

Beer

Drafts 4.25

Ninkasi Total Domination IPA
Double Mountain India Red Ale
Hopworks HUB Lager
Seasonal Selection*
**ask your server about our rotating tap*

Bottles

16oz Domestic Can 2
Session Lager or Dark Lager 3
Churchkey Pilsner Can 3.50
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
Elysian Jasmine IPA 6 • 20oz bottle
Bard's Gluten-Free Gold 3.75
Duchesse de Bourgogne 5.5
Wandering Aengus "Bloom" Cider 4
Non-Alcoholic Beer 3.5

Non-Alcoholic Beverages

Sodas 2 • rc products
San Pellegrino 3
Drinking Vinegar and Soda 4
Italian Sodas 3
Lemonade 3 • strawberry 3.5
Fresh Squeezed Juices • sm 3, lrg 4
Root Beer Float 4
Stumptown Coffee or Hot Tea 2

Wine

Reds

House Red 5.5-gls/16-half litre/30-1 litre carafe
Kiona Cabernet-Merlot, Washington '03
a perfectly aged blend of earth and oak 7.5-gls/29-btl
La Coterie Ventoux, France '09
a supple blend of grenache, syrah & carignan 7-gls/27-btl
Della Scala Montepulciano, Italy '07
very palatable with soft tannins and oak 6.5-gls/24-btl
The Craftsman Pinot Noir, Oregon '09
light and fruity w/ structured notes of berry 8.5-gls/33-btl
Los Nevados Malbec, Argentina '10
complex with notes of dark plum and anise 7.5-gls/29-btl
Albaliza Tempanillo, Spain '09
a complex & luscious blend with a hint of vanilla 7.5-gls/29-btl

Whites

House White 5.5-gls/16-half litre/30-1 litre carafe
C.C. Grand Estates Chardonnay, WA '08
rich and buttery, with a touch of soft oak 7-gls/27-btl
Regnier David Sauvignon Blanc, France '10
grassy green melon notes and a dry finish 7.5-gls/29-btl
Pacific Rim Riesling, Washington '09
sweet w/ spicy flavors of passion fruit & jasmine 7-gls/27-btl
Coralook Pinot Gris, Australia '08
soft floral nuances w/a bright refreshing finish 8-gls/31-btl
Pianissimo Rose, Argentina '09
a lovely herbal malbec rose (organic) 6.5-gls/24-btl

Sparkles

Chelsey's Bellini
absolut pears vodka, peach puree and champagne 7
Thyme After Time
house made fig thyme cordial and champagne 7
Rive Della Chiesa Prosecco, Italy NV 8/31
Villa DI Corlo Lambrusco, Italy NV 7/27
Lindemans Framboise 7.5 • 12oz bottle



Signature Cocktails

The Cleanse

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

The Capricorn

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

Tom Kah*

thai bird chili infused vodka, lemongrass-cilantro simple syrup, coconut cream and lots of fresh lime 8
**chili infused indicates some burnin' yall!*

Hibiscus-Acai Margarita

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

Ruby Rye Manhattan

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

Lavender Gin Lemon Drop

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

The Remedy

house made drinking vinegar and champagne on the rocks 7

Rosemary Pear Martini

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

Just Beet It

akvavit in a freshly blended beet and celery mary mix, celery bitters and a caraway-smoked salt rim 7

Fresh-Fashioned

tart cherry infused whisky muddled with fresh pineapple, armarena cherries, bitters and a splash of soda on the rocks 8

Sparkling Elderflower Punch

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

Banana Habanero Pain Killer*

habanero rum, banana puree, coconut, pineapple & OJ on the rocks topped with nutmeg 7
habanero peppers are spicy, folks.... not for the timid

Blood Orange Negroni

fresh blood orange juice, gin, campari and sweet vermouth served up 7

Grown Up Root Beer Float

vanilla vodka, sambuca and rootbeer with vanilla bean ice cream served up 7