

Seasonal Cocktails

(served all day)

Ohhhhh! Honey I do! \$13

A rum mojito with fresh honeydew juice and mint, sweetened with agave and topped with soda water.

The Third Colorway \$15

Gin, tangerine juice, lemon juice, ginger liqueur, agave, aquafaba, and Peychaud's bitters.

Pineapple Fog \$13

Tequila blanco, peach liqueur, pineapple pureé, aquafaba, agave, and lime juice.

Dreaming of Thailand \$14

Infused bourbon, banana liqueur, walnut bitters, and agave.

The Blacker The Berry \$13

Vodka, spiced pear liqueur, blackberry pureé, and agave.

Spanish Lullaby \$12

Red sangria with brandy, lemon juice, orange juice, triple sec, and apple.

Classic Cocktails

(served during Dinner service only)

Margarita \$13

Tequila Blanco, triple sec, lime juice, and simple syrup.

Old Fashioned \$14

Bourbon, angostura bitters, simple syrup, and orange peel.

Whiskey Sour \$13

Bourbon, lemon juice, simple syrup, aquafaba, and angostura bitters.

Negroni \$13

Gin, campari, and sweet vermouth.

Manhattan \$15

Rye, sweet vermouth, angostura bitters, and orange bitters.

Lemon Drop \$13

Vodka, triple sec, lemon juice and simple syrup.

Paloma \$13

Tequila Blanco or Mezcal, grapefruit juice, lime juice, agave, soda water, and a tajin rim.

White & Sparkling Wine

WildSong Sauvignon Blanc \$11 | \$42
19' Marlborough, New Zealand

Marta Pino Grigio \$10 | \$40
Veneto, Italy

**Fleuraison Sparkling Rose
Tempranillo/Merlot** \$9 | \$35
Languedoc, France

Reserve Saint Marc Chardonnay \$8 | \$30
Vin De Pays, France

De Bortoli Sparking Brut Chardonnay \$8 | \$30
Riverina, Australia

Sol Stone "Rock Meadow" Viognier \$45
19' Columbia Valley, Washington

Beau Joubert "Old Vine" Chenin Blanc \$45
19' Stellenbosch, South Africa

Red Wine

Mi Terruño Malbec \$12 | \$45
Mendoza, Argentina

**Nespolino Rosso
Sangiovese/Merlot** \$10 | \$34
18' Emilia - Romagna, Italy

**Mendi by Mendieta Osaba
Tempranillo** \$9 | \$30
Lanciego, Spain

Wildridge Winery Cabernet Sauvignon \$50
Columbia Valley, WA

**Domaine de l'Espigouette Cotes
du Rhone Grenache/Syrah/Mourvedre** \$45
Rhône, France

St. Josef's Estate Pinot Noir \$42
Willamette Valley, OR

Les Jamelles Clair de Rose \$11 | \$45
Monze, France

Beer & Cider

Everybody's		\$4.5
The Cryo IPA	6.9%	
pFriem		\$5.5
IPA	6.8%	
Bodhizafa		\$5.5
IPA	6.9%	
Crikey		\$5.5
IPA	6.8%	
Black Butte		\$5
Porter	5.5%	
Stella Art		\$5.5
Belgium Premium Lager	5.2%	
Pacifico		\$6
Mexican Pilsner	4.5%	
Modelo Especial		\$5.5
Mexican Pilsner	4.4%	
Diamond Knot		\$4.5
Tropical Island Stout	6.5%	
pFriem		\$5.5
Pilsner	4.9%	
Ridgetop		\$5.5
Red Amber Ale	6%	
Yonder Cider (16oz)		\$8
Semi-Sweet	6.5%	
Tieton Cider (16oz)		\$9
Dry Hopped	6.9%	
La Familia		\$7
Hibiscus Cider	5.6%	
White Claw Seltzer		\$5
Mango, Natural Lime	5%	

Amaro & Vermouth

Averna	\$9
Amaro CioCiaro	\$7
Lazzaroni Amaro	\$7
Cardamaro	\$8
Cynar	\$8
Fernet Branca	\$9
Zucca Rabarbaro	\$9
Angostura Amaro	\$8
Yzaguirre Vermouth	\$8
Rojo, Secco, Blanco	

