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## · FEATURED COCKTAILS ·

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### COT IN THE ACT · 11

bourbon, cocchi americano, apricot, angostura bitters

### AMBASSADOR'S DAUGHTER · 11

reposado tequila, cassis, apricot, agave, lime

### SEA COLLINS · 10

vodka, aquavit, lemon, simple syrup, elderflower

### GIN & JUICE · 10

gin, lemon, orange juice, ginger syrup

### BALDWIN APPLE · 12

apple brandy, lemon, falernum, allspice dram, house made coconut-almond syrup, egg white\*

### GREAT GATSBY · 11

rye whiskey, lemon, allspice dram, mint, simple syrup, scrappy's aromatic bitters

### THE LOCAL · 12

woodinville whiskey co. rye whiskey, demerara syrup, scrappy's aromatic bitters

### PEAR SIDE CAR · 11

pear vodka, lemon, triple sec, simple syrup

### GINNY HENDRICKS · 12

hendrick's gin, lemon, maraschino, simple syrup, rose water

### HOT BUTTERED RUM · 10

house made mix, spiced rum, hot water

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## · BUBBLY COCKTAILS ·

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### MIMOSA · 9 gl | flight · 18 | one liter carafe · 36

choice of orange, blood orange, grapefruit or passion fruit with sparkling wine

### BELLINI · 10 | one liter carafe · 40

peach purée, sparkling wine

### SEATTLE SLING · 12

letterpress amaro amorino, wildwood spirits 'kur' gin, maple syrup, lemon, sparkling wine

### PUNICA PUNCH · 10

vodka, pomegranate, simple syrup, sparkling wine, house made grenadine

### POMEGRANATE CAIPIRINHA · 11

pomegranate seeds, lime, cachaça, sugar, pomegranate juice, sparkling wine

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## · BOOZY MILKSHAKES ·

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### FELDBERG · 12

coffee liqueur, meletti cioccolato, bourbon, amarena cherry syrup, vanilla bean ice cream

### GRASSHOPPER · 12

wondermint schnapps, meletti cioccolato, fernet, vanilla bean ice cream

### SALTED CARAMEL BOURBON · 12

bourbon, caramel, kosher salt, vanilla bean ice cream

### CREAMSICLE · 12

orange juice, grand marnier, vanilla syrup, orange blossom water, vanilla bean ice cream

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## · BLOODY MARYS · *add bacon to any garnish · 1*

