

FLAVORS OF NEW ORLEANS



MARDI GRAS MARGARITA

DRY. ORANGE. FLORAL.

MARIGOLD CODIGO TEQUILA BLANCO

EARL GREY

LIME

AGAVE NECTAR

MARIGOLD SALT RIM

28



PERSIMMON CARAJILLO

COFFEE-FORWARD. FRUIT. BITTER.

ROASTED PERSIMMON LICOR 43

PERSIMMON AMARO

DUNE COFFEE COLD BREW

28

FLAVORS OF NEW ORLEANS

HARVEST HURRICANE

TART. SPICED. AROMATIC.

SYR SECRET RUM BLEND

MASALA CHAI

PASSIONFRUIT

FALL SPICES

28



BIG EASY SAZERAC

BOOZY. APPLE. ANISE.

MICHTER'S RYE WHISKEY

CALVADOS

FALL SPICE APPLE

ANGSOTURA BITTERS

FLAMING ABSINTHE

28



SYR ORIGINAL COCKTAILS



CASA DE SEVILLA

SMOKY. TROPICAL. ZESTY.

THAI CHILI INFUSED 'VIDA' MEZCAL

SPICED FALERNUM

COCONUT

LIME

YUZU BITTERS

FLAMING LIME

28



CAROL BURNETT'S COSMO

CRISP. REFINED. ZESTY.

KETEL ONE VODKA

ORANGE CURAÇAO

CRANBERRY

LIME

***BUBBLE GUM PINK... OF COURSE**

28

SYR ORIGINAL COCKTAILS

CUBAN OLD FASHIONED

TOASTY. EXOTIC. FRAGRANT.

**BUFFALO TRACE BOURBON
BUTTERED PECAN
TOBACCO BITTERS
SMOKING CINNAMON 'CIGAR'
ORANGE TWIST**



28

SURPRISE ME

**DIVORCED? ARRESTED?
HEART-BROKEN?**

**TELL US YOUR TROUBLES OR
CELEBRATIONS AND WE WILL
DELIVER THE APPROPRIATE
ELIXIR**



30

Classic COCKTAILS

APRICOT MARTINI

SPIRIT-FORWARD. AROMATIC. SILKY.

*Beefeater London Dry Gin, Apricot,
Dry Vermouth, Lemon Zest* | 26

MEYER LEMON DROP

COMPLEX. BOLD. FIERY.

*Crop Meyer Lemon Vodka, Limoncello,
Lemon, Sugar Rim* | 26

ESPRESSO MARTINI

COFFEE-FORWARD. FROTHY.

*Dune Coffee House-Made Coldbrew Coffee,
Beluga Noble Vodka, Coffee Liqueur* | 30

MANHATTAN

BOOZY. ROBUST. BITTER

*Jefferson's Small Batch Bourbon, Michter's Rye,
Cynar, Creme de Banane, Black Walnut Bitters* | 26

SYR *Mocktails*



NEGRONI FRANCISCO

FRESH . FLORAL . BITTER.

*Earl Grey Infused Lyre's 'Gin & Campari,' Juniper Berry,
'Vermouth,' Blood Orange Zest | 26*

PEARADISE ROAD

CRISP. INVIGORATING. SPICED.

*Bartlett Pear, Jasmine Green Tea, Spicy Ginger,
Local Honey, Lemon | 26*

COLD FASHIONED

STIRRED. BITTER. SMOKY.

*Dune Coffee House-Made Coldbrew Coffee,
Lyre's Alcohol-Free 'Bourbon,' Smoked Maple, Orange Zest | 26*

GOLDEN HOUR SPRITZ

FRUIT-FORWARD. BRIGHT. BUBBLY

*Glasrose Yuzu & Elderflower Sparkling Verjus,
Farmer's Market Strawberry, Lemon | 26*



THE ART OF COLD MARTINIS

For generations, the martini has been a symbol of refinement, its crispness a mark of timeless elegance. At San Ysidro Ranch, we honor this iconic cocktail with our own masterful interpretations, crafted with precision and the finest ingredients. Explore our collection of cold martinis—perfectly chilled, flawlessly balanced—and indulge in the essence of sophistication.

