

# cocktails

## JAMACIAN DAYDREAM | 16

Appleton Jamaican rum, pineapple juice, simple syrup, bitters, fresh  
ginger

## MINERS MULE | 17

Titos Vodka, lime juice, Monin huckleberry syrup, Fever Tree soda water

## COTTON CANDY COSMO | 18

Wheatly Vodka, lime juice, cranberry, pop rocks rim

## KIWI BLOSSOM | 18

Wheatly Vodka, St. Elder Elderflower liqueur, house made kiwi puree, lemon  
juice

## HUCKLEBERRY EMBER | 20

Peloton de la Muerte Mezcal, Lola Tequila, lime, housemade huckleberry syrup, chocolate  
bitters

## CAVIAR & CREAM | 20

Black Tea infused Wheatly Vodka, demerara syrup, milk, brown sugar tapioca pearls

## BANNISTERS SMOKED OLD FASHIONED | 20

Bulleit Bourbon, Angostura bitters, smoked cherrywood demerara  
simple syrup

## GIN PISTACHIO LEMON SOUR | 22

Farmer's Organic Gin, lemon juice, house made pistachio lemon syrup,  
bitters, egg white

# 0.0% spirits

## BERRY CREAMSICLE | 14

Choice of house made raspberry, huckleberry, or strawberry, coconut cream, fever tree soda water, topped with whipped cream and a cherry

## HUCKLEBERRY SOUR | 16

Dromme Awake N/A spirit, lemon juice, grenadine, housemade huckleberry, egg white

## LAVENDAR SPELL | 18

Roots Bianco N/A spirit, coconut cream, Lavendar syrup, lime, purple salt rim

## DRY & DAPPER | 18

Pathfinder N/A spirit, demerara syrup, bitters

## BLOODY MARY | 19

Roots Bianco N/A spirit, Filthy bloody mary mix, olives, cornichons, salted rim

## LAVISH BLOOM | 20

Elderflower liqueur N/A spirit, grapefruit, topped with Mionetto N/A sparkling

## white wine

### CHARDONNAY

Benzinger Running Wild: 15 / 55  
Bookwalter Double Plot: 20 / 65  
Flaneur Willamette Valley: 70  
Bergstrom: 135

### ROSÉ

DeLille Estate Rose: 15 / 55  
Cote De Rose: 15 / 55  
Les Sarrins Cote De Provence: 50  
Flowers: 80

### SPARKLING WINE

Mionetto Prosecco: 15 / 45  
Joyus N/A: 20 / 110  
Moet & Chandon: 45  
Duval-Leroy Brut Rose: 180

### SAUVIGNON BLANC

Whitehaven: 15 / 50  
Metier Sauv Blanc: 15 / 55  
The Federalist: 40  
Whitehall Lane: 70

### PINOT GRIS

Wine by Joe: 15 / 45  
Terlato: 55

### RIESLING

Charles Smith Kungfu Girl: 35  
Cote Bonneville Riesling: 70

## red wine

### CABERNET SAUVIGNON

Paso D'Oro: 20 / 65  
Justin: 20 / 75  
Efeste Lil Mama: 80  
Leviathan: 100

### SYRAH

Dusted Valley Syrah: 15 / 45  
Bookwalter Readers Syrah: 20 / 60  
Ex Umbris: 65  
Language of Yes Syrah: 115

### PINOT NOIR

Francois Labet: 15 / 60  
Stoller Dundee Hills: 20 / 70  
Northern Gateway: 85  
Jonive: 135

### RED BLENDS

Ilama Malbec: 15 / 40  
Metier Red Blend: 15 / 55  
DeLille D2 Red Blend: 25 / 70  
Pendulum: 50  
Caymus Walking Fool: 100

### MERLOT

Canoe Ridge Merlot: 15 / 65  
North Star Merlot: 75

# interesting wine

Whitehall Lane Merlot: 110

Tenuta de Arceno Chianti: 115

Klipsun Red Blend: 120

Bookwalter Suspense Cabernet franc: 130

Pago Del Cielo Celeste: 135

Canvasback Cabernet Sauvignon: 140

Wilson Daniels Ca'Marcanda Promis 150

Efeste Big Papa Cabernet Sauvignon: 160

Goleneye Pinot Noir: 190

Antinori Badia a Passignano Sangiovese: 190

Figgins Estate Red Blend: 210

Veuve Cliquot Brut: 230

Spottswode Cabernet: 300

Leonetti Cabernet Sauvignon: 350

# dessert

## SCOOP OF THE WEEK | 9

chef's choice of house made ice cream

## COLCHUCK CAKE | 16

rotating cheesecake flavors, ask your server

## THE TROPICAL MOOSE | 16

Mango mousse, honey cracker, mango compote, tapioca pearls,  
honey tuile

## GOLDEN HOUR CAKE | 18

decadent chocolate cake, caramel ganache, toasted coconut  
flakes, candied pecan, caramel sauce