

The Vault

COCKTAIL MENU

ON TAP

AMBER ALE	\$8
Santa Cruz Mountain Brewing, CA 5.4%	
UNCLE DAVE'S IPA	\$8
Discretion Brewery, Capitola, CA 6.5%	
COLD PRESSED HAZY	\$8
Alvarado Street Brewery, Monterey, CA 6.5%	
MAI TAI P.A.	\$8
Alvarado Street Brewery, Monterey, CA 6.5%	
SHIMMER PILS	\$8
Discretion Brewery, Capitola, CA 5.3%	
MODELO ESPECIAL	\$8
Mexico 4.4%	

BOTTLES

HIGH NOON SELTZER	\$7
Black Cherry • Pineapple • Watermelon • Grapefruit	
COORS LIGHT	\$6
COORS BANQUET	\$6
CORONA	\$6
GUINNESS	\$8
LAGUNITAS IPNA	\$6
HEINEKEN 0.0	\$6
CORONA N/A	\$6

SIGNATURE COCKTAILS

SECRET AGENT

Black Walnut Old Fashioned with Elijah Craig Bourbon, Maple Syrup, Black Walnut Bitters, and Filthy Cherry Juice, served in a Glass Ashtray with a Burning Cinnamon Stick.

\$16



GARDEN GIMLET

Venus Gin, Muddled Blueberries, Fresh Basil, Lime and Simple Syrup.

\$14



BLUEBERRY COCONUT MARGARITA

Tequila, Lime Juice, Triple Sec & Blueberry Coconut Syrup with a Sugar Rim & Blueberries.

\$14



GIMME S'MORE

Vanilla Vodka, Crème de Cacao & Heavy Cream with a Cinnamon Sugar Rim & Toasted Marshmallow.

\$15



THE MINT FEDORA

Bourbon, Grapefruit Juice, Mint Simple Syrup with Smoked Orange & Cinnamon Bitters.

\$15



LA VIDA LOCA

A Mezcal Red Wine Margarita with Vida, Agave, Lime and a Red Wine Float.

\$15



ESPRESSO MARTINI

Cold Brew, Vanilla Vodka, Espresso Liqueur & Irish Creme Liqueur.

\$16



SABOTAGE

Coconut Rumhaven,
Lime & Orgeat.

\$14



THE TEN SPOT

Gin, Aperol, Grapefruit
& Lime Juice.

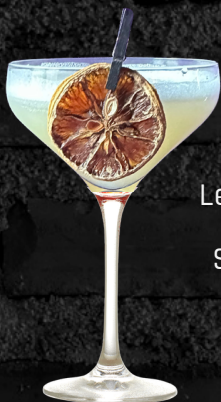
\$14



LAVENDER GIN SOUR

Gin, Lavender Syrup, Lemon
Juice & Lemon Aroma
Smoke Bubble.

\$16



FLOWER DROP

Lemon Vodka, Elderflower
Liqueur, Lemon Juice,
Simple Syrup, Splash of
Ginger Syrup.

\$14



THE BOOTLEGGER

Two of The Vault Old
Fashioneds with Bourbon,
Lavender Simple Syrup &
Smoked Orange Bitters in
an Orange Infused Smoke
Treasure Box at Your Table.

\$40



THE ICE BOX

Six Shots of The Vault
Old Fashioneds
Served in Diamond
Shot Glasses in an
Orange Infused
Smoke Treasure Box
at Your Table.

\$40

WINE & BUBBLES

PINOT GRIGIO \$14/\$50
Soquel Vineyards, Soquel

PINOT GRIGIO \$11/\$44
Bargetto, Santa Cruz Mountains

SAUVIGNON BLANC \$14/\$50
Husch, Mendocino

CHARDONNAY \$9/\$30
J Lohr, Monterey

CHARDONNAY \$14/\$50
Storrs, Santa Cruz

CABERNET SAUVIGNON \$9/\$30
J Lohr, Paso Robles

BORDEAUX \$14/\$50
Cinnabar Mercury Rising, Santa Cruz Mtns

PINOT NOIR \$9/\$30
Hahn, Monterey

PINOT NOIR \$14/\$50
Soquel Vineyards, Soquel

PROSECCO \$9
Zonin Italy (split bottle)

BRUT \$9
Korbel, California (split bottle)

ROSE \$9
Freixenet, Barcelona (split bottle)

SANGRIA \$12
Red or White

JENNY'S WHISPER

A rotating, unlisted pour known only to the person behind the stick. Ask your bartender for tonight's secret selection.

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