



## COCKTAILS

<b>The CK</b> .....	\$9
Vodka, elderflower, ginger, peach, lemon, lime, bubbles	
<b>Gertrude</b> .....	\$10
Gin, elderflower, basil, lemon, simple, firewater bitters	
<b>New Fashioned</b> .....	\$9
Gin, lillet, lavender simple, black lemon bitters	
<b>Santiago de Cuba</b> .....	\$9
Rum, lillet, sage, lemon, simple, soda	
<b>Mezcal Sour</b> .....	\$10
Tequila, mezcal, egg white, lemon, simple	
<b>Manzana Borracha</b> .....	\$9
Tequila, apple shrub, fresh green apple, cinnamon sugar	
<b>Big Smokey</b> .....	\$11
Bourbon, whiskey, aperol, ancho Reyes	
<b>NorthWest Mule</b> .....	\$11
Bourbon, apple butter, lemon, simple, ginger beer	

## BEERS / CIDERS

### Tap

<b>Maritime Old Seattle Lager</b> .....	\$6
<b>Bale Breaker Field 41 Pale Ale</b> .....	\$6
<b>Fremont Lush IPA</b> .....	\$6
<b>Snoqualmie Haystack Hefeweizen</b> .....	\$6
<b>Lowercase Coffee Brown</b> .....	\$6
<b>Georgetown 9lb Porter</b> .....	\$6

### Cans / Bottles

<b>Rainier Tall Boy</b> .....	\$4
<b>Coors Light</b> .....	\$4
<b>Pacifico</b> .....	\$5
<b>Blue Moon</b> .....	\$5
<b>Georgetown Rogers Pilsner</b> .....	\$6
<b>Silver City Ridgetop Red Ale</b> .....	\$6
<b>Reuben's Brews Hazealicious IPA</b> .....	\$6
<b>No-Li Big Juicy IPA</b> .....	\$6
<b>Georgetown Bodhizafa IPA</b> .....	\$6
<b>Ghostfish Grapefruit IPA (Gluten Free)</b> .....	\$7
<b>Worthy Lights Out Stout</b> .....	\$6
<b>Firestone Walker Nitro Merlin Milk Stout</b> .....	\$6
<b>Reverend Nat's Viva La Pineapple Hard Cider</b> .....	\$6
<b>Tieton Apricot Cider</b> .....	\$6
<b>Dogfish Head Seaquench Sour</b> .....	\$6
<b>San Juan Seltzer Spiked Huckleberry</b> .....	\$6

## NON-ALCOHOLIC

<b>Lemonade/Strawberry Lemonade</b> .....	\$3
<b>San Pellegrino Sparkling H2O 500ml</b> .....	\$3.75
<b>Acqua Panna Natural Spring Water 1L</b> .....	\$5.50
<b>Dry Soda</b> .....	\$4
Vanilla bean, cucumber, blood orange	
<b>Brew Dr. Kombucha</b> .....	\$4.50
Clear mind, Superberry, Love	

## WINE LIST

		Glass/Bottle
<b>Sparkling</b>		
<b>ca</b>	<b>Chloe</b> Prosecco	\$10/\$35
<b>fra</b>	<b>Nicolas Feuillatte</b> Champagne	\$65
<b>or</b>	<b>A to Z</b> "Bubbles" Sparkling Rose	\$10/\$35
<b>Rose</b>		
<b>wa</b>	<b>Underground Wine Project</b> And Why am I Mr Pink Rose	\$9/\$32
<b>White</b>		
<b>or</b>	<b>A to Z</b> Draft Pinot Gris	\$8
<b>wa</b>	<b>Charles Smith, Kung Fu Girl</b> Riesling	\$8/\$28
<b>nz</b>	<b>Matua</b> Sauvignon Blanc	\$8/\$28
<b>ca</b>	<b>Charles Krug</b> Sauvignon Blanc	\$10/\$35
<b>wa</b>	<b>Ryan Patrick</b> Chardonnay	\$8/\$28
<b>ca</b>	<b>Napa Cellars</b> Chardonnay	\$11/\$39
<b>wa</b>	<b>Alexandria Nicole Cellars</b> Roussanne, Marsanne, Viognier	\$13/\$45
<b>Red</b>		
<b>wa</b>	<b>Chateau Ste Michelle</b> Draft House Red	\$11
<b>or</b>	<b>Willamette Valley Vineyards</b> Pinot Noir	\$14/\$49
<b>wa</b>	<b>Drumheller</b> Merlot	\$8/\$28
<b>arg</b>	<b>Bodega Norton Mendoza</b> Malbec	\$11/\$39
<b>ca</b>	<b>The Crusher</b> Petite Sirah	\$9/\$32
<b>ca</b>	<b>Bacon</b> Syrah, Grenache, Mouvedre	\$12/\$42
<b>wa</b>	<b>Dusted Valley, Stained Tooth</b> Syrah	\$15/\$52
<b>wa</b>	<b>Charles Smith, Substance</b> Cabernet Sauvignon	\$10/\$35
<b>ca</b>	<b>Francis Coppola, Directors Cut</b> Cabernet Sauvignon	\$14/\$49
<b>wa</b>	<b>Gilbert Cellars, Left Bank</b> Cabernet Sauvignon, Merlot	\$13/\$45
<b>wa</b>	<b>Intrinsic</b> Cabernet Franc, Malbec	\$14/\$49
<b>wa</b>	<b>Sleight of Hand, Spellbinder</b> Cabernet Sauvignon, Merlot, Cabernet Franc	\$13/\$45

Please Drink Responsibly