

<< BEER >>

DRAKE'S PILSNER 4.5%
San Leandro, CA \$7

PILSNER URQUELL 4.4%
Czech Republic \$7

FACTION PALE ALE 5.4%
Alameda, CA \$8

FARMERS BREWING
530 UNFILTERED WHEAT 5%
Princeton, CA \$8

FORT POINT KSA 4.6%
San Francisco, CA \$8

FORT POINT VILLAGER 6.3%
San Francisco, CA \$8

HENHOUSE IPA 6.9%
Petaluma, CA \$8

SIERRA NEVADA PALE ALE 5.6%
Chico, CA \$8

NORTH COAST BREWING
PRANQSTER BELGIAN ALE 7.6%
Fort Bragg, CA \$9

VICTORY BREWING
SOUR MONKEY, SOUR TRIPEL 9.5%
Philadelphia, PA \$9

<< WINE >>

CAVA BRUT RESERVA SPARKLING
2018 Avinyo, Spain \$13

SPARKLING ROSÉ
Martini & Rossi \$13

ROSÉ
2020 Fableist Butterfly & The Wasp, Central Coast \$13

CHENIN BLANC
2020 Husch, Mendocino \$10

SAUVIGNON BLANC
2019 Desparada Fragment, Santa Barbara \$14

CHARDONNAY
2019 Alma de Cattleya, Sonoma County \$13

CHARDONNAY
2017 Cazadero, Fort Ross Seaview \$16

PINOT NOIR
2019 Bench, Sonoma Coast \$13

TEMPRANILLO
2016 Izadi Rioja, Spain \$10

CABERNET SAUVIGNON
2016 Korbin Kameron Estate, Sonoma \$16

RED BLEND
2018 Sans Liege The Offering, Santa Barbara \$15



OPEN

Monday through Friday at 2pm
Saturday and Sunday at Noon

WELCOME

Relax in our Roaring 20s-style cocktail lounge.
The art of making craft cocktails is our passion
and serving you is our honor.

Drinks prices incur a 10% increase after 7pm.

Enjoy and have fun!

DIRECTOR OF MIXOLOGY

Lexie Lamb

<< CLASSIC COCKTAILS >>

OLD FASHIONED

bulleit bourbon, house old-fashioned bitters, sugar cube, orange \$13

MANHATTAN

bulleit bourbon or bulleit rye, sweet vermouth, aromatic bitters, house cherries \$13

SAZERAC

absinthe, bulleit rye, cognac, cherry bitters \$13

BOULEVARDIER

bulleit bourbon, campari, sweet vermouth \$13

EXECUTIVE GIN & TONIC

fords gin, indian tonic, juniper, grapefruit, cardamom, rosemary \$13

ZELDA

gin, honey syrup, lemon, ginger beer, luxardo cherries \$13

LEMON DROP

vodka, triple sec, fresh lemon, simple syrup, gold sugar rim \$13

CLASSIC DRY MARTINI

fords gin or drake's organic vodka, a whisper of dry vermouth, green olives \$13

GREAT GATSBY HAPPY HOUR

every day 3 to 6pm
all specialty cocktails \$2 off
beer, wine, and well drinks \$1 off

<< WHISKEY >>

TONY BENNETT

barrel-aged redemption rye whiskey, maurin quina, punt e mes, bitters, smoke \$13

THE BUCK STOPS HERE

bulleit bourbon, strawberry, lemon, aromatic bitters, ginger beer \$13

BEEHAVE

scotch, lemon, cinnamon honey syrup, aquafaba, cardamom bitters \$13

LORD FAIRFAX

bulleit bourbon, amaro, walnut bitters, absinthe \$13

TOKYO SMASH NEW

kikori, ginger lemongrass syrup, mint, lemon juice over crushed ice, garnished with fresh mint and dehydrated lemon wheel \$13

CELEBRATE AT MAC'S

Reserve our private VIP room and areas for your special event.

Contact Miguel: events@macsat19broadway.com

<< AGAVE >>

MAC'S MARGARITA

hornitos reposado tequila, fresh lime, agave, orange cognac \$13

MEZCALICA

banhez mezcal, blackberry cordial, smoked chili bitters, lime juice, charcoal, aquafaba \$13

VALERIE

hornitos reposado tequila, mezcal, lime, watermelon, hibiscus syrup, hellfire tincture, chili salt rim \$13

SOLAR FLARE

hornitos reposado tequila, blood orange, ancho chili agave, hellfire tincture, chili salt \$13

SMOKING GUN NEW

hornitos reposado tequila, mezcal, ancho chili agave, scorched peach bitters, lemon and lime zest, finished with smoking ice \$13

<< GIN / VODKA >>

GREEN LIGHT, GO!

fords gin or drake's organic vodka, cucumber juice, gingergrass syrup, green chartreuse \$13

THE BEAUTIFUL ONES

fords gin, crème de violette, blueberry shrub, lavender-peaflower bitters, soda \$13

THE GATSBY

empress gin, lemon, lime, basil syrup, topped with sparkling wine \$13

YOU'RE SO COOL

drake's organic vodka, elderflower, lemon, mint, meyer lemon bitters, seltzer \$13

PRINCESS AND THE FROG NEW

drake's organic vodka, matcha syrup, pineapple juice, lemon juice, yellow chartreuse \$13

<< TIKI >>

OG MAI TAI

flor de caña platinum rum, lime juice, orgeat, orange curaçao, dark rum \$13

SAFE WORD PINEAPPLE NEW

white rum, crème de coconut, pineapple juice, orange juice, shaved nutmeg, over crushed ice \$13

ZOMBIE

light rum, dark rum, pineapple, fresh lemon, lime, passionfruit syrup, bitters \$13

REMINGTON II NEW

white rum, grapefruit juice, orgeat, lime juice, hibiscus syrup, and cappelletti \$13

BON TEMPE NEW

cocolero, lime juice, soda water, champagne, blue curaçao \$13

ENTERTAINMENT BOOKING

Contact Jon Moore
entertainment@macsat19broadway.com