

BEING A CATALOGUE OF

Field Guide

to the Pour

*collected, observed & decanted at
the Pacific Point Lounge*



Vol. I · Spring & Summer
MMXXV

PARK HYATT AVIARA · CARLSBAD

i.

A Note to *the Guest*

Our cocktail program blends seasonal California ingredients with the timeless art of classic mixology, while the cuisine of Pacific Point embraces the cultural diversity of the Pacific Rim. What follows is a modest reckoning of things that grow, ferment, distill & in time arrive at this bar. Read slowly; point freely.

PLATE I · PP. 2-6

Under the cherry tree — cocktails & zero-proof

PLATE II · PP. 7-12

In the cellar — sparkling, wine, beer & sake

PLATE III · PP. 13-27

From the still — spirits, cordials, cognac & flights

ENDPAPERS · P. 28

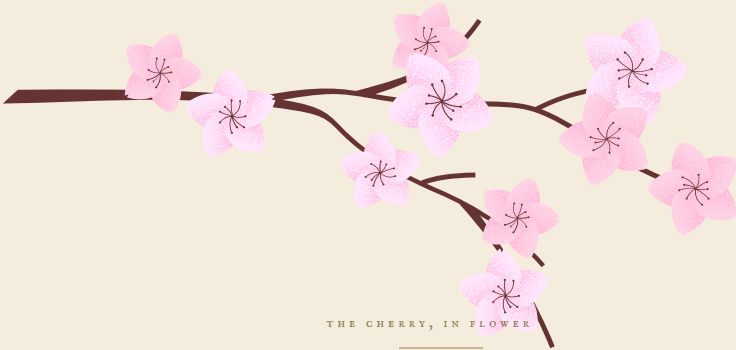
Of the green — the Topgolf Swing Suite

*All prices denote a 1.5oz pour
\$2 upcharge for a 2 oz rocks or neat pour
\$2 upcharge for a large format ice cube*

PLATE I

Under the *Cherry Tree*

*cocktails of the house, the season & the
bartender's quieter notions*



THE CHERRY, IN FLOWER

PLATE I

OF THE HOUSE

Of the House

& the Season

mixed to order, garnished by hand

Nº	The White Lotus	26
01	<i>Wheatley vodka, lychee, moonlight, Coconut Lemongrass Nigori sake, sparkling water, citrus</i>	
Nº	Golden Crumb	25
02	<i>Hangar 1 vodka, espresso, Mr. Black, biscotti liqueur, vanilla-bean cream</i>	
Nº	Self Defense	26
03	<i>Yuzu gin, lemon, orgeat, ginger, Angostura, egg white</i>	
Nº	Barrel Nº 3	22
04	<i>Tin Cup bourbon, Cherry Herring, Cynar, sweet vermouth, Angostura</i>	
Nº	Panthress	25
05	<i>Casa Dragones Blanco, blanco vermouth, strawberry-rhubarb, lime</i>	

Of the House

& the Season

mixed to order, garnished by hand

Nº	Amethyst	20
06	<i>Blueberry-infused Tanqueray, Carpano Blanco, Italicus</i>	
Nº	Easy Rider	24
07	<i>Buffalo Trace bourbon, Cointreau, Amaro Montenegro</i>	
Nº	Heat Index	20
08	<i>Thai-chili infused 400 Conejos mezcal, lime, watermelon liqueur, simple, watermelon juice</i>	
Nº	UbeDubeDoo	25
09	<i>Coconut fat-washed Flor de Caña rum, lime, ube key-lime coconut foam</i>	

AVIARA FEATURES

From the *Mixologist's* *Lab*

FEATURE

WhistlePig *Old Fashioned*

smoked with authentic WhistlePig barrel shavings; balanced with WhistlePig maple syrup & Angostura.

WhistlePig 12 Year Rye Shoreham, Vermont	32
WhistlePig 15 Year Rye Shoreham, Vermont	52
WhistlePig 18 Year Rye Shoreham, Vermont	92

FEATURE

Boss Hog IX *Manhattan*

paired with Cinco Jotas Ibérico de Bellota Paleta & candied hazelnuts — deep, savoury & slightly sweet.

