

## Seasonal Cocktails

(served all day)

<b>Passiflora with 'Quila</b>	<b>\$13</b>
Aperol, tequila, passionfruit, agave syrup, lime juice and tajin rim.	
<b>One More Please!</b>	<b>\$14</b>
Bourbon, classic noir, jamaica, pineapple juice, agave syrup, and aquafaba.	
<b>Qué Bola Asere!</b>	<b>\$14</b>
Rum, watermelon juice, mint, lime juice, soda water, agave syrup, and aquafaba.	
<b>Ladybug</b>	<b>\$15</b>
Vodka, St. Germain, blood orange purée, triple sec, cucumber, lime juice, agave syrup, and orange bitters.	
<b>Lychee Me Up</b>	<b>\$15</b>
Gin, lychee syrup, pêche de vigne, lime juice, agave syrup, aquafaba, and Peychaud's bitters.	
<b>Dreaming in Thailand</b>	<b>\$14</b>
Infused banana bourbon, vanilla, and walnut bitters.	
<b>Our Michelada</b>	<b>\$9</b>
Our house-spiced mixed tomato juice with choice of cerveza. Pacifico or Modelo.	
<b>Spanish Lullaby</b>	<b>\$13</b>
Red sangria with brandy, triple sec, lemon juice, and orange juice.	
<b>Classic Cocktails</b>	
(served during Dinner service only)	
<b>Margarita</b>	<b>\$14</b>
Tequila Blanco, triple sec, lime juice, and simple syrup.	
<b>Old Fashioned</b>	<b>\$15</b>
Bourbon, angostura bitters, simple syrup, and orange peel.	
<b>Whiskey Sour</b>	<b>\$14</b>
Bourbon, lemon juice, simple syrup, aquafaba, and angostura bitters.	
<b>Negroni</b>	<b>\$15</b>
Gin, campari, and sweet vermouth.	
<b>Manhattan</b>	<b>\$16</b>
Rye, sweet vermouth, angostura bitters, and orange bitters.	
<b>Lemon Drop</b>	<b>\$15</b>
Vodka, triple sec, lemon juice and simple syrup.	
<b>Paloma</b>	<b>\$14</b>
Tequila Blanco or Mezcal, grapefruit juice, lime juice, agave, soda water, and a tajin rim.	

## White & Sparkling Wine

<b>Fleuraison</b>	
<b>Blanc de Blanc/Brut Rose</b>	<b>\$11   \$45</b>
Languedoc, France	
<b>Front of House Sauvignon Blanc</b>	<b>\$13   \$45</b>
Marlborough, New Zealand	
<b>Hollarán Vineyards Riesling</b>	<b>\$13   \$45</b>
Willamette Valley, OR	
<b>iLauri "Equi" Chardonnay</b>	<b>\$10   \$40</b>
Abruzzo, Italy	
<b>Villa Brici Ribolla Gialla</b>	<b>\$45</b>
Goriska, Slovenia	
<b>Res Fortes Rose</b>	<b>\$48</b>
Côte de Roussillon, France	

## Red Wine

<b>Les Janelles Mourvèdre</b>	<b>\$11   \$40</b>
Languedoc, France	
<b>St. Josef's Estate Pinot Noir</b>	<b>\$12   \$38</b>
Willamette Valley, OR	
<b>Tuesday Cellars Cabernet Sauvignon (Classic WA Cab)</b>	<b>\$11   \$35</b>
Columbia Valley, WA	
<b>Poderi Dal Nespolino Rosso Sangiovese/Merlot</b>	<b>\$12   \$48</b>
Emilia - Romagna, Italy	
<b>Domaine de l'Espigouette Cotes du Rhône Grenache/Syrah/Mourvedre</b>	<b>\$45</b>
Rhône, France	
<b>Beau Joubert Ambassador Cab Franc/Cab Sauv/Merlot</b>	<b>\$54</b>
Stellenbosch, South Africa	
<b>Familie Patria Etna Rosso Nerello Mascalese</b>	<b>\$60</b>
Sicily, Italy	
<b>Adeluna 1300 Malbec</b>	<b>\$45</b>
Mendoza, Argentina	

## Beer & Cider

<b>pFriem</b> IPA 6.8%	\$6.8
<b>Bodhizafa</b> IPA 6.9%	\$6
<b>Georgetown</b> Lucille IPA 6.8%	\$6
<b>Deschutes</b> BlackPorter 5.2%	\$6
<b>Modelo Especial</b> Mexican Lager 4.4%	\$5.5
<b>pFriem</b> Lager 5%	\$6
<b>Georgetown</b> Rogers Pilsner 4.9%	\$6
<b>pFriem</b> Pilsner 4.9%	\$5.5
<b>Pacifico</b> Mexican Pilsner 4.5%	\$6
<b>Modelo Especial</b> Mexican Pilsner 4.4%	\$5.5
<b>Johnny Utah</b> Pale Ale 6%	\$5.5
<b>Ridgetop</b> Red Ale 5%	\$5
<b>Dru Bru</b> Hefeweizer 5.1%	\$5
<b>Seattle Cider</b> Semi-Sweet 6.5%	\$7
<b>Seattle Cider</b> Dry 6.5%	\$7

## Amaro & Vermouth

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

## Apertitif, Herbal & Liquors

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

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

## **Bourbon**

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

Flights (Three 1oz shots) \$22

## **Rye**

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

## **Scotch**

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

## Non Alcoholic

<b>Soda</b>	<b>\$3.5</b>
Coca-Cola, Sprite, Diet Coke	
<b>Club Soda</b>	<b>\$1.5</b>
<b>Timber City Ginger Beer</b>	<b>\$6.5</b>
<b>Fremont Non-Alcoholic Stout</b>	<b>\$5</b>
ABV 0.5%	
<b>NO MO Non-Alcoholic IPA</b>	<b>\$6</b>
ABV 0.4%	
<b>Homemade Lemonade</b>	<b>\$5</b>
<b>Blackberry, Pineapple, or Strawberry Lemonade</b>	<b>\$6</b>
<b>Homemade Hibiscus &amp; Chia</b>	<b>\$6</b>
<b>Brew Dr. Kombucha</b>	<b>\$6</b>
Love: Lavender, chamomile, jasmine green tea	
<b>Guayaquí Yerba Mate</b>	<b>\$5.5</b>
Lemon Ellation, Orange Exuberance	
<b>Tea</b>	<b>\$3.5</b>
Masala Chai (high caffeine), Earl Grey (medium caffeine), Peppermint (caffeine-free), Chamomile (caffiene-free)	
<b>Sanpellegrino</b>	<b>\$3</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

**DISCLAIMER:** For any guest with CELIAC or any other GLUTEN sensitivity disorder.

WHILE WE OFFER GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN. CROSS-CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PATRONS ARE ENCOURAGED TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS