



THE GUILD BAR

WELCOME TO
THE GUILD BAR

Our bar program celebrates craftsmanship, quality, and creativity. From timeless classics to original house creations, each cocktail is thoughtfully composed using exceptional spirits, house-made infusions, and refined technique.

Behind the bar, our team works under the guidance of world-class bar mentor Dushan Zarić, bringing passion, precision, and creativity to every pour.

The Guild Bar Team
Jovvan · Maddison · Chris · Bill ·
Konstantina · Amy · Garrick

Their dedication ensures every cocktail is more than a drink, it is a moment to savor.

Join us for a cocktail and experience

THE GUILD BAR



DINNER COCKTAIL MENU

Classic American Bar Favorites
Super Authentic or Re-Imagined just a touch

\$18

Dry Martini

Frozen Fords London Dry Gin or Kettle One Vodka made to your liking and served ice cold with your choice of garnish.

Old Fashioned Whiskey Cocktail

Blend of Bonded Rye and Bourbon Whiskeys, stirred with sugars and bitters, served traditionally over a large rock.

Manhattan Cocktail - Old Formula #2

Original recipe from 1882, Rittenhouse Straight Rye Whiskey stirred with Italian Vermouth and dashes of Orange Curaçao. Finished with Aromatic Bitters and Lemon Oils.

Bijou

Fords London Dry Gin stirred with Bianco Vermouth, Green Chartreuse and Orange and Castilian Bitters.

Negroni

Fords London Dry Gin stirred with Italian Vermouth and Campari. Served over a Big Rock.

French 75

Tanqueray London Dry Gin shaken with Lemon Juice, Fig Leaf Syrup and finished with Champagne.

Vesper

London Dry Gin and Vodka shaken hard with Cocchi Americano served with dashes of Fino Sherry, Forbidden Bitters and Lemon Oils.

Gin Fizz

Hayman's Navy Strength Gin shaken with Lemon Juice, Blue Fig Leaf Syrup, dashes of Fino Sherry and Egg Whites. Finished with Club Soda & Home-Made Absinthe Bitters.

Sazerac

Original Recipe from 1806, Knob Creek Bourbon or Pierre Ferrand 1840 Cognac stirred ice cold with sugars and Peychaud Bitters. Served neat with an Absinthe rinse.



THE GUILD BAR COCKTAILS

\$19

Improved Margarita Cocktail

Blend of regular and overproof Blanco Tequilas shaken hard with Cointreau, Agave and a blend of fresh Lime, Lemon and Grapefruit Juices. Spice & Salt Optional.

Double Take

Butterfly pea flower infused Vida Mezcal layered over a Clarified Elderflower, Passionfruit and Amaro cordial.

Revelation

Charbay Blood Orange and Mandarin Vodka shaken hard with Amaro Montenegro, Lemon Juice, Fig Leaf Syrup and Peychaud Bitters

Paloma Brava

Cimarron Reposado Tequila, Home-Made Grapefruit Cordial, White Pepper, Star Anise, Lime Juice and Celery Bitters. Served with an Obsidian Salt & Tajin Rim and topped off with Grapefruit Soda.

The Guild Daiquiri

Blend of Planteray Light and Pelacañas Jalisco Rums stirred ice cold with clarified lime juice, passion fruit syrup and hints of Green Chartreuse.

Billionaire Cocktail

Bakers 107 Bourbon Whiskey shaken hard with Home-Made Grenadine, Lemon Juice and Dashes of Home-Made Absinthe Bitters

Havana Style Mojito

Carta Blanca Style Rum mixed with gently pressed fresh mint, fresh lime juice, club soda and bitters

Solana Beach

Hendricks Gin shaken with Chateau Aloe Liqueur, Lemon Juice & Home-Made Strawberry-Basil cordial. Served with Campari Dust.

PICK ME UPS

Bloody Bull

Haku Vodka or Arette Reposado Tequila rolled with Tomato juice and Beef Broth, Horseradish, Celery Salt, Spice and Sprinkles of Spice rub.

Espresso Martini

House Vanilla Infused Vodka or Cimarron Reposado Tequila shaken with Charbay Espresso Cocktail, Grand Marnier and Mole Bitters.

ZERO PROOF

\$15

Clean Sheet

Home-Made Chamomile-Thyme Tincture, Fresh Lemon Juice, Agave and Topped off with Elderflower Tonic

False Promise

Home-Made Jasmine Tea Extract built tall with Coconut water, Fresh Lime Juice and finished with Ginger Beer.



LIGHT BITES

HOUSE BREAD (V) 17

Fresh baked in-house and served warm with green onion butter.

MEZZE BOARD (VG) 26

Baba-ghanoush and hummus spread served with a fresh cucumber, tomato, red onion & mint salad, and warm house-made pita.

