

Classic Cocktails

- Daquiri** The Real McCoy 3yr, fresh squeezed lime juice and simple syrup. Shaken and served up with a lime twist. **9**
- Negroni** Drumshanbo, Campari and Carpano Rosso. Served on the rocks with dried orange wheel. **11**
- Sazerac** Sazerac Rye Whiskey, Peychaud bitters, and sugar. Server over an Absinthe scented king cube. **11**
- Cosmo** Titos, orange blossom simple syrup, lime juice and a splash of cranberry juice. Shaken and served up with a lime twist. **9**
- Barrel Aged Martinez** Benham's Barrel Finished Gin, Maraska Maraschino, Le Quintinye Royal Rogue, Scrappy's Orange Bitters, and served up with a brandied cherry and lemon twist. **12**
- Boulevardier** Sazerac Rye Whiskey, Campari, and Carpano Rosso. Served over a king cube and orange twist. **12**
- Bourbon Swizzle** Michter's Bourbon, Fernet, New Deal Ginger liqueur, simple syrup, lemon and lime juice, and served tall with a splash of soda and mint. **10**

Beer

Drafts

- Pyramid Hefeweizen** (Seattle WA)
- Boundary Bay** (Bellingham WA)
- Black Raven** (Woodinville, WA)
- Georgetown** (Seattle WA)
- Pabst Brewing** (Milwaukee, WI)
- Elysian** (Seattle, WA)
- Fremont** (Seattle, WA)
- Reuben's Brew** (Seattle, WA)
- Rotating Cider**
- Growler Fills (32oz) 10**

Bottles & Cans

- San Juan Seltzer** (12oz) 5.50
- Rainier** (16oz) 4.5
- Ghost Fish Grapefruit IPA** GF 7.5
- Corona** (12oz) 4.75
- Coors Light** (12oz) 4.75
- Clausthauler** N.A. 4.75

For All Ages

Bottomless Sodas

Coke, Diet Coke, Sprite, Orange Crush, Iced Tea, Root Beer **3.50**

One Free Refill

Lemonade, Strawberry Lemonade, Arnold Palmer **4**

Red Basil Lemonade Fresh basil, cucumber, organic strawberry lemonade, soda water **4.5**

Lemon Berry Fizz Cucumber, lemon, lime, raspberry puree, and Fever Tree Mediterranean Tonic **7**

Rishi Organic Hot Teas (selection) **3.25**

Culture Shock Kombucha (selection) **7**

Cleen Craft Hemp Soda **7**

Featured Cocktails

- Queen Bee** Empress Gin, Orange Blossom Honey simple syrup, lemon juice. Served on the rocks. **9**
- Machu Manhattan** Barsol Quenbranta and Perfecto Amor, Pedro Ximenez Sherry, Foro Amaro and Scrappy's Aromatic Bitters, and served up. **12**
- Hot Buttered Rum** Chairmen's Reserve Spiced Rum, house made spiced butter mix. Served hot and topped with whipped cream and cinnamon. **9**
- Tale as Old as Thyme** The Real McCoy 5yr, winter spiced simple syrup, blackberries and thyme. Served on the rocks with fresh thyme. **9**
- Smokey Solstice** Machetazo Espadin, lime juice, simple syrup and Amargo de Chile. Served on the rocks with lime. **11**
- Spiced Pear Mule** Wild Roots Apple Cinnamon vodka, St. George Spiced Pear Liqueur, lime justice and ginger beer. **10**

Wine

By the glass **6oz/9oz/Bottle**

- Clone 7 Pinot Grigio** (WA) 7/11/26
- Babich Sauvignon Blanc** (NZ) 8/12/30
- Napa Cellars Chardonnay** (CA) 8/12/30
- Clone 7 Cabernet** (CA) 7/11/26
- J Lohr 7 Oaks Cabernet** (CA) 9/14/32
- CSM Indian Wells Red Blend** (WA) 9/14/32
- Boomtown Dusted Valley Merlot** (WA) 9/14/32
- Rive Droite Rive Gauche Cote Du Rome** (FR) 8/12/30
- Sea-Sun Pinot Noir** (CA) 10/15/36
- Crios Malbec** (AR) 8/12/30
- Le Contesse Prosecco** (IT) 11
- Del Rio Jolee Rose** (OR) 9/14/32

By the Bottle

- Baron Petit Barone** (WA) 55
- Vital Wines Chardonnay** (WA) 50
- Taittinger Champagne** (FR) 60
- Las Nencias Select Malbec 2012** (AR) 40
- Andrew Rich Pinot Noir**(OR) 45

Dessert Cocktails

Beautiful Neighborhood Courvoisier, Foro Amaro, Maraka Marashino, and orange bitters. **12**

Coffee Sotol Caffè Umbria Acro blend, Brandy, Tempus Fugit Cacao, brown sugar simple, and Hacienda de Chihuahua Crème de Sotol. Topped with whipped cream and cinnamon. **9**

Rusty Nail Scotch, Dambuie, splash of sparkling water, and a twist. **10**

Pink Squirrel Tempus Fugit Crème de Cacao and Noyaux, cream, and chocolate bitters. Topped with a dusting of nutmeg. **11**