COCKTAILS

Current as of 02/18/2020. Our real-life menus change frequently.

SHAKER LEMON STIRRED
Meyer Fino, Moscato Chinato, Vodka, Noyaux Oil 15

QU QU TRAIN
Baijiu, Shinko Pear, Madeira, Smoked Maple, House Spice Dram 15

PRATA TAT
Cachaça, Feijoa, Honey, Madeira, Lime 15

BACAS BLOOD PT DEUX
Bacanora, Blood Orange, Local Aperitif, Banana 15

KIWI, DO YOU LOVE ME?
Jersey Lightning, Pear Brandy, Kiwi, Lime, Floc 15

PALOMA PRIETA
Mezcal, Guava, Aperitif, Lime, Pampleau, Black Salt & Red Jelly 15

GRANDMAS TO BLAME
Gin, Lavender, Grapefruit, Honey Ferment, Fino 15

IN THE PINES, UNDER THE PALMS
Toasted Coconut Rye, Terroir Gin, Vermouth, Maraschino, Absinthe, Redwood Tips 15

QUININE COBBLER
Vermouth Bianco, Amontillado Veijisimo, House Grenadine, A Lot of Angostura 15

MAI O MAI
Panamanian Rum, Lime, Pistachio Orgeat, Curaçao, Coffee-Rum Float, Milk-Washed 15

CLASSIC FEATURE: LAUREL MARTINI
London Dry with a touch of Austrian and islay Gins, Vermouth Marriage, California Bay Tincture, Meyer 15

SPICE & EVERYTHING NICE
Seedlip Spice, Chamomile, Pink Peppercorn, Pear Vinegar, Aromatic Bitters 11 NON-ALCOHOLIC

THE SPECIAL
Small Coral Beer and Shot of Cabin Still or cold Pear Brandy 9

A 20% service charge fee will be added to parties of 6 or more. All tips are pooled between all front of house employees involved in service, including managers.
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