

# SPIRITS

## VODKA

TITO'S  
\$9

KETEL ONE  
\$13

BOYD & BLAIR  
\$12

GREY GOOSE  
\$13

CALIFORNIA  
VODKA  
\$10

LOFT + BEAR  
\$12

## GIN

BROKER'S  
LONDON DRY  
\$10

BOTANIST  
\$12

CALYX  
\$16

HAYMAN'S  
OLD TOM  
\$11

DEATH'S  
DOOR  
\$12

ST. GEORGE  
DRY RYE  
\$12

PLYMOUTH  
SLOE GIN  
\$11

## TEQUILA

FORTELEZA  
SILVER  
\$12

FORTELEZA  
REPASADO  
\$16

SUERTE  
REPASADO  
\$11

SAN MATIAS  
GRAN RESERVA  
EXTRA ANEJO  
\$18

TEQUILA  
OCHO PLATA  
\$16

TEQUILA  
OCHO REPOSADO  
\$16

TEQUILA  
OCHO ANEJO  
\$18

**MEZCAL**

MEZCAL  
DEL AMIGO  
\$10

YUU BAAL  
ESPADIN  
\$13

FIDENCIO  
PECHUGA  
\$26

DEL MAGUEY  
MINERO  
\$22

## RUM

DIPLOMATICO  
BLANCO  
\$11

PAPA'S PILAR  
DARK RUM  
\$14

SMITH  
AND CROSS  
\$12

LEMON HART  
HIGH PROOF  
\$12

DON Q GRAN  
ANJEJO  
\$20

SELVAREY  
'CACAO'  
\$10

## AMARO

AMARO  
NONINO  
\$16

LAZZARONI  
\$11

LUCANO  
\$9

BRAULIO  
\$16

FERNET  
-BRANCA  
\$12

## BOURBON

FOUR ROSES  
\$9

BUFFALO  
TRACE  
\$10

NOAH'S MILL  
\$16

EAGLE RARE  
\$11

ANGEL'S ENVY  
\$18

BLANTON'S  
\$16

BASIL  
HAYDEN  
\$16

## RYE

HIGH  
WEST  
\$14

MICHTER'S  
\$16

TEMPLETON 4YR  
\$12

WILLET  
ESTATE  
\$16

PIKESVILLE  
\$16

REDEMPTION  
BARREL  
\$45

## SCOTCH

AUCHENTOSHEN  
\$16

CRAGGANMORE  
\$20

LAPHROIG 10YR  
\$18

COMPASS BOX  
PEAT MONSTER  
\$22

OBAN  
SINGLE MALT  
\$25

GLENLIVET 12YR  
\$18

MACALLAN 18YR  
\$45



## PIE SOCIETY

353 E 17th STREET  
COSTA MESA, CA 92627  
(949) 313-6335

# COCKTAILS

## CLASSIC

<b>RUM PUNCH</b> . . . . .	\$12
<i>shaken w/ rum, cardamom, pineapple, lime, grapefruit, edible flower</i>	
<b>MARTINEZ</b> . . . . .	\$13
<i>stirred w/ old tom gin, sweet vermouth, maraschino, orange bitters</i>	
<b>PALOMA</b> . . . . .	\$11
<i>shaken w/ tequila, campari, lime, house-made grapefruit soda, salted grapefruit</i>	
<b>DIAMONDBACK</b> . . . . .	\$13
<i>stirred w/ rye whiskey, apple brandy, green chartreuse</i>	

## REINVENTED

<b>TRES BROOKLYN!</b> . . . . .	\$12
<i>stirred w/ bourbon, apricot, dry vermouth, cherry wine, pickled peach</i>	
<b>ALL THE THINGS</b> . . . . .	\$13
<i>shaken w/ mezcal, ginger, lime, amaro</i>	
<b>GIN &amp; VERJUICE</b> . . . . .	\$12
<i>shaken w/ gin, verjus, dry vermouth, lemon, fennel, cucumber</i>	
<b>VODKA SODA 2.0</b> . . . . .	\$12
<i>shaken w/ vodka, lemon, pink peppercorn, dill, soda</i>	

## FORGOTTEN

<b>THE BARBARA WEST</b> . . . . .	\$11
<i>stirred w/ gin, oloroso sherry, cherry bark bitters, scotch rinse</i>	
<b>VOWEL COCKTAIL</b> . . . . .	\$12
<i>shaken w/ scotch, sweet vermouth, kummel, orange</i>	
<b>GEORGIA MINT JULEP</b> . . . . .	\$11
<i>shaken w/ bourbon, peach, brandy, sugar, mint</i>	
<b>SOYER AU CHAMPAGNE</b> . . . . .	\$12
<i>stirred w/ champagne, brandy, orange, vanilla ice cream</i>	

# BEER

## BOTTLES & CANS

<b>PABST BLUE RIBBON</b> . . . . .	\$6
<i>Milwaukee, Wisconsin</i>	
<b>OLD WORLD HEFEWEIZEN</b> . . . . .	\$7
<i>Bootlegger's Brewery, Fullerton, CA</i>	
<b>GULADON BOCK</b> . . . . .	\$8
<i>Manos de Calaca, Mexico</i>	
<b>RED STRIPE</b> . . . . .	\$6
<i>Desnoes &amp; Geddes, Jamaica</i>	
<b>TECATE</b> . . . . .	\$5
<i>Cuauhtemoc Moctezuma, Mexico</i>	
<b>FOGCUTTER DOUBLE IPA</b> . . . . .	\$8
<i>Lost Coast, Eureka, CA</i>	
<b>BOONT AMBER</b> . . . . .	\$7
<i>Anderson Valley, Boonville, CA</i>	
<b>JARDINIER BELGIAN STYLE PALE ALE</b> . . . . . 750ML .	\$18
<i>The Bruery, Placencia, CA</i>	
<b>LE BRUN CIDRE</b> . . . . . 750ML .	\$22
<i>Cider, France</i>	

## BOILERMAKERS

<b>PABST + BOURBON</b> . . . . .	\$10
<b>TECATE + TEQUILA</b> . . . . .	\$10
<b>RED STRIPE + RUM</b> . . . . .	\$10

# WINE

## WHITE

<b>SPARKLING</b> . . . . .	\$11
<i>Faire le Fete, Cremant de Limoux, Languedoc, France</i>	
<b>TXAKOLI</b> . . . . .	\$12
<i>Aidura, Txakolina, Basque, Spain</i>	
<b>SAUVIGNON BLANC</b> . . . . .	\$9
<i>Nadia, Santa Barbara Highlands, Cali</i>	
<b>CHARDONNAY</b> . . . . .	\$10
<i>Broadside 'Wild Ferment', Central Coast, Cali</i>	

## RED

<b>CHIANTI</b> . . . . .	\$9
<i>La Maialina, Tuscany, Italy</i>	
<b>PINOT NOIR</b> . . . . .	\$12
<i>Montinore, Willamette Valley, Oregon</i>	
<b>CABERNET/SYRAH BLEND</b> . . . . .	\$13
<i>Mas Bressadef, Corbier, France</i>	