

# Over and Out.



## Signature Cocktails

### Just Beet It

*akvavit in a freshly blended beet and celery mary mix, a dash of celery bitters with a caraway and smoked kosher salt rim 7*

### Fresh-Fashioned

*tart cherry infused bourbon muddled with fresh pineapple, amarena cherries, bitters & a splash of soda with rocks 8*

### The Capricorn

*vodka, strawberry puree, black peppercorn syrup with a salt and pink peppercorn rim 7*

### The Cleanse

*rooibos infused whisky, cayenne pepper, maple syrup and lemon served hot 8*

### Tom Kah

*thai bird chili infused vodka, lemongrass-cilantro simple syrup, coconut cream and lots of fresh lime 8*

### Hibiscus-Acai Margarita

*hibiscus and acai berry infused tequila shaken with sour mix and house made grenadine 7*

### Rosemary Pear Martini

*clear creek pear brandy, gin, rosemary simple syrup and citrus 8*

### Ruby Rye Manhattan

*rye whiskey, balsamic reduction and ruby port with aztec chocolate & cherry bitters -choose up or rocks 8*

### Lavender Gin Lemon Drop

*house infused lavender gin, fresh squeezed lemon, crème de violette and a lavender sugared rim 7*

### Blood Orange Negroni

*fresh blood orange juice, gin, campari and sweet vermouth 7*

### Banana Habenero Pain Killer

*habenero rum, banana puree, coconut, pineapple and OJ on the rocks topped with nutmeg 7*

### Sparkling Elderflower Punch

*sparkling lambrusco, st germain, citrus and soda on the rocks 7*

## Sparkles

### Chelsey's Bellini

*absolut pears vodka, peach puree, and champagne 7*

### Thyme After Time

*house made fig-thyme cordial and champagne 7*

### The Remedy

*house made seasonal drinking vinegar and champagne on the rocks 7*

Lindemans Framboise 7.5 12oz bottle

## Draft

Rainier 2

Terminal Gravity IPA 4.25

Oakshire Overcast Espresso Stout 4.25

Boneyard Diablo Rojo 4.25

Everybody's Brewing Hoedown Brown 4.25

Double Mountain Vaporizer 4.25

Upright Brewing #4 Farm House Wheat 4.25

Migration Clem's Cream Ale 4.25

## Bottles

16oz Domestic Can 2

Bud 2.75

Bud Light 2.75

Stella Artois 3.5

Dos Equis 3.5

Bayern Pilsner 3.75

New Castle Brown Ale 3.75

Widmer Hefeweizen 3.5

Guinness Pub Can 4

SOB Porter 6 20oz bottle

Wandering Aengus "Bloom" Cider 4

Bard's Gluten-Free Gold 3.75

Duchesse de Bourgogne 5.5

St Bernardus Tripel 5

St Pauli Non-Alcoholic 3.5

Session Lager or Dark Lager 3

## Reds

House Red 6/23

Papillon Pinot Noir, Oregon '07

*smooth, balanced and earthy 8/31*

## Whites

House White 6/23

Poverty Road Pinot Grigio, Oregon '08

*dry and fragrant with aromas of apple and pear 7.5/29*





## **Beer**



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### **Draft**

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## **Wine**

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