



COCKTAIL MENU

In an effort to secure Yaamava' Resort & Casino's position as the leading entertainment destination in Southern California, in 2003 our tribe embarked on an amenity enhancement project that eventually included the introduction of the Pines Modern Steakhouse. As the enterprise continued to increase its offerings, so did the Pines. In 2021, the Pines Steakhouse was reborn. As always, the Pines Steakhouse continues to offer a first-in-class luxury experience that is one-of-a-kind in Southern California. Please allow our storytellers to illuminate your experience with tales of the dining space and guide your journey into our menu offerings.



Twists on Classics



This section revisits timeless cocktail icons through modern technique, unexpected ingredients and contemporary flavor structure. Each drink is rooted in the spirit and intent of the original and pushed forward through precision, restraint and a refined steakhouse sensibility.

Catalon Sour

TWIST ON THE CLASSIC WHISKY SOUR

Rye Whiskey | Lemon | Chestnut

Cherry Reserve

TWIST ON THE CLASSIC OLD FASHIONED

Bourbon Whiskey | Cherry | Palo Santo | Orange Bitters

Shiso Rita

TWIST ON THE CLASSIC MARGARITA

Tequila Blanco | Lime | Mancino Chinato Vermouth | Agave | Shiso

Yaamava' Tai

TWIST ON THE CLASSIC MAI TAI

White Rum | Fino Sherry | Orgeat | Lime | Salt & Black Pepper

High Society

TWIST ON THE CLASSIC NEGRONI

Dark Rum | Mancino Rosso Vermouth | Rinomato Bitter Scuro | Campari | Chocolate Umeshu | Plum

P&P

TWIST ON THE CLASSIC PALOMA

Tequila Blanco | Mezcal | Roasted Bell Pepper Shrub

Green House Collins

TWIST ON THE CLASSIC TOM COLLINS

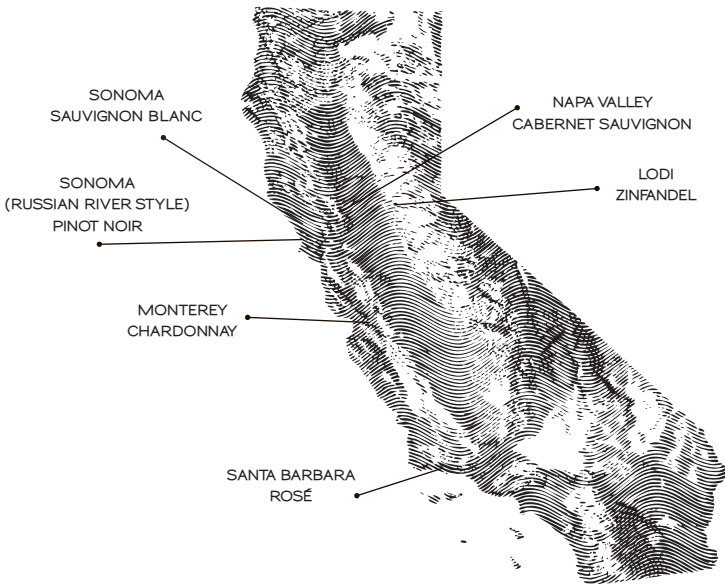
Gin | Fennel & Cucumber Shrub | Tonic Water

Vesper O'clock

TWIST ON THE CLASSIC VESPER MARTINI

Gin or Vodka | Mancino Secco & Bianco Vermouth | Peach Bitters | Wakamomo

Wine based Cocktails



A CELEBRATION OF CALIFORNIA'S MOST ICONIC WINE REGIONS

This rotating selection evolves throughout the year, highlighting regional producers and translating their identity and story from vineyard to glass.

Hugo Spritz Vol. 2

SONOMA – SAUVIGNON BLANC

Sauvignon Blanc | Rinomato Americano Bianco | Elderflower | Mint

PROFILE: BRIGHT, FLORAL, HERBAL, REFRESHING

Café Yaamava'