Apertitif, Herbal & Liquors

Cocchi Americano	\$7
Bonal Gentiane Quina	\$7
Aveze Gentiane Liqueur	\$8
Combiar Kummel	\$9
Pierre Ferrand Dry Curacao	\$8
Peychaud's Aperitivo	\$7
Rinomato Aperitivo	\$8
Lazzaroni Amaretto	\$8
Aperol	\$9
Pimms	\$8
Green Chartreuse	\$18
Ricard Pastis	\$7
Strega	\$12
Saler's Gentiane	\$7

Vodka

Kettle One	\$12
Grey Goose	\$13
Nikka Coffey Vodka	\$14
St George All Purpose	\$8
Tito's	\$10

Brandy, Cognac & Pisco

Lustau Solera Reserva	\$8
Lairds Apple Jack	\$7
Camus VS	\$10
Barsol Quebranta Verde	\$10
La Caravedo Quebranta	\$9
Hennessy	\$12

Rum

Charanda Blanco	\$10
Smith and Cross	\$12
Plantation Stiggins Pineapple	\$13
Plantation Original Dark	\$9
Mount Gay Black Barrel	\$9
Novo Fogo Cachaca Silver	\$10
Sailor Jerry	\$10
Brugal 1888	\$12
Flor de Caña	\$14

Tequila Blanco

Arette Blanco	\$8
Jimador Blanco	\$8
Hornitos Blanco	\$9
1800 Silver	\$10
Siete Leguas Blanco	\$13

Casa Amigos Blanco	\$14
Tromba Blanco	\$14
Ocho Plata	\$16

Reposado

Jimador Reposado	\$9
Hornitos Reposado	\$10
1800 Reposado	\$12
Herradura Reposado	\$13
Siete Leguas Reposado	\$14
Casa Amigos Reposado	\$15
Tromba Reposado	\$15
Tequila Ocho	\$17

Añejo

1800 Añejo	\$13
Herradura Añejo	\$15
Siete Leguas Añejo	\$16
Casa Amigos Añejo	\$16
Tromba Añejo	\$17
Tequila Ocho	\$18

Mezcal

Reyes y Demonios	\$11
Agave Cortez	\$12
Wahaka Espadin	\$13
Mayalen Machetazo	\$14
Nuestra Soledad	\$15
Bozal Ensamble	\$15
Bozal Tobasiche	\$17
De Leyenda San Luis Potosí	\$18

Aquavit

Blekk Spr ut Aquavit	\$9
Krogstad	\$9

Gin

Botanist	\$11
Big Gin	\$11
Mahon	\$11
Nikka Coffey Gin	\$16
Hendricks	\$13
Oola	\$11
Bombay Sapphire	\$11
St. George	\$10

Bourbon

Evan Willians	\$9
Four Roses	\$9
Maker's Mark	\$10
Elijah Craig	\$10
Larceny	\$15
Buffalo Trace	\$11
Knob Creek Bourbon	\$12
Old Forester 1920	\$13
Basil Hayden's	\$13
Woodford Reserve	\$13
Mitchers Bourbon	\$14
Flights (Three 1oz shots)	\$22

Rye

Dickel	\$8
Sazerac	\$10
Rittenhouse	\$10
James E Pepper 1976 Rye	\$11
Knob Creek Rye	\$12
Mitchers Rye	\$14

Scotch

Dewards White Label	\$9
Jack Daniel's	\$10
Tullamore Dew	\$10
Jameson	\$11
Cooper Works Single Malt	\$11
Chivas	\$12
Monkey Shoulder	\$13
Laphroaig	\$14
Glenlivet	\$16

Non Alcoholic

Soda	\$3.5
Coca-Cola, Sprite	
Club Soda	\$3.5
Timber City Ginger Beer	\$6
Lemonade	\$3
Blackberry Lemonade	\$4
Classic Rootbeer Float	\$12
A&W Rootbeer with vanilla ice cream, whipped cream, and a cherry on top.	
Brew Dr. Kombucha	\$6
Love or Uplift (caffeinated)	
Guayaquí Yerba Mate	\$5.5
Lemon Ellation, Sparkling Grapefruit, Orange Exuberance	
Tea	\$3.5
Peppermint, Chamomile, Red Peach	
Coffee	\$3.5
Caffe Umbria	
Sanpellegrino	\$3
Fresh-squeezed Juice Classics	\$6.5
Orange juice or Grapefruit juice	
Lemonade	\$5.5

We can split checks a maximum of 4 ways. A 7% service charge is included on each check. 100% of the service charge is retained by the restaurant and any tip left on top of the service charge goes directly to the employee that served you. The service charge helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 042321