

# THE LIBRARY

300 MAIN STREET, VACAVILLE, CALIFORNIA

## HOURS

thurs-sat 3:00-10:00pm  
sun 12:00-8:00pm

## ON TAP

Stout  
West Coast IPA  
Hazy Ipa  
Pilsner  
& Others

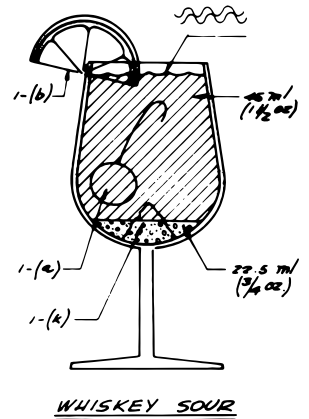
*\*Our beers on tap are locally sourced and always rotating. Ask your bartender for what beers we have on tap this week!*

Beer Flight 16  
*your choice of four of our tap beers*



## BOTTLED BEER

Buck Wild Rouge Wave West Coast IPA	9
St. Peters Organic English Ale 4.8%	10
Mango Sorbet Mango Mead 6%	10
Almanac DTTS Fruited Sour 5.2%	8
Einstök Icelandic White Ale 5.2%	7.5
Veltins Pilsner 4.8%	7
Sünner Kölsch 4.8%	10.25
Hofbräu München Original 5.1%	7.25
Saison Dupont Farmhouse Ale 6.5%	10.25
Cuvee Des Jacobins Rouge 5.5%	12.5
Tripel Karmeliet 8.4%	16.5
Coopers Original Pale Ale 4.5%	8.25
Sincere Cider	7
Sincere Blood Orange Cider	7
Mother Earth Latte Stout	6.5



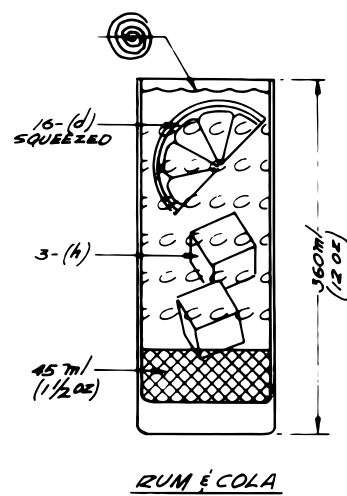
## SEASONAL COCKTAILS

<b>Message In A Bottle</b>	15
<i>diplomatico rum, lime, ginger beer, allspice dram</i>	
<b>New You</b>	15
<i>luminore prosecco, st germain, lemon, tonic</i>	
<b>Smoked Sage</b>	15
<i>amaras verde mezcal, house made-sage syrup, house lime bitters</i>	15
<b>Something Hot</b>	
<i>copali cacao rum, butterscotch schnapps, simple syrup, freshly whipped cream</i>	



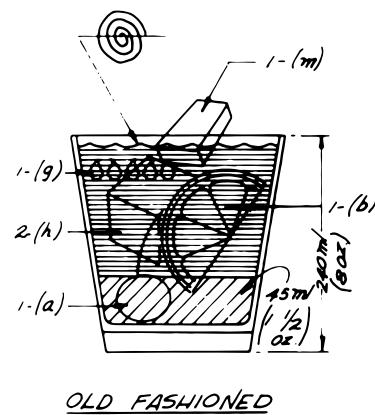
## HOUSE COCKTAILS

<b>Peaty Sour</b>	15
<i>scotch, fernet, lemon, simple syrup, egg white</i>	
<b>Lazy Mule</b>	15
<i>vodka, lime, triple sec, sweet vermouth, ginger beer</i>	
<b>Bookclub</b>	15
<i>gin, dry vermouth, chambord, lemon, grenadine, egg white</i>	
<b>The Muse</b>	15
<i>italicus, copalli rum, fresh grenadine, lemon</i>	
<b>Facelift</b>	14
<i>vodka, gin, st germain, lillet blanc, lemon bitters</i>	
<b>Bloody Mary</b>	15
<i>fever tree bloody mary mix, vodka, pickle, olive</i>	
<b>Derby Popular</b>	15+
<i>your choice of bourbon/rye, benedictine, orange peel</i>	
<b>Whiskey Flight</b>	35
<i>a weekly curated flight of four whiskeys</i>	



