FORD'S Filling Station
FUEL —NO— GAS

Cocktails

Winter Old Fashioned 10
rye whiskey, brown sugar, bitters, twist

Seasonal Pimm's Cup 11
Pimm's no. 1, walnut, lemon, ginger beer, orange

Ford's Floridita 11
rum, aperol, blood orange cordial, lime juice, club soda

Moscow Burro 12
hophead vodka lime juice, jalapeno, ginger beer

When Brandy Met Alexander 12
brandy, orange liqueur, crème de cacao, spiced cream

Dorothy's Revenge 13
gin, poppy liqueur, meyer lemon cordial, bubbles

An Italian in Manhattan 13
rye whiskey, averna amaro, housemade limoncello

After Ocho 13
tequila, green chartreuse, chocolate agave, chocolate sea salt

Beer

Draft

Growler of Ford's Pale Ale	28
Ford's Pale Ale, Paso Robles, CA	6
Eel River Organic Porter, Fortuna, CA	7
North Coast Brewing Co, Scrimshaw Pilsner, Fort Bragg, CA	7
Smog City High Five Amber, Torrance, CA	8
Bear Republic Racer 5 IPA, Salt Lake City, UT	8
Allagash White Ale, Portland, ME	9
Wandering Anthem Pear Cider Salem, OR	9

Bottled

Pabst Blue Ribbon Lager, Woodridge, IL	4
Eel River Organic California Blonde Ale, Fortuna, CA	6
Boont Amber Ale, Boonville, CA	6
Lagunitas Little Sumpin' Ale, Petaluma, CA	6
Firestone Velvet Merlin Stout, Paso Robles, CA	7
Shiner Bock Amber Ale, Shiner, TX	7
Oskar Blues Mama's Little Yella Pils, Lyons, CO	7
Coronado Golden Pilsner, Coronado, CA	7
Ballast Point Longfin Lager, San Diego, CA	7
Ballast Point Calico Amber, San Diego, CA	7
Avery Ellie's Brown Ale, Boulder, CO	7
Green Flash Hop Head Red, Vista, CA	7
Bitburger Drive *alcohol-free*, Bitburg, DE	7
Fox Barrel Pear Cider, Colfax, CA	8
Uinta Monkshine Belgian-style Ale, Salt Lake City, UT	8
Dogfish Head 90 Minute IPA, Gaithersburg, MD	9
Maui Coconut Porter, Maui, Hi	9
Goose Island Sofie Farmhouse Ale, Chicago, IL	10
Goose Island Matilda Belgium Strong Pale Ale, Chicago, IL	10
Wandering Anthem Cherry Cider, Salem, OR	10
Port Brewing Board Meeting Brown Ale 22oz, San Marcos, CA	18

Wine

	Glass | Bottle

White

Simply Naked Unoaked Chardonnay, CA	10 | 40
Girard Sauvignon Blanc'12 , napa valley, CA	10 | 40
Tangent Albarino '11, Edna Valley, CA	11 | 42
Emanuel Tres Viognier, Santa Barbara County, CA	12 | 46
Tatomer Riesling '10, Santa Maria, CA	12 | 46
Au Bon Climant Pinot gris '12 , Santa Maria, CA	13 | 50
Neyers Chardonay '12 Sonoma County, CA	14 | 54
Donkey & Goat Grenache Blanc '12, El Dorado, CA	45

Red

Predator Zinfandel '12, Lodi, CA	10 | 40
Silver Palm Cabernet Sauvignon '11, North Coast, CA	12 | 46
Wild Hog Carignane'08, Dry Creek Valley, CA	12 | 46
Emanuel Tres Tinto Tempernillo'10, Santa Barbara County, CA	12 | 46
Beckman Syrah '11, Santa Ynez Valley, CA	14 | 54
L. Preston Rhone Blend '11, Dry Creek Valley, CA	14 | 54
Dashe Les Enfants Terribles Grenache'12, Dry Creek Valley, CA	14 | 54
Daou Cabernet Sauvignon, Paso Robles, CA	16 | 62
Laetitia Pinot Noir '12, Arroyo Grande Valley, CA	16 | 62
Atalon Cuvee '10, Napa Valley, CA 20	60

Bubbly

Scharffenberger Brut, Mendocino County, CA	12 | 54
Scharffenberger Brut Rose, Mendocino County, CA	15 | 70

Port

Fonseca Porto, Bin. 27	8
Taylor LBV, 2005	9
Taylor Fladgate 10 yr Tawny Porto	10

THE CORKAGE FEE IS $15 PER 750 ML BOTTLE
ONE CORKAGE FEE WAIVED WITH EACH PURCHASED BOTTLE OF WINE

Absinthe
St. George

Cognac
Apple Jack
Landy VS

Gin
Aviation
Death's Door
Ford's
Junipero
St. George

Rum
Cana Brava
Don Q Gran Anejo
Goslings Black
Spiced Jack

Tequila
Artenom Anejo
Casamigos Reposado
Cazadores Reposado
Clase Azul Reposado
Don Julio 1942
Ocho Reposado
Partida Blanco
Siete Leguas Reposado
Tequila Cabeza Blanco

Vodka
Charbay 80
Charbay Meyer Lemon
Deep Eddy Ruby Red
Grey Goose
High West Oat
Hop Head
Ketel One
Square One
Tito's

Bourbon
Bakers
Basil Hayden
Bookers
Bulleit
Elijah Craig 12yr
Jameson
Larceny
Maker's Mark

Rye Whiskey
Highwest Double
Highwest Rendezvous
Old Overholt
Templeton
Whistle Pig

Scotch
Compass Box Peat
Dalmore
Famous Grouse
Glenfiddich 12yr
Glenlivet 12yr
Johnny Walker Black
Jura

Scotch Cont.
Laphroaig 10yr
Macallan 12yr
Oban
Pig's Nose

Apertif–Digestif
Aperol
Campari
Lillet
Sambuca

Liqueur
Baileys
Briottet Creme de Peche
Chambord
Fair Trade Café
Frangelico
Grand Marnier
Luxardo Amaretto

"Restaurants are built on hard work and sacrifice. I'd like to thank all our staff and coworkers, past and present. I would like to thank the farmers, foragers, and artisanal craftsmen who help make my job easier and cooking a joy."
Chefs Benjamin Ford & Gavin Lansdale

18% gratuity will be added to parties of 6 or more ✒ Limit 3 credit cards per table.