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### CLASSIC · 10

vodka, house mix, celery salt rim

### FARMHOUSE · 11

bacon bourbon, house mix, pretzel salt rim, bacon

### SPICY · 10

housemade green chile vodka, hot sauce, house mix, chipotle-pretzel salt rim

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## · DRAFT COCKTAILS ·

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### ROTATING SELECTION

ask your server for seasonal offerings

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## · BUBBLY & PINK WINE ·

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## BUBBLY

**VEGA MEDIEN CAVA BRUT** Requena, Spain NV · \$8.5 GL | \$34 BTL

**SANMARTINO EXTRA DRY PROSECCO** Treviso, Italy NV · \$32

**JEAN JOSSELIN 'CUVEE DES JEAN' BLANC DE NOIR**

Aube, Champagne, France NV · \$75

**TREVERI SPARKLING ROSÉ SEC** Columbia Valley, Washington NV · \$44

## PINK

**LE CHARMEL ROSÉ** Côtes de Provence, France '16 · \$9.5 GL | \$38 BTL

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## · RED & WHITE WINE ·

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## WHITE

**COR CELLARS 'ALBA' WHITE BLEND**

Columbia Gorge, Washington '16 · \$11 GL | \$44 BTL

**KON TIKI SAUVIGNON BLANC** Valle Central, Chile '15 · \$7.5 GL | \$30 BTL

**DUSTED VALLEY 'BOOMTOWN' CHARDONNAY**

Washington '15 · \$10 GL | \$40 BTL

**SANTOLA** Vinho Verde, Portugal NV · \$7 GL | \$28 BTL

**ZERO ONE 'GOLDEN DELICIOUS' RIESLING**

Columbia Valley, Washington '14 · \$37

**ALVERDI PINOT GRIGIO** Terre Degli Osci, Italy '16 · \$30

**TORRES 'VERDEO'** Rueda, Spain '16 · \$28

**W.T. VINTNERS GRUNER VELTLINER**

Underwood Mountain Vineyard, Columbia Gorge, Washington '14 · \$50

**ORR WINES OLD VINE CHENIN BLANC** Columbia Valley, Washington '16 · \$52

**THE WALLS VINEYARDS 'LES JEUNES VIGNES' CHARDONNAY**

Columbia Valley, Washington '14 · \$48

## RED

**COVINGTON CELLARS CABERNET FRANC**

Columbia Valley, Washington '13 · \$14 GL | \$56 BTL

**POGGIO VIGNOSO SANGIOVESE** Chianti, Italy '16 · \$9.5 GL | \$38 BTL

**TWO VINTNERS SYRAH** Columbia Valley, Washington '15 · \$14 GL | \$56 BTL

**JEAN LUC COLOMBO 'LES ABEILLES' RED BLEND**

Côtes du Rhône, France '15 · \$10.5 GL | \$42 BTL

**OWEN ROE 'SHARECROPPERS' CABERNET SAUVIGNON**

Columbia Valley, Washington '15 · \$10.5 GL | \$42 BTL

**BLACKSMITH MERLOT** Columbia Valley, Washington '14 · \$38

**WILLIAM GRASSIE CADEAU IMPREU RED BLEND**

Columbia Valley, Washington '12 · \$55

**SANTA JULIA 'ORGANICA' MALBEC** Mendoza, Argentina '16 · \$45

**TWO VINTNERS 'LEGIT' CABERNET SAUVIGNON** Columbia Valley, WA '14 · \$60

**SECRET SQUIRREL RED BLEND** Columbia Valley, Washington '13 · \$49

**TRISAETUM PINOT NOIR** Willamette Valley, Oregon '15 · \$60

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**· BEER ·**

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**ON TAP**

rotating selection, ask your server for seasonal offerings.

**BOTTLE/CAN**

**ANDERSON VALLEY BREWING 'OATMEAL STOUT'**

Boonville, California · 12oz bottle 5.8% · \$5.5

**BITBURGER DRIVE NON-ALCOHOLIC**

Bitburg, Germany · 12oz bottle 0% · \$4.5

**DOGFISH HEAD '60 MINUTE' IPA**

Milton, Delaware · 12oz bottle 6% · \$7

**NORTH COAST 'BLUE STAR' WHEAT**

Fort Bragg, California · 12oz bottle 4.5% · \$5.5

**NINKASI 'DAWN OF THE RED' IRA**

Eugene, Oregon · 12oz bottle 7% · \$6.5

**SILVER CITY 'NICE DAY' SESSION IPA**

Bremerton, Washington · 12oz can 5.5% · \$5.5

**RAINIER**

Milwaukee, Wisconsin · 16oz can 4.5% · \$5

**TRIPLEHORN 'LANDWINK' IPA**

Woodinville, Washington · 22oz bottle 6.2% · \$13

**ANTHEM 'HOPS' CIDER**

Salem, Oregon · 12oz bottle 6% · \$7.25

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**· ZERO PROOF ·**

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**HOUSEMADE LEMONADES**

regular · 3.25  
orange-ginger · 3.5

**HOUSEMADE SODAS · 3.75**

cream soda, honey-lavender soda

**FOUNTAIN SODA · 3.75**

coke, diet coke, sprite

**BUNDABERG ROOT BEER · 4**

**BARNES & WATSON ICED TEA · 3.75**

black iced tea

**BARNES & WATSON HOT TEA · 3.25**

earl grey, english breakfast, apricot, genmaicha,  
star spangled herbal or moroccan mint

**SAN PELLEGRINO · 4.5**

500ml sparkling water

**FRESH JUICE · 4**

orange, grapefruit, ryan's apple cider

**MILKSHAKES · 8**

vanilla, theo's chocolate, peanut butter, amarena cherry,  
salted caramel, coffee or strawberry

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**· OLYMPIA COFFEE ROASTERS ·**

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**ESPRESSO · 2.5**

**FRENCH PRESS · 5 SM | 8 LG**

**LATTE · 3.5**

**CAFÉ AU LAIT · 3.25**

**THEO'S MOCHA · 4.25**

**THEO'S HOT CHOCOLATE · 3**

**CAPPUCCINO · 3.25**

**CHAI TEA LATTE · 3**

**MACCHIATO · 3**

**ADD HOUSEMADE SYRUP · \$.50**

madagascar vanilla, coconut-almond and seasonal selections

\*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**imbiibe**

[im-bahyb] to consume (liquids) by drinking