WhistlePig Boss Hog IX Rye Shoreham, Vermont	185
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A NOTE

*legend tells of a wild rye-fed
boar whose spirit lives on in the
bold spice of the whiskey.*

WITHOUT PROOF

Zero-Proof

Cocktails

the spirit of the lounge, without the spirit

Nº 01	Botanical Pause <i>Strawberry rhubarb, lime</i>	15
Nº 02	Tiny Dancer <i>Lyre's N/A gin, passionfruit, vanilla, lemon, egg white</i>	16
Nº 03	Spritz & Gigglez <i>Lyre's Italian orange, orange N/A sparkling wine</i>	16

N/A BEER, WINE & SPARKLING

Athletic Brewing Co. IPA <i>San Diego, CA</i>	8
Sea Monster Tidal Wave White Blend <i>alcohol-removed · Santa Rosa, CA</i>	14
E de M N.o Rosé Sparkling <i>dealcoholized · Spain</i>	14

PLATE II

In the *Cellar*

*sparkling, wine, beer & sake — what the
vine, the barley field & the rice paddy will
offer*



FIGS. I-V · VINE · HOP · RICE

PLATE II



OF THE BUBBLE

Champagne & Sparkling

FIG. I

spumante grapes

Caposaldo Prosecco <i>Veneto, Italy</i>	15 · 70
Domaine Carneros Brut Rosé <i>Napa, California</i>	22 · 105
Piper-Heidsieck Cuvée 1785 Brut <i>Champagne, France</i>	21 · 100
Veuve Clicquot Brut <i>Champagne, France</i>	29 · 140
Moët & Chandon Impérial Brut Split <i>Champagne, France · 187ml</i>	28

for celebrations & quiet evenings alike. champagne service — flutes, coupes & the occasional ice bucket — can be requested of any host.

OF THE VINE

White
& Rosé



FIG. II
the grape, on the
vine

ROSÉ

Minuty Rosé
Provence, France

16 · 60

SAUVIGNON BLANC

Cloudy Bay
Marlborough, NZ

18 · 68

Domaine Thomas 'Le Pierrier'
Sancerre, Loire Valley, France

25 · 96

PINOT GRIGIO

Attems
Friuli-Venezia Giulia, Italy

16 · 60

CHARDONNAY

Albert Bichot
Chablis, Burgundy, France

19 · 72

Patz & Hall
Sonoma Coast, CA

18 · 60

Frank Family Vineyards
Carneros, Napa Valley, CA

21 · 80

OF THE VINE, IN RED

Red

by the

Glass

from coastal pinot to bold north-coast cabs

PINOT NOIR

Resonance <i>Willamette Valley, OR</i>	18 · 68
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Tolosa Heritage <i>San Luis Obispo, CA</i>	20 · 76
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Kosta Browne <i>Santa Rita Hills, CA</i>	35 · 136
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ITALIAN & ARGENTINE

Giacosa Fratelli, Nebbiolo <i>Piedmont, Italy</i>	18 · 68
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Corazon del Sol, Malbec <i>Mendoza, Argentina</i>	16 · 60
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CABERNET SAUVIGNON & BLENDS

Brady Vineyards, Cabernet <i>Paso Robles, CA</i>	17 · 64
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Grgich Hills, Cabernet <i>Napa Valley, CA</i>	25 · 96
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Crossbarn by Paul Hobbs, Cabernet <i>Napa Valley, CA</i>	35 · 136
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Ramey 'Claret' Cabernet Sauvignon/Syrah Blend <i>North Coast, CA</i>	21 · 80
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PACIFIC POINT

10



FIG. III

grape cluster

THE BARLEY FIELDS

Beer,
draft &
tinned



FIG. IV
hop flower &
bine

DRAFT

RÖM Unknown Territory IPA <i>San Clemente, CA</i> · 6.9%	10
Burgeon Juice Press Hazy IPA <i>Carlsbad, CA</i> · 6.8%	10
North Coast Scrimshaw Pilsner <i>Fort Bragg, CA</i> · 4.5%	10
AleSmith '394' Pale Ale <i>San Diego, CA</i> · 6%	10
Harland Japanese Lager <i>San Diego, CA</i> · 5%	10
Momokawa Junmai Ginjo <i>Willamette Valley, OR</i> · 15% · 300 ml	18

BOTTLES & CANS

Stella Artois <i>Belgium</i> · 5%	10
Michelob Ultra <i>Missouri</i> · 4.2%	8
Bud Light <i>Missouri</i> · 4.2%	8
Coors Light <i>Colorado</i> · 4.2%	8
Corona <i>Mexico</i> · 4.5%	8
Ballast Point Sculpin IPA <i>San Diego</i> · 7%	10
Belching Beaver Peanut Butter Stout <i>San Diego</i> · 5.3%	10
Delirium Tremens <i>Belgium</i> · 8.5%	14
Coronado Orange Ave Wit <i>Coronado, CA</i> · 5%	10
Haterade Hard Seltzer <i>San Diego</i> · 5%	8



THE RICE PADDY

Sake, *chilled*

FIG. V
rice, in the
head

the more the polish, the silkier the spirit

DRAFT SAKE

Momokawa Junmai Ginjo 18
Willamette Valley, Oregon · Smooth, crisp, lightly fruity, clean finish · 300ml

JUNMAI & JUNMAI NIGORI

Chiyonosono 'Shared Promise' Junmai 23
Kyushu, Japan · Smooth, lightly citrusy, soft umami, clean finish · 200ml

Yuhu "Eternal Embers" Junmai 25
Ishikawa Prefecture, Japan · Rich, bold, deep umami, dried fruit · 200ml

Wakaze "The Classic" Junmai 38
Paris, France · Crisp, bright citrus, clean finish · 300ml

Rihaku "Dreamy Clouds" Tokubetsu Junmai Nigori 40
Shimane Prefecture, Japan · Creamy, lightly sweet, dry finish · 300ml

JUNMAI DAIGINJO

Uka Sparkling Sake Organic Junmai Daiginjo 50
Fukushima, Japan · Light, crisp, sparkling fresh pear, citrus · 200ml

Uka Black Label Organic Junmai Daiginjo 50
Fukushima, Japan · Elegant, silky, tropical fruit, smooth & long finish · 200ml

Uka Dry Organic Junmai Daiginjo 50
Fukushima, Japan · Crisp, dry, mineral, fresh apple, pear notes · 200ml

HOUSE

ask for our seasonal sake set —
three pours, three temperatures.

PLATE III

From the *Still*

*tequila, mezcal, bourbon, rye, whisky of
every land & the cordials that follow*



FIGS. VI-XIII · AGAVE · GRAIN · JUNIPER · CANE

PLATE III

THE DESERT HEART

Tequila

& her

cousins

<i>Bebemos · Jalisco</i>	27
<i>Casa Dragones Blanco · San Miquel de Allende</i>	25
<i>Casa Dragones Anejo · San Miquel de Allende</i>	50
<i>Casamigos Blanco · Jalisco</i>	19
<i>Casamigos Reposado · Jalisco</i>	23
<i>Casamigos Anejo · Jalisco</i>	25
<i>Casa Noble Anejo · Jalisco</i>	23
<i>Clase Azul Reposado · Jalisco</i>	35
<i>Clase Azul Ultra · Jalisco</i>	280
<i>Codigo Blanco · Jalisco</i>	19
<i>Codigo Reposado · Jalisco</i>	25
<i>Codigo Rosa · Jalisco</i>	21
<i>Cuervo Reserva Platino De La Familia · Jalisco</i>	21
<i>Cuervo Reserva Reposado De La Familia · Jalisco</i>	25
<i>Dobel Diamante Cristalino · Jalisco</i>	20
<i>Dobel 50 Extra Anejo Cristalino · Jalisco</i>	45



