

TREEHOUSE

ON PCH

LIBATIONS



Serenity Cove \$20

Thai Basil-Infused Absolut Vodka,
Toasted Coconut, Lime, Pear

Pink Flamingo* \$22

Del Maguey Vida Puebla Mezcal, Lime,
Thai Chili-Infused Aperol, Palo Cortado,
Watermelon, Egg Whites

HB Dahlia \$21

Código Tequila Rosa, Lime, Pineapple,
Rhubarb, Mole Bitters

Havana Memories \$17

Havana Club Rum, Lime, Montenegro,
Pineapple, Sarsaparilla, Apricot

SEASONAL SIPS

HB Christmas* \$18

Ford's Sloe Gin, Apricot Liqueur, Lime, Grenadine,
Egg Whites

Ponche Old Fashioned \$20

Don Julio Reposado Tequila, Plum Syrup, APO Bitters

Christmas Morning* \$20

Bulleit Rye Whiskey, Amaretto, Orgeat, Lemon,
Egg Whites

Fa La La La La \$20

Casamigos Blanco Tequila, Giffard Vanilla,
Pulled Espresso, Cinnamon Syrup

ZERO PROOF

Green Room \$16

Ritual Alternative Tequila, Lemon, Honey, Cucumber,
Elderflower Tonic, Pink Rim

Substitute for Don Julio Reposado +\$6

Buena Vista \$16

Ritual Alternative Gin, Grapefruit, Lime, Grenadine

Substitute for Suntory Roku Gin +\$3

SUNSET SESSIONS

Daily, During Sunset

Sip our \$10 Tequila Sunset cocktail, featuring
golden hour hues and island tastes, served daily
as the Pacific sky puts on its best show.

18% gratuity will be added to checks with parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.

FOOD

Served Daily, 4 PM - Close

Market Vegetable Crudit  GF VG \$14

Labneh, Hummus, Sesame Chili Crisp,
Baby Vegetables

Tuna Poke DF \$22

Bluefin Tuna, Pear, Daikon Radish,
Macadamia Nut, Sesame, Tamari, Chili Crunch,
Wonton & Nori Crisps

Fig & Burrata VG \$17

Honey, Pistachio Oil, Toasted Pistachios,
Fresh Market Figs, Arugula,
Grilled Artisan Seeded Bread

Kimchi Shrimp Cocktail (5) GF DF \$24

Kimchi Cocktail Sauce, Lime, Cilantro, Scallions

Tempura Fish Tacos (2) GF \$18

Avocado Salsa, Cabbage, Lime Crema,
Corn Tortillas, Salsa Quemada

Sticky Ribs GF DF \$25

Baby Back Ribs, Chipotle Gastrique, Herbs

Birria Fries GF \$22

Slow-Braised Adobo Beef, Cotija,
Lime Crema, Cilantro

Kalbi Ribs GF \$18

Korean BBQ, Beef Short Ribs, Kimchi

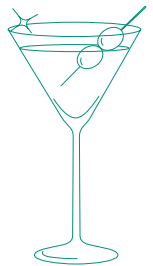
Smash Burger \$19

4oz Beef Patty, Caramelized Onions, Lettuce,
Tomato, Cheddar, Truffle-Horseradish Aioli,
Served with Fries

HAPPY HOUR

Mondays - Fridays, 4 - 6 PM

\$10 Classic Cocktails
20% off Select Wines by the Glass
20% off Draft Beers
25% off Select Food Items



VG Vegetarian | **VE** Vegan | **GF** Gluten-Free | **DF** Dairy-Free

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BEERS



On Draft

Treehouse Private Label <i>Blonde Ale</i>	\$9
Pacifico <i>Pilsner</i>	\$9
Boomtown Nose Job <i>West Coast IPA</i>	\$10
Golden Road 10 Hop <i>Hazy IPA</i>	\$10
Allagash White <i>Belgium Wheat</i>	\$9
Sabre-Toothed Squirrel <i>Amber Ale</i>	\$10
Tuava Guava <i>Tropical Wheat</i>	\$9
Orange Creamsicle <i>Orange Vanilla Cream Ale</i> ..	\$10

