



Thank you for understanding and helping keep us safe. Face coverings are required while being seated, anytime staff is at your table, whenever you get up from the table, while departing, and anytime you do not have food or beverage.

COCKTAILS

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|--|----|
| <u>Gin / Floral French 75</u> | 14 |
| heritage distilling co. gin / sparkling wine / brovo pink rose / lemon | |
| <u>Gin / Northwest Negroni</u> | 14 |
| big gin / a.g. perino sweet vermouth / brovo tacoma street punk | |
| <u>Mezcal / Smokey Plantain Margarita</u> | 14 |
| banana infused mezcal / lime / agave | |
| <u>Rum / Dark + Stormy</u> | 14 |
| dark rum / lime / mint / angostura bitters / ginger beer | |
| <u>Tequila / Pomegranate Margarita</u> | 14 |
| silver tequila / la pinta pomegranate liqueur / lime / agave | |
| <u>Vodka / Grey Goose Essences Mule</u> | 14 |
| watermelon+basil – peach+rosemary – strawberry+lemongrass | |
| <u>Vodka / Huckleberry Lemondrop</u> | 14 |
| heritage distilling co. huckleberry vodka / triple sec / lemon | |
| <u>Whiskey / Alderbrook Manhattan</u> | 14 |
| heritage distilling co. whiskey / brovo jammy red vermouth | |
| brovo boomerang / bitters blend | |

BARREL-AGED COCKTAIL COLLECTION

local spirits from woodinville whiskey co and heritage distilling co

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|--|----|
| <u>Whiskey / Angel's Share Old Fashioned</u> | 14 |
| whiskey / cognac / aged rum / rich demerara syrup / bitters blend aged with a vanilla bean | |
| <u>Whiskey / Toronto</u> | 14 |
| rye whiskey / fernet branca / cointreau / rich demerara syrup | |

LOCAL DRAFT BEER

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|---|---|
| african amber / mac and jack's / redmond | 7 |
| manny's pale ale / georgetown / seattle | 7 |
| hazelicious hazy ipa / reuben's / seattle | 7 |
| juicy bine ipa / bent bine / belfair | 7 |
| cream ale / wet coast / gig harbor | 7 |

LOCAL BEER AND CIDER

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|---|----|
| bodhizafa ipa / georgetown brewery / seattle | 6 |
| field 41 pale ale / bale breaker / yakima | 6 |
| imperial hazy / 7 seas brewing co. / tacoma | 6 |
| irish death / iron horse brewery / ellensburg | 6 |
| kolsch / dru bru / snoqualmie | 6 |
| rambling route apple cider / tieton / yakima | 6 |
| rambling route pear cider / tieton / yakima | 6 |
| watchstander stout / ghostfish / seattle (16oz) | 11 |

WINES BY THE GLASS

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|--|----|
| <u>Bubbles</u> | |
| house bubbles | 8 |
| prosecco / lamarca / italy | 11 |
| brut rosé / domaine ste. michelle / columbia valley | 12 |
| <u>White</u> | |
| house white | 8 |
| chardonnay / canoe ridge / the expedition / horse heaven hills | 9 |
| pinot gris / cooper mountain vineyards / cooper hill / willamette valley | 11 |
| riesling / chateau ste. michelle / columbia valley | 11 |
| white blend / maryhill / winemaker's white / columbia valley | 10 |
| sauvignon blanc / kerloo / columbia valley | 11 |
| <u>Red</u> | |
| house red | 8 |
| red blend / alderbrook private label / pandion / columbia valley | 16 |
| malbec / subsoil / horse heaven hills | 11 |
| cabernet / isenhower / photobomb / walla walla valley | 12 |
| merlot / maryhill / columbia valley | 13 |
| pinot noir / cooper mountain vineyards / cooper hill / willamette valley | 12 |

WASHINGTON WINES BY THE BOTTLE

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|--|----|
| <u>brut / treveri cellars / blanc de blancs / columbia valley / nv</u> | 40 |
| lightly aromatic wine with abundant grapefruit and floral notes. the palate is crisp and tart with abundant citrus flavors, pear and spice. | |
| <u>madeline angevine / bainbridge vineyards / puget sound / 2016</u> | 60 |
| notes of citrus and grass with an abundance of floral and fruity aromas. this delicate wine is the perfect match for oysters and lighter seafood dishes. | |
| <u>chardonnay / browne family vineyards / columbia valley / 2015</u> | 70 |
| slightly sweet oak and vanilla aromatics lead to guava and mango flavors. finishes with toasted oak, dried fruit and a hint of lemon zest, with lovely balanced acidity. | |
| <u>sauvignon blanc / matthews / columbia valley / 2018</u> | 50 |
| vibrant aromas of citrus zest, fresh herb, kiwi and white and pink grapefruit, with intriguing mineral notes throughout. the kiwi and tropical and citrus flavors play perfectly off one another, with the palate bringing a sense of volume and length. | |
| <u>red blend / avennia / alderbrook's pandion / columbia valley / 2018</u> | 64 |
| a lively bouquet of red currants, damson plum, amarena cherries and rich milk chocolate notes. seamless and balanced on the palate. this wine finishes with rich red and black fruits, anise, desert sage, and rich mocha powder. | |
| <u>cabernet franc / andrew will / yakima valley / 2017</u> | 90 |
| displays a core of red fruit draped in potpourri spice overflowing with dark cherries. taut and well & balanced on the mid-palate, the wine has a beautiful structure and lingers on and on with a long, elegant, silky finish. | |
| <u>barbera / casa smith / wahlake slope / 2017</u> | 50 |
| complex bouquet of blue and black fruits, leafy herbs, vanilla, and spice. It's terrific on the palate as well, offering medium to full body, tons of fruit, and remarkable purity. | |
| <u>merlot / terra blanca / signature series / red mountain / 2015</u> | 70 |
| black cherry with hints of clove entwined on the nose followed by velvety layers of black cherry and plum. layers of soft tannins, dried cherries, black fruits, nuances of clove and hints of chocolate melt together on the long, silky finish. | |

Service Charge:

Due to the ongoing challenges posed by Covid-19, a 20% service charge has been applied to your restaurant dining check of which 75% will be paid directly to your server & the remaining 25% will be paid to food & beverage support staff.