FIG. VI
blue agave, in
flower

THE DESERT HEART

Tequila

& her

cousins

<i>Don Fulano Extra Anejo · Jalisco</i>	50
<i>Don Julio Blanco · Antotonilco, El Alto</i>	19
<i>Don Julio Reposado · Antotonilco, El Alto</i>	21
<i>Don Julio Anejo · Antotonilco, El Alto</i>	25
<i>Don Julio 70th Anejo · Antotonilco, El Alto</i>	27
<i>Don Julio 1942 · Antotonilco, El Alto</i>	46
<i>Fortaleza Blanco · Jalisco</i>	21
<i>Fortaleza Reposado · Jalisco</i>	25
<i>Fortaleza Anejo · Jalisco</i>	29
<i>Fortaleza Still Strength · Jalisco</i>	30
<i>Herradura Silver · Jalisco</i>	17
<i>Lalo Blanco · Jalisco</i>	17
<i>Patron Silver · Jalisco</i>	19
<i>Patron Reposado · Jalisco</i>	21
<i>Patron Anejo · Jalisco</i>	25
<i>Tears of Llorona · Jalisco</i>	51



FIG. VI
blue agave, in
flower

THE SMOKE WITHIN

Mezcal

earth-roasted, slow-pulled, kept whole

MEZCAL

<i>Agave de Cortez · Oaxaca</i>	17
<i>Alipus · San Andres</i>	19
<i>Bozal Jibali · Oaxaca</i>	41
<i>Del Maguey San Luis Del Rio · Oaxaca</i>	23
<i>Illegal · Oaxaca</i>	19
<i>Madre · Oaxaca</i>	27
<i>Montelobos · Oaxaca</i>	17



FIG. VI
blue agave, in
flower

THE GRAIN FIELDS

American

Bourbon & Rye

BOURBON

<i>Angel's Envy · Louisville, Kentucky</i>	21
<i>Baker's 7 Year · Clermont, Kentucky</i>	19
<i>Basil Hayden's · County, Kentucky</i>	19
<i>Blanton's · Frankfort, Kentucky</i>	40
<i>Booker's · Clermont, Kentucky</i>	23
<i>Buffalo Trace · Frankfort, Kentucky</i>	17
<i>Eagle Rare · Frankfort, Kentucky</i>	25
<i>Elijah Craig · Bardstown, Kentucky</i>	17
<i>E.H. Taylor Small Batch · Frankfort, Kentucky</i>	45
<i>E.H. Taylor Barrel Proof · Frankfort, Kentucky</i>	135
<i>Four Roses · Lawrenceburg, Kentucky</i>	17
<i>Four Roses Single Barrel · Lawrenceburg, Kentucky</i>	21
<i>Jack Daniel's · Lynchburg, Tennessee</i>	17
<i>Makers Mark · Loretto, Kentucky</i>	19
<i>Michter's Bourbon · Louisville, Kentucky</i>	20
<i>Michter's 10 Year Bourbon · Louisville, Kentucky</i>	50

FIG. VII
two-row
barley

THE GRAIN FIELDS

American

Bourbon & Rye

BOURBON

<i>Michter's Toasted Sour Mash · Louisville, Kentucky</i>	30
<i>Old Forester · Louisville, Kentucky</i>	17
<i>Redwood Empire Screaming Titan · Northern California</i>	21
<i>Redwood Empire Pipe Dream · Northern California</i>	21
<i>Redwood Empire Grizzly Beast · Northern California</i>	21
<i>Stranahan's Blue Peak · Denver, Colorado</i>	24
<i>Stranahan's Original · Denver, Colorado</i>	27
<i>Tincup · Denver, Colorado</i>	19
<i>Woodford Reserve · Versailles, Kentucky</i>	19
<i>Widow Jane Bourbon · Brooklyn, New York</i>	27

R YE

<i>Angel's Envy Rye · Louisville, Kentucky</i>	31
<i>Michter's Straight Rye · Louisville, Kentucky</i>	17
<i>Redwood Empire Rocket Top · Northern California</i>	21
<i>Sazarac Rye · Frankfort, Kentucky</i>	17
<i>Whistlepig Farm Stock · Shoreham, Vermont</i>	25
<i>Whistlepig Piggyback · Shoreham, Vermont</i>	17