BLINIS 17

Traditional small, fluffy buckwheat pancakes. Served with sour cream, chives, smoked salmon, shaved onion, and dill.

Add caviar 50

OYSTER (GF) 27

Half dozen served with mignonette sauce and lemon wedges.

MEXICAN CEVICHE (GF) 18

Fresh fish ceviche tossed in citrus and black sauces, served with crispy tortilla chips.

FILET TARTAR 39

Hand-cut filet mixed with shallots, truffle capers, Dijon, Worcestershire & hot sauce. Served with arugula salad, lemon wedge, and toasted crostini.

CHEESE AND CHARCUTERIE BOARD 30

Trio of cheeses and trio of cured meats, served with mixed nuts, cornichons, quince paste, dried apricots, and crostini.

TRUFFLE FRIES (V) 16

Parmesan cheese, Herb mix, Truffle oil.

PATATAS BRAVAS (V) (GF) 18

Our classic Spanish-style potatoes with brava sauce and fresh parsley.

MAC & CHEESE 18

Creamy house cheese sauce mixed with crispy bacon and topped with a golden cheese crust.

GRILLE CHEESE (V) 20

Nicely toasted with truffle cheddar, Gruyère, and mozzarella. Served with tomato soup for dipping.

CHICKEN TENDER 20

Two juicy, crispy chicken tenders served with a smoked sambal dip.

CHISTORRA (GF) 20

Fried Spanish chorizo from Bilbao finished with fresh parsley.

GRILLED DOUBLE LAMB CHOP (GF) 18

herb-marinated, tzatziki, lemon zest, olive oil.

GARLIC SHRIMP 22

Five whole shrimp (head and tail on) in a creamy garlic sauce, served with grilled sourdough toast.

SEASONAL SALAD (V) (GF) 18

Ask your server for our seasonal salad option.

WEDGE SALAD (GF) 18

Iceberg lettuce, bacon, cherry tomato, blue cheese crumble, blue cheese dressing, avocado creme, chives.

Pan Seared Shrimp 6 | Grilled Chicken 7 | Pan Seared Atlantic Salmon 8

SPICY PASTA (V) 22

Cavatappi pasta, vodka spicy sauce, burrata and parsley.

STEAK & FRITTE 39

Flat iron steak served with truffle fries, a small house salad, and red wine sauce for dipping.

YMCA BURGER 23

Double smash wagyu patties, secret sauce, American cheese, bacon jam. Served with fries.

Vegetarian black bean patty available for substitute

VEGETARIAN (V) VEGAN (VG) GLUTEN-FREE (GF)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

WE RESERVE THE RIGHT TO APPLY AN AUTOMATIC 20% SERVICE CHARGE TO ANY UNSETTLED CHECKS PARTIES OVER EIGHT (8) GUESTS WILL BE SUBJECT TO AN AUTOMATIC 20% SERVICE CHARGE



SPARKLING AND ROSÉ

ZARDETTO BRUT Prosecco	24 / 50
ZARDETTO ROSE Prosecco	24 / 50
DAOU ROSE Dry Rosé	16 / 56
COURTAGE (FRANCE) Sparkling Cuvee (750ml)	24 / 96

WHITE WINE

HESS - SHIRT TALE Chardonnay	18 / 68
BRANCOTT Sauvignon Blanc	16 / 56
MASO CANALI Pinot Grigio	16 / 60
EROICA Riesling	15 / 56

RED WINE

ZAC BROWN Pinot Noir	17 / 56
DAOU VINEYARDS Cabernet Sauvignon	18 / 68
PRISONER Cabernet Sauvignon	92
BONTERRA Merlot	17 / 56

DRAFT BEER

ENEGREN BREWING Hefeweizen	9
HARLAND BREWING Hazy IPA	9
THORN STREET BARRIO Mexican Lager	8
FALL BREWING Plenty For All Pilsner	9
SOCIETE BREWING Pupil IPA	8

BOTTLED BEER

MILLER HIGH LIFE American Lager	6
PERONI Italian Lager	7
PACIFICO Mexican Lager	7
MODELO Mexican Lager	7
PERONI ZERO Non-Alcoholic Italian Lager	7



VODKA

Belvedere	16	Haku	15
Chopin	16	Ketel One	14
Fierce & Kind	13	St. George Green Chili	12
Grey Goose	16	Titos	14

GIN

Beekeeper	12	Junipero	13
Bombay Premier Cru	16	Las California's Nativo	11
Bombay Sapphire	15	Monkey 47	20
Botanist	14	St. George Botanivore	14
Empress	14	St. George Terroir	14
Hayman's London Dry	12	Suntory Roku	12
Hendricks	16		