SONOMA (RUSSIAN RIVER STYLE) – PINOT NOIR

Pinot Noir | Mancino Chinato Vermouth | Blended Whisky | Cold Brew

Salted Caramel Cream

PROFILE: SILKY, RICH, BITTER SWEET, DESSERT-LEANING

Pacific 75

MONTEREY – CHARDONNAY

Chardonnay | Gin | Verjus | Apple | Honey | Saline | Sparkling Wine

PROFILE: CRISP, MINERAL, ELEGANT, DRY

Mistaken In Plines

NAPA VALLEY – CABERNET SAUVIGNON

Cabernet Sauvignon | Mancino Rosso Vermouth | Peach | Campari | Prosecco

PROFILE: STRUCTURED, BITTER SWEET, FRUITY, LAYERED

Santa Blush

SANTA BARBARA – ROSÉ

Rosé Wine | Vodka | Jasmine | Lemon | Soda

PROFILE: BRIGHT, DRY, FIZZY, AROMATIC

Golden State Bramble

LODI – ZINFANDEL

Zinfandel | Gin | Crème De Mûre | Lemon | Black Pepper Tincture | Soda Water

PROFILE: JAMMY, SPICED, DARK FRUIT, STRUCTURED

Collection

86



A TRIBUTE TO CLASSIC COCKTAIL CULTURE

This vintage tribute invites guests to step back in time with carefully curated spirits from the 1970s and 1980s. Highlighting timeless cocktail recipes prepared with vintage era spirits, each expression explores a different dimension of classic cocktail craftsmanship. To see our full list, see our Collection 86 menu.

THE SPIRIT FORWARD EXPRESSION

Pure, near neat presentations framed by minimal structure

Classic Martini 100

Booth's High and Dry London Dry Gin – Bottle 1970s or Smirnoff Red Label
Vodka – Bottle 1980s | Cinzano Extra Dry White Vermouth

GUEST CHOICE: EXTRA DRY | DRY | WET

Vesper Martini 100

Gordon's Special Dry London Gin – Bottle 1980s | Smirnoff Red Label
Vodka – Bottle 1970s | Noilly Prat Dry Vermouth – Bottle 1960s

THE HERITAGE EXPRESSION

A classic inspired expression referencing origin and tradition

Negroni 85

Charles Tanqueray Special Dry English Gin – Bottle 1980s | Campari Bitter
Bottle 1970s | Cinzano Sweet Red Vermouth – Bottle 1970s

THE TEXTURE EXPRESSION

Luxury defined through mouthfeel, temperature and controlled dilution

Rob Roy 110

Johnnie Walker Black Label (12 Years Old) Blended Scotch Whisky – Bottle 1970s
Martini and Rossi Sweet Red Vermouth – Bottle 1980s | Angostura Bitters

THE TIME EXPRESSION

Patience and age expressed through rested or matured components

Sidecar 95

Rémy Martin VSOP Fine Champagne Cognac – Bottle 1980s | Cointreau
Bottle 1970s | Fresh Lemon

THE PRECISION EXPRESSION

Absolute technical control, balance & repeatability

French 75 340

Booth's High & Dry London Dry Gin – Bottle 1970s | Fresh Lemon
Vintage Champagne – Bottle 1980s (Coravin service)

Dalquiri 50

Bacardi Carta Blanca – Bottle 1990s | Fresh Lime | Sugar

THE ICON EXPRESSION

A singular landmark cocktail conceived as the ultimate statement of rarity and value

Sazerac 75

Jim Beam Yellow Label Kentucky Straight Rye Whiskey – Bottle 1980s or Martell
3* VS Cognac Bottle 1970s | Absinthe | Peychaud's Bitters Sugar

BEER		9
brew	a.b.v.	i.b.u.
Angry Orchard Apple	5%	10
Cider - Walden, NY		
Firestone Walker 805	4.7%	20
Blonde Ale - Paso Robles, CA		
Guinness	4.2%	45
Stout - St. James Gate, Ireland		
Modelo Negra	5.4%	19
Vienna Lager-Style Beer - Mexico City, Mexico		
Stella Artols	5.2%	37
European Pale Lager - St. Louis, MO		
Stone Delligious	7.7%	80
India Pale Ale - Escondido, CA		

ZERO-PROOF COCKTAILS 12

Nogroni

Non-Alcoholic Gin Alternative | Non-Alcoholic Bitter Aperitivo | Non-Alcoholic Sweet Vermouth

Agave Sour

Non-Alcoholic Tequila Alternative | Fresh Lime Juice | Agave Syrup | Saline Solution

Continental Spritz

Non-Alcoholic Bitter Aperitivo | Non-Alcoholic Sparkling Wine or Soda Water

GI-NO Tonic

Non-Alcoholic Gin Alternative | Premium Tonic Water

Guest Choice of Tonic: Classic Tonic | Light Tonic | Mediterranean Tonic