Canned

Athletic Brewing Co. Run Wild <i>Non-Alc</i>	\$8
High Noon Pineapple Vodka Seltzer <i>Seltzer</i>	\$8
High Noon Lime Tequila Seltzer <i>Seltzer</i>	\$8

WINES



By the Glass

Brut Prestige <i>Mumm, Napa, CA</i>	\$15 / -
Sauvignon Blanc <i>Silverado, Yountville, CA</i>	\$15 / \$21
Chardonnay <i>Trinitas</i>	\$16 / \$23
Pinot Noir <i>Four Graces, Willamette, OR</i>	\$15 / \$22
Malbec <i>Nieto Senetiner, Malbec, ARG</i>	\$15 / \$22
Cabernet Sauvignon <i>Daou, Paso, CA</i>	\$16 / \$23

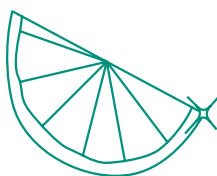
Bottle

Champagne <i>Veuve Clicquot Yellow Label</i>	\$175
Brut Rose <i>Lucien Albrecht</i>	\$68
Sauvignon Blanc <i>Drylands by Kim Crawford</i> ...	\$55
Chardonnay <i>Trinitas</i>	\$70
Red Blend <i>Orin Swift 8 Years in the Desert</i>	\$115
Cabernet Sauvignon <i>Foley Johnson</i>	\$96

WATERS



Acqua Panna <i>Still, 1 Liter</i>	\$9
San Pellegrino <i>Sparkling, 1 Liter</i>	\$9



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SPIRITS

Vodka

Skyy \$14.50
Local's Only \$16
Absolut \$16
Tito's \$16
Ketel One \$18
Grey Goose \$20

Gin

Tanqueray \$16
Beefeater \$14.50
Nolet's \$20
Las Californias \$16
Roku \$17
Hendrick's \$18

Bourbon

Evan Williams Black \$14.50
Woodford Reserve \$18
Knob Creak 9yr \$20
Basil Hayden \$21
Angel's Envy \$21

Rye

Bulleit Rye \$16
High West Double Rye \$18
Whistle Pig 10 \$23

Scotch & Others

Dewar's 12 yr \$25
J.W. Black Label \$20
Balvenie 12yr \$30
Macallan 12yr \$23
Lagavulin 16 yr \$35
Crown Royal \$16
Jameson \$18
Hibiki Harmony 86 \$20

Rum

Bacardi Superior \$14.50
Captain Morgan \$16
Havana Club Blanco \$16
Ron Zacapa 23yr \$20
Diplomatico Reserva \$19
Denizen 8 Blend \$17

Tequila

Sauza Silver \$14.50
Patron Blanco \$18
Casamigos Blanco \$20
Don Julio Reposado \$21
Clase Azul Reposado \$45
Codigo 1530 Rosa \$18
Komos Cristalino \$30
Don Julio 1942 Añejo \$45

Mezcal

Del Maguey Vida \$18
Dos Hombres \$18
Bozal Cuixe \$27
El Jolgorio Tobala \$30

Brandy / Cognac

Hine VSOP \$18
Hennessy VSOP \$30
Barsol Pisco \$15
Copper & Kind Apple-
Brandy 92 \$14

Zero Proof

Ritual Gin \$12
Ritual Tequila \$12

BOTTLE SERVICE MENU

Includes choice of top-shelf spirits complemented by
Filthy Mixes & Fever Tree products, perfect for those
who appreciate the finer things in life.

Tito's	\$450
Ketel One	\$475
Hendrick's	\$450
Basil Hayden	\$475
Woodford Reserve	\$450
Macallan 12 Yr	\$500
Jameson	\$400
Bacardi Superior	\$400
Patron Blanco	\$450
Casamigos Blanco	\$600
Don Julio Reposado	\$700
Don Julio 1942 Añejo	\$1,400
Del Maguey Vida	\$400
El Jolgorio Tobala	\$500

18% gratuity will be automatically added to all bottle service packages.



Thanks for stopping by the Treehouse.
Come back whenever.