FIG. VII
two-row
barley

THE GRAIN FIELDS

American

Bourbon & Rye



R Y E

<i>Whistlepig 10 Year · Shoreham, Vermont</i>	23
<i>Whistlepig 12 Year · Shoreham, Vermont</i>	24
<i>Whistlepig 15 Year · Shoreham, Vermont</i>	50
<i>Whistlepig 18 Year · Shoreham, Vermont</i>	90
<i>Whistlepig 30 Year · Shoreham, Vermont</i>	600
<i>Whistlepig Boss Hog IX · Shoreham, Vermont</i>	185
<i>Whistlepig Boss Hog XI · Shoreham, Vermont</i>	200
<i>Whistlepig Boss Hog XII · Shoreham, Vermont</i>	210
<i>Woodford Reserve Rye · Shively, Kentucky</i>	17

FIG. VII
two-row
barley

FROM DISTANT SHORES

Japanese, Scotch

& Import

FROM JAPAN

<i>Kaiyo Mizunara Oak · Japan</i>	20
<i>Kaiyo Five Wood · Japan</i>	20
<i>Kaiyo Cask Strength · Japan</i>	25
<i>Kaiyo The Rubi · Japan</i>	35
<i>Hibiki · Japan</i>	27

SCOTCH · SINGLE MALT

<i>Balvenie 14 Year · Speyside</i>	25
<i>Glenfiddich 12 Year · Speyside</i>	19
<i>Glenlivet 12 Year · Speyside</i>	19
<i>Highland Park 12 Year · Orkney</i>	25
<i>Highland Park 18 Year · Orkney</i>	35
<i>Lagavulin 16 Year · Islay</i>	27
<i>Laphroaig 10 Year · Islay</i>	21
<i>Macallan 12 Year · Speyside</i>	27
<i>Macallan 15 Year · Speyside</i>	37
<i>Macallan 18 Year · Speyside</i>	80
<i>Macallan 25 Year · Speyside</i>	300



FIG. VIII

Thistle

FROM DISTANT SHORES

Japanese, Scotch & Import

SCOTCH · SINGLE MALT

<i>Oban 14 Year · Highlands</i>	27
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SCOTCH · BLENDED

<i>Chivas Regal · Speyside</i>	19
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<i>Famous Grouse · Highlands</i>	17
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<i>Johnnie Walker Black · Kilmarnoch, Ayrshire</i>	19
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<i>Johnnie Walker Platinum · Kilmarnoch, Ayrshire</i>	27
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<i>Johnnie Walker Blue · Kilmarnoch, Ayrshire</i>	56
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IMPORT

<i>Crown Royal · Canada</i>	17
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<i>Green Spot · Ireland</i>	17
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<i>Jameson Cork · Ireland</i>	17
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<i>Red Breast 12 year Cork · Ireland</i>	21
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<i>Seagrams 7 · Canada</i>	17
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FIG. VIII

Thistle



FIG. IX
juniper, with
berry

JUNIPER

Gin · *botanical*

<i>Aviation · Portland</i>	19
<i>Bombay Dry · England</i>	17
<i>Bombay Sapphire, England 19 Botanist, Islay</i>	19
<i>Harmony · USA</i>	22
<i>Hendricks · Scotland</i>	19
<i>Monkey 47 · Germany</i>	23
<i>Nolet's · Holland</i>	21
<i>Nolet's Reserve, Holland 136 Tanqueray · Scotland</i>	17
<i>Tanqueray · Scotland</i>	17

ISLAND CANE

Rum · *cane in the sun*

<i>Bacardi · Bermuda</i>	17
<i>Captain Morgan · Puerto Rico</i>	17
<i>Flor De Cana · Nicaragua</i>	17
<i>Leblon Cachaca · Brazil</i>	19
<i>Malahat Cabernet Barrel · San Diego</i>	19
<i>Malibu · Barbados</i>	17
<i>Mount Gay Black Rum · Barbados</i>	21
<i>Zacapa · Guatemala</i>	21