TEQUILA

Arette Blanco	41	Fortaleza Reposado	16
Arette Reposado	24	Fortaleza Still Strength	16
Arette Anejo	13	G4 Blanco	14
Arette Gran Clase Extra Anejo	15	G4 Reposado	16
Cascahuin Plata 48%	21	G4 Madera	21
Cascahuin Tahona Blanco Familia	22	Reserva175	16
Don Fulano Anejo	22	Tahona25	28
Don Fulano Imperial Extra Anejo	22	Patron Silver	28
Don Fulano 20th Anniversary	35	Patron Anejo	20
Don Fulano Blanco	28	Patron Reposado	12
Don Fulano Reposado	27	Siembra Azul Reposado	22
Don Fulano Anejo	33	Siembra Valles Blanco	20
Fortaleza Blanco	15	Siembra Valles High Proof	32
Fortaleza Anejo	16	Volans Still Strength	22

MEZCAL

Dixeebe Arroqueno	43	Mero Mero Tepextate	35
Dixeebe Barril	47	Mero Mero Tobala	28
Dixeebe Espadin	29	Origen Raíz Las Quebradas	27
La Luna Black Label	12	Origen Raiz Malpais	33
Siete Misterios Doba-Yej	12	Vago Arroqueno	28
Madre Espadin	12	Vago Elote	16
Machetazo Cupreata	14	Vago Ensemble	28
Machetazo Salmiana	16	Vago Tepextate	28

RUM

Bacardi Silver	12	Plantation Dark Rum	13
Four Square 2010	23	Plantation Xaymaca	14
Old Harbor White Rum	14	Smith & Cross The Funk	12
Plantation 3 Star	12	Worthy Park 109	12



BOURBON WHISKEY

Angel's Envy	16	Makers Mark	15
Blanton's	25	Makers Mark 46	18
Buffalo Trace	12	Midwinter Night Dram	60
Buffalo Trace Stag	78	Mitchers	15
Colonel E.H. Taylor	22	Milam & Greene	17
Eagle Rare	21	Noah's Mill	20
Elmer T. Lee Single Barrel	86	Pappy Van Winkle 10yr	299
Fierce & Kind	16	Pappy Van Winkle 12yr	349
Fierce & Kind Cask Strength	24	Pinhook Bourbon	14
Four Roses Bourbon	15	Pinhook 8yr Single Barrel	28
Four Roses Single Barrel	17	Rowan's Creek	15
Four Roses Small Batch	18	Tincup Bourbon	16
Frank August Single Barrel	68	W.L. Weller 12yr	90
George T. Stag	449	W.L. Weller CYPB	210
Gryphon Bourbon	22	W.L. Weller Full Proof	78
High West Bourbon	19	W.L. Weller Single Barrel	28
Horse Soldier Bourbon	13	Whiskey Row	45
Horse Soldier Barrel Strength	22	Whistlepig 10yr	28
Horse Soldier Small Batch	16	Willett Family Estate 4yr Cask	19
Johnny Drum	14	Woodford Reserve	17

RYE WHISKEY

Angel's Envy Rye Mitcher's Rye	29	Whistlepig 'Piggyback' 6yr	12
Mitcher's Barrel Strength Rye	15	Rye Gryphon	14
Pinhook Rye Rittenhouse Rye	31	Rye Willett Family Estate 4yr	12
Sazerac Rye Tincup Rye	14	Cask	17

JAPANESE WHISKEY

Hakushu 12yr	68	Nikka Yoichi Single Malt	35
Kaiyo The Peated	27	Shibui Grain Select	18
Kaiyo The Sheri	41	Sunday's Japanese Whisky	21
Kaiyo Mizunara Oak	19	Suntory Whisky AO	20
Nikka Coffey Grain	24	Suntory Whisky Toki	13
Nikka From The Barrel	22	Suntory Whisky Hakushu 12yr	68
Nikka Days Blended	15	Tenjaku Pure Malt	21

SCOTCH

Arran Amarone Cask	27	Johnny Walker Black Label	14
Belvenie 21yr	116	Johnny Walker Blue Label	85
Compass Box Artist's Blend	13	Johnny Walker Green Label	20
Compass Box Glasgow	13	Johnny Walker Gold Label	20
Compass Box Hedonism	38	Lagavulin 11yr	35
Dalmore 15yr	42	Lagavulin 16yr	52
Glenlivet 14yr	24	Laphroaig	32
Glenlivet 18yr	52	Macallan Harmony	74
Glenlivet 21yr	116	Macallan 12yr	26
Highland Park 12 yr	18	Macallan 18yr	110
Highland Park 15 yr	24	Oban 14yr	21
Highland Park 18 yr	30	Talisker 10yr	17

BRANDY/COGNAC

Argonaut Saloon Strength	12	Hennessy VSOP	21
Germain- Robin 7yr	27	Laird's Applejack	12
Germain-Robin XO	38	Remy Martin 1738	20
Hennessy	14	Remy Martin VSOP	18



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