



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 · Madison · 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, Intelligentsia Espresso 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.



SHAREABLE

COLD

MEZZE BOARD (VG) 26

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

BLINIS (V) 17

With Creme fraiche, chives, smoked salmon, capers, shaved red onion and fresh dill

Add caviar +\$25

CHILLED OYSTERS 27

Half dozen served with mignonette sauce and lemon wedges

MEXICAN CEVICHE (V) 18

Fresh white fish with cucumber, tomato, red onion, cilantro, citrus, tomato, worcestershire and soy sauce; topped with crispy habanero and served with crispy tortilla chips

BEEF TARTARE 39

Hand-cut beef with shallots, truffle capers, dijon, hot sauce and worcestershire; served with arugula, lemon wedge and toasted crostini

CHEESE AND CHARCUTERIE BOARD 30

Selection of artisanal cheeses and cured meats with seasonal accompaniments and crostini

HOT

HOUSE BREAD (V) 9

Warm, house-baked bread served with green onion butter

TRUFFLE FRIES (V) 16

Parmesan, herbs and truffle oil

PATATAS BRAVAS (V) 18

Crispy potatoes, spicy tomato brava sauce and garlic aioli

MAC & CHEESE 18

Creamy house cheese sauce with crispy bacon and a golden cheese crust

CHICKEN TENDERS 20

Two crispy chicken tenders served with smoked sambal dipping sauce

FRIED SPANISH SAUSAGE 20

With fresh parsley

GRILLED DOUBLE LAMB CHOP 18

Herb-marinated lamb with tzatziki, sumac and parsley

VEGETERIAN (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



SALAD

SMOKED BEET SALAD 18

Smoked beets with arugula, goat cheese, glazed walnuts and raspberry dressing

WEDGE SALAD 18

Iceberg lettuce, bacon, cherry tomato, blue cheese crumble and dressing, topped with avocado creme and chives

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

ENTREE

STEAK FRITES 39

Flat iron steak served with truffle fries, house salad and red wine reduction

SALMON ORZO 26

Crispy seared salmon, creamy orzo, Thai chili beurre blanc

CAVATAPPI PASTA (V) 22

Spicy vodka sauce, Burrata and fresh basil

THE GUILD BURGER 23

Double smash wagyu patties, topped with secret sauce, bacon jam and American cheese.

Black bean patty available for substitute (V)

GRILLED CHEESE (V) 20

Truffle cheddar, gruyère and mozzarella on grilled bread, served with tomato soup

GARLIC SHRIMP 22

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

MUSHROOM RISSOTO (VG) 21

Creamy farro, mushrooms and vegan parmesan cheese

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

DESSERT

EXOTIC 17

Mint and basil sponge cake with lemon curd and pistachio foam

FLOURLESS CHOCOLATE CAKE (GF) 18

Raspberry sauce and vanilla ice cream

Please allow 15 minutes for preparation

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SPARKLING AND ROSÉ

ZARDETTO BRUT Prosecco	24 / 50
ZARDETTO ROSE Prosecco	24 / 50
DAOU ROSE 2025 Dry Rosé	16 / 56
COURTAGE 20XX French Sparkling Cuvee	24 / 96

WHITE WINE

J.LOHR 2023 Chardonnay – Monterey, CA	18 / 68
BRANCOTT 2023 Sauvignon Blanc – Marlborough, NZ	16 / 56
MASO CANALI 2024 Pinot Grigio – Tentino, Italy	16 / 60
EROICA 2024 Riesling – WA	15 / 56

RED WINE

Z. ALEXANDER BROWN 2024 Pinot Noir – CA	17 / 56
DAOU VINEYARDS 2023 Cabernet Sauvignon – Paso Robles, CA	18 / 68
J.LOHR 2022 Cabernet Sauvignon – Paso Robles, CA	21 / 84
BONTERRA 2023 Merlot – Mendocino, CA	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
PIZZA PORT Chronic Amber Ale	9

