

**COCKTAILS**

<u>bubbles / passiflora spritz</u>	13
lamarca prosecco / aperol / giffard passion fruit liqueur / lemon	
<u>cachaça / caipirinha</u>	12
leblon cachaça / lime / sugar	
<u>gin / bee's knees</u>	13
big gin / lemon / acacia honey syrup / scrappy's lavender bitters	
<u>gin / martinez</u>	14
ransom old tom gin / brovo boomerang / cocchi vermouth di torino / cherry bitters	
<u>gin / victorian gin and tonic</u>	13
empress 1908 gin / lemon / fevertree elderflower tonic	
<u>mezcal / oaxacan old fashioned</u>	14
del maguey vida mezcal / cimarron reposado tequila / angostura bitters / agave	
<u>rum / pineapple dark and stormy</u>	13
plantation pineapple rum / plantation dark rum / lime / fevertree ginger beer	
<u>rum / strawberry daiquiri</u>	14
plantation three star rum / lime / house-made strawberry cordial	
<u>tequila / paloma</u>	13
lunazul silver tequila / fevertree sparkling grapefruit / house-made grapefruit cordial	
<u>tequila / pomegranate margarita</u>	14
lunazul silver tequila / lime / agave / la pinta pomegranate liqueur	
<u>vodka / grey goose essences mule</u>	13
watermelon & basil / peach & rosemary / strawberry & lemongrass	
<u>vodka / huckleberry lemondrop</u>	13
heritage distilling co. huckleberry vodka / triple sec / lemon	
<u>whiskey / paper plane</u>	14
buffalo trace bourbon / aperol / brovo amaro no. 4 / lemon	

**BARREL-AGED COCKTAIL COLLECTION**

featuring local spirits aged in casks from heritage distilling co. for up to twelve weeks

<u>cognac / split sazerac</u>	14
<u>gin / barrel-charred negroni</u>	14
<u>rum / mai tai</u>	14
<u>whiskey / angel's share old fashioned</u>	14
<u>whiskey / manhattan</u>	14

**WINES BY THE GLASS**

<u>bubbles</u>	
house bubbles	9
prosecco / lamarca / italy	11
brut rosé / domaine ste. michelle / columbia valley	12
brut / treveri / blanc de blancs / columbia valley	11
<u>white / blush</u>	
house white	9
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
rosé of pinot gris / julia's dazzle / long shadows / columbia valley	12
rosé of sangiovese / maryhill / columbia valley	10
sauvignon blanc / kerloo / columbia valley	11
<u>red</u>	
house red	9
cabernet sauvignon / j. bookwalter / readers / columbia valley	15
cabernet sauvignon / browne / heritage / columbia valley	12
grenache syrah mouvedre / avennia / lydian / columbia valley	16
malbec / alamos / mendoza	11
merlot / maryhill / columbia valley	13
pinot noir / cooper mountain vineyards / cooper hill / willamette valley	12
red blend / alderbrook private label / pandion / columbia valley	16
syrah / the royal bull / pretender / columbia valley	13

**LOCAL DRAFT BEER**

african amber / mac and jack's / redmond	7
manny's pale ale / georgetown / seattle	7
253 pilsner / 7 seas / gig harbor	7
juicy bine ipa / bent bine / belfair	7
cream ale / wet coast / gig harbor	7

**LOCAL BEER AND CIDER**

bodhizafa ipa / georgetown brewery / seattle	6
field 41 pale ale / bale breaker / yakima	6
imperial hazy / 7 seas brewing co. / tacoma	6
hefeweizen / dru bru / snoqualmie	6
irish death / iron horse brewery / ellensburg	6
rambling route pear cider / tieton / yakima	6

**Service Charge:**

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.