PACIFIC POINT

22

CLEAR GRAIN

Vodka · *soft & clean*

<i>Beluga Gold Line · Russia</i>	25
<i>Beluga Transatlantic · Russia</i>	19
<i>Belvedere · Poland</i>	19
<i>Belvedere Organic 10 · Poland</i>	55
<i>Chopin · Poland</i>	19
<i>Grey Goose · France</i>	19
<i>Hangar One · California</i>	17
<i>Ketel One · Netherlands</i>	18
<i>Origen · USA</i>	22
<i>Wheatley · Kentucky</i>	17
<i>Tito's · Texas</i>	19



FIG. X
wheat grain

AFTER-DINNER

Cordials,

Liqueurs &

Amari

bittersweet finishes & herbal closures



FIG. XI
bitter orange

LIQUEUR

<i>Amaro Montenegro · Italy</i>	19
<i>Amaro Nonino · Italy</i>	17
<i>Aperol · Italy</i>	15
<i>Bailey's · Ireland</i>	17
<i>Campari · Italy</i>	15
<i>Chambord · France</i>	15
<i>Chartreuse · France</i>	19
<i>Cynar · Italy</i>	13
<i>Disarrano · Italy</i>	17
<i>Dom B&B · France</i>	17
<i>Drambuie · Scotland</i>	17

AFTER-DINNER

Cordials,

Liqueurs &

Amari

bittersweet finishes & herbal closures



FIG. XI
bitter orange

LIQUEUR

<i>Fernet Branca · Italy</i>	17
<i>Frangelico · Italy</i>	19
<i>Grand Marnier · France</i>	19
<i>Kahlua · Mexico</i>	17
<i>Licor 43 · Spain</i>	17
<i>Lillet Blanc · France</i>	15
<i>Luxardo · Italy</i>	15
<i>Midori · Japan</i>	17
<i>Pimm · England</i>	15
<i>Sambuca White · Italy</i>	15

OF THE LONG CELLAR

Cognac

& Port

brandy of the south & the fortified vintage



FIG. XII

copper cognac
ewer

COGNAC

<i>Hennessy · France</i>	17
<i>Remy Martin VSOP · France</i>	19
<i>Pierre Fernand · France</i>	21
<i>Remy Martin 1738 · France</i>	25
<i>Remy Martin XO · France</i>	33
<i>Hennessy Paradis · France</i>	
½ ounce	85
1 ounce	150
2 ounce	280
<i>Louis XIII · France</i>	
½ ounce	85
1 ounce	160
2 ounce	320
<i>Hennessy Imperial · France</i>	
½ ounce	190
1 ounce	380
2 ounce	680
<i>Richard Hennessy · France</i>	
½ ounce	200
1 ounce	400
2 ounce	800

OF THE LONG CELLAR

Cognac

& Port

brandy of the south & the fortified vintage



FIG. XIII

*dark grapes in a
port glass*

PORT & SHERRY

<i>Fonseca Ruby · Portugal</i>	15
<i>Sandeman LBV · Portugal</i>	21
<i>Sandeman 20yr Tawny · Portugal</i>	23
<i>Taylor Fladgate LBV · Portugal</i>	15
<i>Taylor Fladgate 10 year · Portugal</i>	17

OF THE GREEN

The Topgolf

Swing Suite

a virtual fairway adjacent to the bar — reserve your bay

Two private bays for guests & their parties: virtual rounds at Pebble Beach, St Andrews & courses beyond — with shareable plates, full lounge service, and a dedicated host. Bookings by the hour; available daily.

BAY RATE

Sun-Thurs \$30 Per Guest/Hour

Fri-Sat \$40 Per Guest/Hour

Tues 'Happy Hour' \$15 Per
Guest/Hour

HOURS

11am – 1030pm daily

*last booking begins one hour
before close*

Till the Last *Blossom Falls*

all specimens sourced with care, some from our own property — citrus & honey from the hills above Aviara, salt-cured blossoms from a grove two hours north, herbs from the garden beyond the terrace. pairings, flights & off-menu requests are warmly entertained.

PACIFIC POINT LOUNGE

Park Hyatt Aviara · Carlsbad, CA

PARK HYATT AVIARA · CARLSBAD