BOTTLED BEER

MILLER HIGH LIFE American Lager	6
PERONI Italian Lager	7
PACIFICO Mexican Lager	7
MODELO Mexican Lager	7
GUINNESS Irish Stout	8
ATHLETIC BREWING Rotating N/A Lager	8



VODKA

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

GIN

Beefeater	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	Nikka Coffey	16
Condesa	12	Awayuki Strawberry	17

TEQUILA

Arette Blanco	13	Fortaleza Anejo	25
Arette Reposado	15	Fortaleza Still Strength	17
Arette Anejo	18	Fortaleza Winter Blend '25	85
Arette Gran Clase Extra Anejo	36	G4 Blanco	14
Cascahuin Plata 48%	23	G4 Reposado	16
Cascahuin Tahona Blanco Familia	25	G4 Madera	21
Don Fulano Anejo	22	Lalo Blanco	14
Don Fulano Imperial Extra Anejo	48	Patron Silver	15
Don Fulano 20th Anniversary	50	Patron Anejo	18
Don Fulano Blanco	13	Patron Reposado	16
Don Fulano Reposado	17	Siembra Azul Reposado	22
Don Fulano Anejo	22	Siembra Valles Blanco	20
Ocho Plata	15	Mijenta Blanco	15
Ocho Reposado	17	Mijenta Reposado	21
Fortaleza Blanco	16	Mijenta Anejo	30
Fortaleza Reposado	20		

MEZCAL

Dixeebe Arroqueno	43	Mero Mero Tepextate	35
Dixeebe Barril	47	Mero Mero Tobala	28
Dixeebe Espadin	29	Origen Raíz Las Quebradas	27
Agua Del Sol	15	Origen Raiz Malpais	33
Siete Misterios Doba-Yej	12	Vago Arroqueno	28
Derrumbes San Luis Potosi	14	Vago Elote	16
Derrumbes Durango	15	Vago Ensemble	28
Derrumbes Oaxaca	18	Vago Tepextate	28
Machetazo Salmiana	16		

RUM

Bacardi Silver	12	Planterey Dark Rum	13
Four Square 2010	23	Planterey White Rum	13
Old Harbor White Rum	14	Smith & Cross	12
Plantation 3 Star	12	Worthy Park Silver	22
Ron del Barrilito	14	Diplomatico Planas	15



BOURBON WHISKEY

Angel's Envy	16	Makers Mark	15
Blanton's	25	Makers Mark 46	18
Buffalo Trace	12	Midwinter Night Dram	60
Stagg Jr.	78	Mitchers Bourbon	15
Colonel E.H. Taylor	22	Michters Sour Mash	15
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. Stagg	440	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 Piggy Back 6yr	17
Horse Soldier Small Batch	16	Willett Family Estate 4yr Cask	19
Johnny Drum	14	Woodford Reserve	17

RYE WHISKEY

Angel's Envy Rye Carribean	29	Whistlepig 10 year Rye	25
Mitcher's Rye	15	Gryphon Rye	28
Mitcher's Barrel Strength Rye	31	Basil Hayden Dark Rye	20
Pinhook Rye	14	High West Double Rye	21
Rittenhouse Rye	12		

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	12
Arran Sauturnes Cask	27	Johnny Walker Blue Label	85
Belvenie 21yr	116	Johnny Walker Green Label	20
Compass Box Artist's Blend	13	Johnny Walker Gold Label	20
Compass Box Glasgow	13	Lagavulin 11yr	35
Compass Box Hedonism	38	Lagavulin 16yr	52
Dalmore 15yr	31	Laphroaig	32
Dalmore Cigar Malt	62	Macallan Harmony	74
Dalmore Lumin	95	Macallan 12yr	26
Dalmore 30yr	1295	Macallan 18yr	110
Highland Park 12 yr	18	Oban 14yr	21
Highland Park 15 yr	24	Talisker 10yr	17
Highland Park 18 yr	30		

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

