless Certified Organic Coffee  
Illy Espresso  
Assorted Teas by Steven Smith