TABLESIDE MARTINI

CHOPIN EXTRA RARE 'FAMILY RESERVE' VODKA
OR
CAMBRIDGE DISTILLERY 'THREE SEASONS' GIN
TY WARNER'S SIGNATURE VERMOUTH BLEND
SELECTION OF HOUSE-MADE CITRUS BITTERS
LEMON TWIST OR PICHOLINE OLIVES...EXPERTLY
PREPARED TABLESIDE

66

CHAMPAGNE OF MARTINIS

COMTÈ 1811 HANDCRAFTED VODKA
300 MEMBERS-ONLY BOTTLES IN
EXISTENCE, DISTILLED FROM
GRAND CRU CHAMPAGNE GRAPES,
DILUTED WITH YOUNG
CHAMPAGNE GRAPE JUICE...
STIRRED TO PERFECTION

160

SATSUMA MARTINI

KOMASA JAPANESE TANGERIN GIN
DOLIN DRY VERMOUTH
SYR TANGERINE BITTERS
ORANGE TWIST

44

HOUSE-MADE POINT REYES

BLUE CHEESE OLIVES

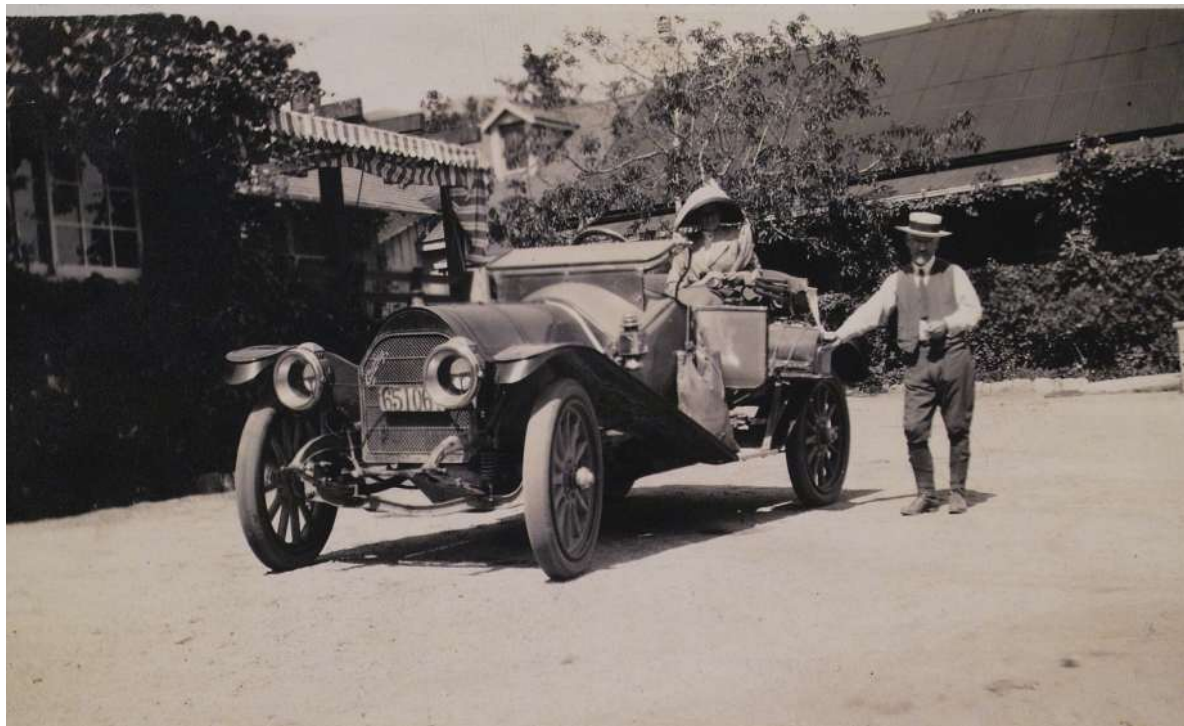
3

HOUSE-SMOKED

PICHOLINE OLIVES

3





To your health,
salute!
- Sy Warner

VINTAGE

COCKTAILS

With over a century of history, San Ysidro Ranch has been a haven for luminaries seeking elegance and indulgence. Inspired by this legacy, we offer a selection of vintage cocktails crafted with rare, classic spirits that evoke the spirit of a bygone era. These drinks capture the essence of sophistication and celebration, much like the legendary guests who once sipped them beneath the stars.

