

Tavern Cocktails

Our craft cocktails are our takes on classics. Using fresh juices, homemade syrups, and named after some of our favorite schoolhouse pop culture references.

Save Ferris – 14

A.K.A The Ferris Muler. Vodka, Grapefruit, Lime, Rosemary, Ginger Beer.
Class: Mule

Another Brick in The Wall – 14

Bourbon, Amaro Averna, Honey, Lemon, Grapefruit Peel.
Class: Sour

Hot For Teacher – 14

Gin, Aperol, Lemon, Sparkling Viognier, Orange Peel.
Class: Spritz

The Billy Madison – 14

Dark Rum, Allspice Dram, Orgeat, Pineapple, Lime.
Class: Tiki

Vote for Pedro – 14

Tequila Blanco, Cointreau, Honey, Lime, Salt.
Class: Margarita

Schools Out For Summer – 14

White Rum, Mint, Coconut, Lime.
Class: Mojito

Smokin' in the Boys Room – 15

Illegal Mezcal, Campari, Sweet Vermouth, Orange Peel.
Class: Negroni

School of Rock – 15

Bourbon, Nocino, Sweet Vermouth, Chocolate Bitters, Cherry, Orange Peel.
Class: Manhattan

You Can't Sit With Us – 15

Gin, Dry Vermouth, Douglass Fir, Orange Bitters, Lemon Peel.
Class: Martini

The Breakfast Club – 18

Bacon Fat Washed Blend of Whistle Pig's 6Year Rye & Bourbon, Whistle Pig Barrel Aged Maple Syrup, Bitters, Orange & Lemon Peel.
Class: Old Fashioned

Mocktails

Living sober is great too. You should have something fun to drink.

Botany 108 – 13

Seedlip Garden 108, Matcha, Lemon, Lime.

Sex Ed – 13

Faux Campari, Orange, Peach Bitters, Cranberry.

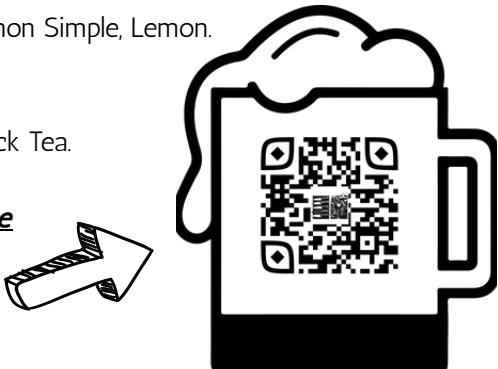
Home Ec – 12

Local Apple Cider, Cinnamon Simple, Lemon.

Woodshop – 12

Cranberry, Sage, Oak, Black Tea.

Scan Me for Beer & Wine



THE LAKE SIDE TAVERN CHELAN, WA



2037 W. WOODIN AVE.
CHELAN, WA 98816
(509) 808-0614