

BY THE GLASS

WHITE

Carletto Prosecco 9
Domaine St. Michelle Brut 10
Mumm Napa, Brut 12
Saracina “un-oaked” Chard 10
Josh Cellars Chardonnay 11
Jackson Estate Chardonnay 12
La Crema Chardonnay 13
Patz & Hall Chardonnay 18
Rombauer Chardonnay 21
Benvolio, Pinot Grigio 10
Mohua, Sauvignon Blanc, NZ 10
Chateau St. Michelle, Reisling 9
Atrea “The Choir” Viognier/
Roussanne Blend 12
Leth, Gruner Veltliner 10
Honoro Vera, Verdejo, Spain 9
Para Maria, Stolpman, Rose 13

RED

Tolosa Cabernet Blend 11
Columbia Crest Cabernet 12
Oberon Cabernet 15
Decoy by Duckhorn Cabernet 16.5
Justin Cabernet 17
Columbia Crest Merlot 9
Meiomi Pinot Noir 12
Hitching Post Pinot Noir 14
La Crema Pinot Noir 15
A to Z, Pinot Noir, Ore. 17
Patz & Hall Pinot Noir 19
Opolo, Paso Robles, Zinfandel 14
Terrazas, Altos del Plata Malbec 10
Stolpman “La Cuadrilla” Syrah 13
The Prisoner Blend 23

DESSERTS & DESSERT DRINKS

Lumberyard Hog Heaven Pie 9
Molten Chocolate Lava Cake 8
Campfire Chocolate Chip Cookie 9
Apple Mango Cobbler a la mode 10
Crème Brulee 8
Sorbet Sampler 8

Espresso Martini 14
Espresso, Stoli vanilla, Baileys, Crème de Cacao
Key Lime Pie Martini 12
Stoli vanilla, Cointreau, pineapple, lime
Royal Brandy Ice 14
Brandy, Dark Cacao, Vanilla Ice Cream, Blended

384 FOREST AVENUE
LAGUNA BEACH

LBLUMBERYARD.COM
949.715.3900

LUMBERYARD

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HAPPY HOUR

MON-FRI, 3:30-5:30 (bar only)

DRINKS—\$6

House Chardonnay or Cabernet
House Champagne
Well Drinks

Well Martinis \$8

the following specialty drinks...\$8

City Hall Martini
Absolut Citron, grapefruit, lemon-lime, sugar

Citrus Float
*Aperol, St. Germaine, orange,
grapefruit, champagne*

Oakwood Mule
Capt' Morgan, grapefruit, bitters, ginger beer

Ginger Linen
Aviation Gin, cucumber, ginger, elderflower

DRAFT BEER—\$5

Modern Times “Ice” & Trumer Pilsner
Pizza Port Blonde, Alesmith Pale Ale
Refuge Blood Orange Wit
Stone Scorpion Bowl IPA

BITES—\$6

Lumberyard Planks
Crispy Calamari
Shrimp & Lobster Spring Rolls (4 pc.)
BBQ Pulled Pork Sliders (2)
House or Caesar Salad
Today's Tacos \$7

FRIES—\$4

French Fries
Sweet Fries
Garlic Fries

Hot Wings \$10
Spinach-Artichoke Dip \$8
Avocado Toast \$8
Hummus Dip Trio \$8
Fish & Chips Special \$10

OYSTERS—\$12

(6) Oysters on the Half Shell

Lamb Meatballs w/ cauliflower puree \$8

BEER

BOTTLE

Victoria (Mexico) / Anthem Cider
Bud Light / Becks NA / Guinness Can

BEER	STYLE	ABV	IBU
Modern Times “Ice”	Pilsner	4.8	23
Trumer Pils	Euro. Pilsner	4.9	23
Stone Scorpion Bowl	IPA	7.5	76
Refuge Blood Orange Wit	Belgian Wheat	5.0	12
Boom Sauce	IPA	7.8	70
Alesmith	Pale Ale	6.0	13
Barley Forge Grandpa Tractor	Lager	4.8	19
Pizza Port “Grandview”	Blond Ale	4.8	16
Today’s Stout & Sour	Ask		
Bootlegger’s Far Out	Thai Tea IPA	7.1	67.8
Canyon Road Red	Red Ale	5.5	22

VODKA

Absolut & Flavors
Belvedere
Chopin
Ciroc
Effen Black Cherry
Grey Goose/Goose Pear
Hangar 1
Ketel One
Russian Standard
Skyy
Stoli & Stoli Flavors
Titos

TEQUILA

Casamigos Silver
Casamigos Anejo
Cazadores Anejo
Casamigos Mezcal
Cazadores Reposado
Don Julio Blanco
Don Julio Anejo
Don Julio 1942
Milagro Blanco
Patron Anejo
Patron Silver

SCOTCH

Single Malt
Glenfiddich 12yr
Glenlivet 12yr
Glenlivet 18yr
Lagavulin 16yr
Oban 14yr
Macallan 12yr
Macallan 18yr
Macallan Cask
Talisker 10yr

WHISKEY

Ridgemont Reserve 1792
RI Rye Whiskey
Basil Hayden
Booker’s 7yr
Buffalo Trace
Bulleit/Bulleit Rye
Eagle Rare 10yr
Elijah Craig 12yr
EH Taylor Sm. Batch
Jack Daniels
Jefferson’s Reserve 15yr
Jim Beam
Knob Creek
Maker’s Mark
Redemption Rye
Russell’s Reserve
Sazerac Rye
Templeton Rye
Whistle Pig Farm Rye
Wild Turkey
Woodford Reserve

GIN

Aviation
Beefeater
Bombay
Bombay Sapphire
Hendricks
Tanqueray
Tanqueray Ten
Gin #209

RUM

10 Cane
Mt. Gay
Myers
Papa’s Pilar Lt. & Drk

SPECIALTY DRINKS

SPECIALTIES

Ginger Linen 12
Aviation Gin, cucumber, ginger, elderflower

CITY HALL MARTINI 11
Absolut Citron, grapefruit, lemon-lime, sugar

CITRUS FLOAT 11
Aperol, elderflower, orange, grapefruit, champagne

OAKWOOD MULE 11
Captain Morgan Spiced Rum, fresh grapefruit, bitters, ginger beer

BASIL GIMLET 12
Absolut lime, fresh basil, squeeze of lime, cane sugar

DAY DRINKER 12
Jameson, Campari, orange bitters, lemon

ROYAL BRANDY ICE 12
Brandy, dark cacao, vanilla bean ice cream, blended

MAMACITA 12
Milagro Blanco, pomegranate, fresh lime, serrano pepper

THISTLE RYE 14
Redemption Rye, Cynar, cane syrup, bitters, orange peel

PAPA’S RUM RUNNER 12
Papa’s Pilar Silver & Dark Rum, sweet vermouth, orange & bitters