

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