

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**

Manhattan High West Double Rye, sweet vermouth, Scrappy's aromatic bitters and a brandied cherry. **12**

Cosmo Titos, orange blossom simple syrup, lime juice and a splash of cranberry juice. Shaken and served up with a lime twist. **9**

Aviation Freeland Gin, Maraschino liquor, Violette and lemon juice. Shaken and served up with a brandied cherry. **11**

Boulevardier Sazerac Rye Whiskey, Campari, and Carpano Rosso. Served over a king cube and orange twist. **12**

Old Fashioned Buffalo Trace bourbon, muddled cherry and orange, dry vermouth, and aromatic bitters. **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

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

Sparkling Manhattan Freeland Bourbon and Sprezza Rosso Italian Spritz. Server up with an orange twist and cherry. **11**

Spicy "Bucha" Rita Pueblo Viejo silver, pineapple juice, simple syrup, Culture Shock Onza Juice. Server with a chili powder rim, on the rocks. **9**

Gin Berry Fizz Grenall's wild berry gin, lemon, lime, cucumber, raspberry honey simple and Fever Tree Mediterranean tonic. **9**

Cucumber Apple Mule Svedka cucumber lime vodka, ginger beer, lime juice, and San Juan Fuji Apple seltzer. **9**

Coctél de Hibisco Machetazo Espadin mezcal, blueberry hibiscus syrup, lime juice, and Tarragon. **11**

Seedlip Citrus Mule Seedlip Grove 42 NA liquor, mint, lime juice, and ginger beer. **8**

Hemp Lime Rita* Cleen Craft lime hemp soda, orange juice and orange blossom honey simple syrup. **9**

**items are non-alcoholic*

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

CSM Mimi Chardonnay (WA) 9/14/32

Aveleda Vinho Verde (PT) 8/12/30

Clone 7 Cabernet (CA) 7/11/26

14 Hands Cabernet (WA) 8/12/30

CSM Indian Wells Red Blend (WA) 9/14/32

Boomtown Dusted Valley Merlot(WA) 9/14/32

Chateau de Jua Le Jaja Syrah(FR) 8/12/30

Le Contesse Prosecco (IT) 11

Treveri Cellars Rose Sec (WA) 10/15/36

Del Rio Jolee Rose (OR) 9/14/32

Cotes de Provence Clem Rose (FR) 11/17/40

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**