## SPRITZ

<b>Grapefruit</b>	13
<i>fever tree grapefruit soda, champagne, triple sec</i>	
<b>Peach</b>	13
<i>champagne, peach schnapps, peaches, soda</i>	
<b>Aperol</b>	13
<i>aperol, soda, lemon, simple syrup, champagne</i>	
<b>House Sangria</b>	12
<i>red or white (sparkling)</i>	
<b>Ranch Rider Seltzer</b>	7
<i>choice of: jalapeno, paloma, lime</i>	



## RED WINE

Essay Syrah	10/30
Robert Mondavi Merlot	10/40
La Crema Pinot Noir	13/35
Josh Cellars Cabernet	13/45
Wedgewood Zinfull Red Blend	45
Wedgewood Super American Red Blend	45

## WHITE WINE

Murphey Goode Chard	10/28
J Lohr Bay Mist Riesling	25
Essay Chenin Blanc	10/30
Mount Fishtail Sauvignon Blanc	11/32
Monchiero Carbone Recit	13/45

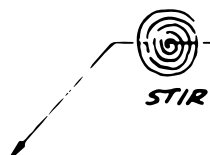
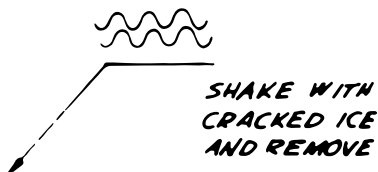
## FLIGHTS

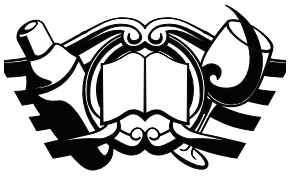
*\*curated weekly*

Wine Flight	40
Whiskey Flight	35
Tequila Flight	35
Gin Flight	35
Seasonal Cocktail Flight	30

## NON-ALCOHOLIC

Mocktail	7
Shirley Temple	4
Latte/Americano/House Brew	
Soda	4
Lemonade	4.25
Iced Black Tea	3.5
Non-Alcoholic Beer	7





# THE LIBRARY

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## AVAILABLE

thurs-sat 4:30-9:00pm

sun 3:00-7:00pm

## SALAD

- Roasted Beets & Blue 11  
*roasted beets, mixed greens, sliced almonds, w/ citrus*
- House Caesar Wedge 12  
*crisp romaine, croutons, parmesan, w/ caesar dressing*

## APPETIZERS

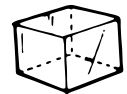
- Garlic Butter Mushrooms 9  
*sautéed crimini mushrooms, garlic butter, parsley, oregano*
- Wood-Oven Mac & Cheese 13  
*parmesan, cheddar, & mozzarella blend, cavatappi, breadcrumbs*
- Charcuterie Board 35  
*curated local cheeses, cured meats, fresh fruit, nuts, crackers*
- Warmed Brie & Fig 15  
*warmed brie, fig preserve, candied pecans, w/ bread*

## WOOD FIRED PIZZA

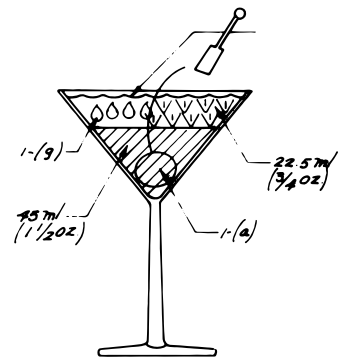
- Pepperoni 22  
*uncured pepperoni, raw cheddar, garlic, drizzle of hot honey*
- Margherita 21  
*fresh mozzarella, basil, garlic, drizzle of balsamic glaze*
- Pizza Special  
*ask our staff about weekly pizza specials*

## TAPAS

- House Meatballs w/ Garlic Breadsticks 18  
*house made meatball & marinara, mozzarella, breadcrumbs, garlic breadsticks*
- Garlic Butter Shrimp 17  
*sautéed shrimp, garlic butter, w/ bread*
- Ribs 25  
*ribs, w/ house coleslaw*



1- CUBE  $\frac{3}{4} \times \frac{3}{4} \times \frac{3}{4}$   
ICE  
(h)



MANHATTAN