



**COCKTAILS**

<u>alderbrook coffee</u>	14
kahlua / frangelico / gosling's 151 rum cinnamon & nutmeg / cream	
<u>spiced cider sparkler</u>	13
lamarca prosecco / crown royal apple / chinese 5 spice bitters apple cider	
<u>fall negroni</u>	14
big gin / perino sweet vermouth / campari / five spice bitters	
<u>hood canal breeze</u>	13
absolut grapefruit vodka / orange curacao / cranberry / lime	
<u>victorian gin and tonic</u>	13
empress 1908 gin / lemon / fevertree elderflower tonic	
<u>oaxacan old fashioned</u>	14
del maguey vida mezcal / cimarron reposado tequila / angostura bitters / agave	
<u>cranberry ginger shandy</u>	10
cranberry juice / lemon / fevertree ginger beer / mac & jacks	
<u>pumpkin fever</u>	14
spiced rum / baileys / house-made pumpkin mix / graham cracker whipped cream	
<u>pomegranate margarita</u>	14
lunazul silver tequila / lime / agave / la pinta pomegranate liqueur	
<u>caramel apple mule</u>	13
vodka / caramel / apple cider / ginger beer	
<u>huckleberry lemondrop</u>	13
heritage distilling co. huckleberry vodka / triple sec / lemon	
<u>pineapple dark and stormy</u>	13
plantation pineapple rum / plantation dark rum / lime / fevertree	
<u>paper plane</u>	14
buffalo trace bourbon / aperol / brovo amaro no. 4 / lemon	
<u>decomposer</u>	14
buffalo trace bourbon / perino sweet vermouth / grande mariner lemon / absinth rinse	
<b><u>BARREL-AGED COCKTAIL COLLECTION</u></b>	
featuring local spirits aged in casks from heritage distilling co. for up to twelve weeks	
<u>tequila negroni</u>	14
<u>gin negroni</u>	14
<u>angel's share old fashioned</u>	14
<u>perfect manhattan</u>	14

**WINES BY THE GLASS**

<u>bubbles</u>	
house bubbles	9
prosecco / lamarca / italy	11
brut / domaine ste. michelle / columbia valley	12
<u>white / blush</u>	
house white	9
white blend / ashton troy / cuvée du soleil / columbia valley	14
chardonnay / canoe ridge / the expedition / horse heaven hills	10
pinot gris / cooper mountain vineyards / cooper hill / willamette valley	11
riesling / chateau ste. michelle / columbia valley	11
rosé / maryhill / columbia valley	10
sauvignon blanc / kerloo / columbia valley	11
<u>red</u>	
house red	9
red blend / alderbrook private label / pandion / columbia valley	16
cabernet sauvignon / browne / heritage / columbia valley	12
malbec / alamos / mendoza	11
merlot / maryhill / columbia valley	13
pinot noir / cooper mountain vineyards / cooper hill / willamette valley	12
syrah / the royal bull / pretender / columbia valley	13
red blend / ashton troy / bisou / columbia valley	16

**LOCAL DRAFT BEER**

rotating selections	7
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**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
pilsner / 7 seas brewing co. / tacoma	6
irish death / iron horse brewery / ellensburg	6
rambling route pear cider / tieton / yakima	6

**MOCKTAILS**

<u>strawberry punch</u>	
orange / pineapple / lemon / strawberry puree	6
<u>poinsettia</u>	
elderflower tonic / cranberry / orange	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. For take-out & room service orders an 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.