

## Seasonal Cocktails

(served all day)

### ¡Uno Más Por Favor! \$14

Tequila, rum, aquafaba, guanavana juice, lime juice, Peychaud's bitters, and agave.

### Blood & Spice \$14

Tequila Blanco, triple sec, blood orange pureé, lime juice, and jalapeño-infused syrup.

### Don't Forget About Me \$15

Gin, tangerine juice, lemon juice, aquafaba, bergamot bitters, oregano-infused syrup, and fresh basil.

### Sunshine \$16

Vodka, triple sec, amaro, orange juice, lemon juice, aquafaba, and bergamot bitters.

### Blue Moon \$15

Rum, blue curaçao, pineapple pureé, lime juice, aquafaba, agave, and shaved coconut.

### Dreaming in Thailand \$14

Banana-infused bourbon, banana liquor, walnut bitters, and simple syrup.

### Cafe Fashion \$14

Infused bourbon, Amaro Averna, walnut bitters, and simple syrup.

## Classic Cocktails

(served during Dinner service only)

### Margarita \$13

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

### Old Fashioned \$15

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

### Whiskey Sour \$14

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

### Negroni \$15

Gin, campari, and sweet vermouth.

### Manhattan \$15

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

### Lemon Drop \$14

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

**Reserve Saint Marc Chardonnay** \$9 | \$35  
Vin De Pays, France

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

**Hollorn Vineyards Riesling** \$13 | \$45  
Willamette Valley, OR

**Les Janelles Clair de Rose** \$45  
Riverina, Australia

**Res Fortes Roussillon Blanc** \$48  
**Grenache Blanc/Grenache Gris/Macabeu**  
Côte de Roussillon, France

**iLauri "Lume" Trebbiano** \$48  
Abruzzo, Italy

**Fleuraison Blanc de Blanc** \$10 | \$40  
**Sparkling Brut/Chardonnay/Airen**  
Languedoc, France

**Fleuraison Sparkling Rose** \$11 | \$45  
Languedoc, France

## Red Wine

**Les Janelles Mourvèdre** \$9 | \$42  
Rhône, France

**Poderi Dal Nespolino Rosso** \$12 | \$46  
**Sangiovese/Merlot**  
Emilia - Romagna, Italy

**Mi Terruño Cabernet Franc** \$11 | \$45  
Mendoza, Argentina

**Château des Moulins Médoc Rouge** \$12 | \$46  
**Can Sauv/Merlot**  
Lanciego, Spain

**St. Josef's Estate Pinot Noir** \$45  
Willamette Valley, OR

**Domaine de l'Espigouette Cotes** \$50  
**Grenache/Syrah/Mourvedre**  
Rhône, France

## Beer & Cider

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

## Amaro & Vermouth

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

## Apertitif, Herbal & Liquors

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

## 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**

<b>Blekk Spr ut Aquavit</b>	<b>\$9</b>
<b>Krogstad</b>	<b>\$9</b>

## **Gin**

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

## **Bourbon**

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

## **Rye**

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

## **Scotch**

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

## Non Alcoholic

<b>Soda</b> Coca-Cola, Sprite	<b>\$3.5</b>
<b>Club Soda</b>	<b>\$3.5</b>
<b>Timber City Ginger Beer</b>	<b>\$6</b>
<b>Lemonade</b>	<b>\$5</b>
<b>Blackberry Lemonade</b>	<b>\$6</b>
<b>Brew Dr. Kombucha</b> Love or Uplift (caffeinated)	<b>\$6</b>
<b>Guayaquí Yerba Mate</b> Lemon Elation, Sparkling Grapefruit, Orange Exuberance	<b>\$5.5</b>
<b>Tea</b> Masala Chai (high caffeine), Earl Grey (medium caffeine), Peppermint (caffeine-free)	<b>\$3.5</b>
<b>Coffee</b> Caffe Umbria	<b>\$3.5</b>
<b>Sanpellegrino</b>	<b>\$3</b>
<b>Fresh-squeezed Juice Classics</b> Orange juice or Grapefruit juice	<b>\$6.5</b>

**We can split checks a maximum of 4 ways. A 20% 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