

GARNET *Guru*

OUR NOT TOO SWEET JEWEL WITH POMEGRANATE TONES
pomegranate | raspberry spirit | red vermouth | sour pom seeds
lemon | violet | sparkling lambrusco wine - \$15



AMETHYST *Kaleidoscope*

TROPICAL, CREAMY PALOMA WITH A DESERT TWIST
tequila | chamomile | mariposa tea | soursop
sparkling grapefruit limonada | condensed coconut milk
flores | sage - \$14 (with Smokey Sotol +\$2)

Sea of AQUAMARINE

AN OCEAN WATER FOR ADULTS IN A GORGEOUS BLUE HUE
coconut rum | lambanog | blue coconut | soured coconut water
mediterranean tonic | sea breeze | rainbow boba - \$15



Dripping DIAMONDS

CITRUSY, LIGHT CRYSTAL INSPIRED BY THE BEATLES
local vodka | tangerine-cello trees | citron marmalade skies
meyer lemon | orange blossom | black lemon bitters
buddha hand marshmallow - \$15

Anahata EMERALD

AN HERBAL, INDIAN SPICED GEM OF A MIDORI SOUR
100 herb liqueur | emerald pandan | melon | kiwi | pineapple
mint chutney | egg white | boondi snacks - \$15



Ama Black PEARL

A FROZEN, LUSH GIN CLASSIC WITH A JAPANESE TWIST
frozen japanese gin | white chocolate | black sesame
dry vermouth | lemon | chocolate pearl - \$16

Rohang RUBY

SPICY, SMOKEY MARGARITA W/ SOUTH ASIAN FLAVORS
mez-quila | fiery chili | burmese masala | bitter orange
hibiscus grenadine | lime | fish sauce | lime leaf - \$15

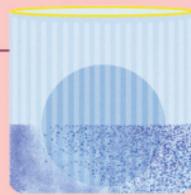


PERIDOT *Periquito*

CACTUS INSPIRED WITH A HINT OF LICORICE
pistachio | almond cream | nopal cactus | pastis | pulque
oaxacan gin | aquafabba | mint | worm salt - \$15

Once in a SAPPHIRE moon

SMOOTH, SPICED WHITE NEGRONI MEETS A BLUE ORB
Lemongrass rice shochu | blue plum brandy | yuzu sake
bitter bianco | basmati rice | blue moon ice - \$15



OPAL *of my eye*

A CLASSIC COBLER COCKTAIL SPICED FOR FALL
braised opal apple | barrel aged madeira cobbler
green chili | lemon | cobbler crumble - \$14

Topless TOPAZ

PORNSTAR MARTINI VIBES WITH A STRONG KICK
passionfruit | vanilla | kaoliang | unaged brandy | kumquat
tomato | jackfruit orgeat (contains almonds) - \$14



TURQUOISE *Dilemma*

SMOKED OLD FASHIONED WITH A ROCK IN A ROCK
az mesquite malt whisky | corn whiskeys
dried chili | mesquite honey | piloncillo sugar
charred tortilla bitters - \$16

QUARTZ

Welcome to Quartz! Our little bar is inspired by the beautiful and special landscapes of the desert. We hope to share with you our love for making great cocktails with a menu inspired by the colorful gems and stones that we find so precious.

We have a full bar and can whip up all your favorite treats. Let us know how we can best tailor your drink to fit your tastes. Thanks for joining us on our crystal adventure. Cheers!

Food

DIAMOND DOGS

CLASSIC NEW YORKER mustard, relish, sauerkraut - \$6

GLOBETROTTER rotating worldly flavors - \$8

SNACKS

KETTLE COOKED POTATO CHIPS - \$3

MASALA SPICED CHEXMIX - \$4

WARM OLIVES AND LUPINI BEANS - \$5

Beer + Wine

BEERS & SELTEZERS

ROTATING IPA ask your bartender - \$8

WRENHOUSE VALLEY BEER - \$8

COORS BANQUET - \$5

MODELO ESPECIAL - \$6

WHITE CLAW rotating flavors - \$7

WINE

ASK YOUR BARTENDER OR CHECK THE BOARD
FOR ROTATING WINE LIST

Shots!

ROSE QUARTZ

vodka, pink rose, dry vermouth, lemon

TIGER'S EYE

jasmine, thai whiskey, peach, chili honey, ginger, lime

SMOKY QUARTZ

mezcal, mango, mandarin orange, lime, boba

ALL SHOTS ARE \$9 (OR COCKTAIL \$13 OR PITCHER \$50)

Frozen

JASPER TRINI

frozen angostura bitters, strawberry, lime, orgeat (contains almonds) - \$15

MIAMI VICE

half JASPER TRINI, half AMA BLACK PEARL, all fun (contains almonds) - \$16

Non Alcoholic

CITY OF GOLD

PURPLE CORN, PINEAPPLE, APPLE, BITTER ORANGE, LEMON SODA \$12

IVORY JUNGLE

SOURSOP LIMONADA, SOURED COCONUT, GRAPEFRUIT SODA \$12

JADE TEMPLE

MATCHA, N/A GARDEN SPIRIT, SUDACHI LIME, CUCUMBER, MINT \$12

NOT AS AMBER AS YOUR ENERGY

PASSIONFRUIT, ORGEAT, CHIA, GINGER, TONIC \$12



- DIGITAL MENUS
- SPIRITS LIST
- CAVE RESERVATIONS