For a more exclusive experience, please ask your server about additional vintage spirits available.

MANHATTAN

1968 OLD GRANDAD
KENTUCKY WHISKEY
1970 MARTINI & ROSSI VERMOUTH
ANGOSTURA BITTERS

650

SAZERAC

1960 CAMUS NAPOLÉON
IN BACCARAT CRYSTAL
1950 VIEUX PONTARLIER ABSINTHE
PEYCHAUD'S BITTERS

500

WHITE LADY

1980 GORDON'S LONDON DRY GIN
COINTREAU NOIR
LEMON
EGG WHITE

225

CHURCHILL

1940 WHITE HORSE BLENDED SCOTCH
COINTREAU NOIR
1970 MARTINI & ROSSI VERMOUTH
LIME

625

NEGRONI

1970 GORDON'S LONDON DRY GIN
1970 CAMPARI
1970 MARTINI & ROSSI VERMOUTH

250

DAIQUIRI

1930 BACARDI 'TEXAS STAMP' RUM
LIME
CANE SUGAR

400





ABSINTHE

FOUNTAIN

Step into the mystique of an era where absinthe was revered as the drink of poets, artists, and philosophers. The Absinthe Fountain, a true ritual of Parisian elegance, invites you to savor this iconic spirit in the most authentic way. With its delicate pour over ice, balanced by a stream of ice-cold water, each sip unveils the complex flavors of this legendary libation. Immerse yourself in the experience—one that has captivated luminaries from the Belle Époque to today.

LA FÉE 'PARISIENNE'

BASED ON THE WORLD'S OLDEST KNOWN ABSINTHE RECIPE, LA FÉE IS MASTERFULLY CRAFTED USING STILLS DATING BACK TO 1833. THE PARISIENNE WAS THE VERY FIRST FRENCH ABSINTHE RELEASED WHEN THE BAN WAS LIFTED AND TO THIS DAY IS THE ONLY ABSINTHE TO BE AUTHENTICATED BY MARIE-CLAUDE DELAHAYE, FOUNDER AND CURATOR OF THE MUSEUM OF ABSINTHE IN THE SOUTH OF FRANCE.

44

1950 VIEUX PONTARLIER

CRAFT-DISTILLED IN PONTARLIER, FRANCE, THE HISTORIC "CAPITAL OF ABSINTHE." USING SELECT BOTANICALS AND PONTARLIER-GROWN WORMWOOD, WHICH IS CONSIDERED THE FINEST IN THE WORLD, DISTILLED IN A CHARDONNAY GRAPE BASE SPIRIT FROM BURGUNDY AND WIDELY CONSIDERED THE GOLD STANDARD OF ABSINTHE.

175

PERNOD 'SUPERIOR'

PERNOD ABSINTHE WAS CREATED IN 1805, IN FRANCE'S FIRST ABSINTHE DISTILLERY. IT INCLUDES ANISE, GRAND WORMWOOD, PETIT WORMWOOD, HYSSOP, AND MELISSA, WHICH PROVIDES ANISE, MUSK AND HERBACEOUS TASTING NOTES. ITS NATURAL GREEN COLOR IS OBTAINED THROUGH MACERATION WITH NETTLES.

54

TEMPUS FUGIT 'VIEUX PONTARLIER'

DEVELOPED AND MADE IN ONE OF THE TWO LAST REMAINING ABSINTHE DISTILLERIES STILL FUNCTIONING IN PONTARLIER, USING THE DISTILLERY'S ORIGINAL, PRE-BAN LOGBOOK NOTES AND ANTIQUE ALEMBIC STILL DESIGNED SPECIFICALLY FOR MAKING ABSINTHE.

48

