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OUR STANDARD TRIED AND TRUE – all 8 dollars

Blood Orange Old Fashioned

New take on an old classic with Bulleit bourbon and a splash of blood orange juice

Pomegranate Black Pepper Margarita

Good gold tequila, triple sec, pomegranate lime & orange juices muddled with lime and cracked black pepper served on the rocks with a cayenne-sugared rim

French 57

A classic drink of Tanqueray Rangpur gin, fresh lime, a dash of sugar syrup topped with champagne served up or on the rocks

Mango Mojito

Dark rum, muddled with mango puree, mint, lime and confectioner's sugar served on the rocks

West Side Pear-adise

Clear Creek pear brandy, a splash of coconut rum, pear nectar and lime served up with a lime and cherry

LOCAL DISTILLERS CONCOCTIONS: all 9 dollars

Lucid Martini

Medoyeff vodka iced and strained over Lucid absinthe served up

Cucumber Aquavit Smash

Puree of cucumber, Krogstad Aquavit and a touch of lime

Krogstad Aquavit Grapefruit Mojito

Ruby grapefruit juice & mint muddled with Aquavit

Aviation Julep

A twist on the southern classic, fit for the NW summer

Seasonal Berry Lemonade

Muddled and mixed with Aviation

Chocolate Martini

Medoyeff vodka, Godiva chocolate liqueur and a splash of Crème de Cacao served up in an elegantly decorated glass

Espresso Martini

Medoyeff Vanilla vodka, Kahlua, and espresso served up with fresh cream drizzled on top