Cocktails

FROSTED GRAPEFRUIT | 16
509 tequila, fresh lime juice, Fever-Tree Grapefruit Soda, ancho chili salt rim

substitue Agave Seedlip to make it a mocktail | 15

APPLE ORCHARD MARGARITA | 17
509 tequila, house made apple cider syrup, lime juice, garnished with an apple chip

substitue Agave Seedlip to make it a mocktail | 15

CRANBERRY CABIN MULE | 17
Timberline vodka, cranberry juice, Fever-Tree ginger beer, rosemary and gold dusted cranberries

substitue Grove Seedlip to make it a mocktail | 15

BLUEBERRY BONFIRE | 17
Chairmans dark rum, blueberry puree, fresh lime juice, club soda

substitue Grove Seedlip to make it a mocktail | 15

FIRESIDE MANHATTAN | 18
Michters rye whiskey, sweet vermouth, all spice dram, orange bitters

STORMY SKIES SPRITZ | 18
Empress gin, lemon juice, prosecco, sugar, garnished with rosemary sprig and a gold dusted lemon chip

GOLDEN PEAR SOUR | 18
Michters bourbon, pear puree, lemon juice, foaming bitters, garnished with a gold dusted lemon

substitue Grove Seedlip to make it a mocktail | 15

FIRESIDE SANGRIA | 18
rotating red wine, brandy, fresh orange juice, cinnamon, nutmeg, sliced apples, lemons and oranges

Dessert

SPICED APPLE TIRAMISU | 14
spiced cider-soaked lady fingers, caramelized cinnamon apples, caramel mascarpone, spiced whipped cream

VANILLA CREME BRULEE | 14
ginger-molasses cookie, strawberries

POACHED PEAR | 14
citrus black tea, whipped cream

DOUBLE CHOCOLATE COOKIE SKILLET | 14
vanilla ice cream, chocolate bark

SASQUATCH SMORE'S PLATTER | 21
assorted graham crackers, chocolates, Reese's Peanut Butter Cups, bananas and marshmallows with a table side fire pot and skewers

the source

DRINKS

Red Wine

CABERNET SAUVIGNON

Coppola Directers cut: 20/65
Hand on Heart NA: 35
Darkrock: 40
Hedges CMS: 45
Final Final: 80
Black Stalion Estate Gaspare Vinyards: 125
Crossbarn Paul Hobbs: 140
Alpha Omega: 285
Melka Estate Metisse: 345

SYRAH

Sixth Sense (Micheal David Winery): 15/ 50
The Boneyard (Gard): 45
Owen Roe Ex Umbria: 55
Sequel Long Shadows: 95

PINOT NOIR

Browne Family Forest Project: 15/ 55
King Estate Artisan series: 85
Ponzi Laurelwood: 95

MERLOT

Bookwalter Readers: 15/ 55
Long Shadows Pedestal: 95

RED BLENDS

Delille D2: 20/ 75
Chester Kidder Long Shadows: 95
Eight Years in the Desert (Orin Swift): 115
Efete Knight Comander: 150
Figgins Figlia: 160
Pepperbridge Trine: 185
Trefethen Dragon's tooth: 220
Ca'Marcanda Promise: 365

INTERESTING REDS

Walla Walla Vitners Cabernet Franc: 15/ 50
Cockburns Port: 35
Nine Hats Malbec: 15\55
Efeste Grenache: 90
Wonderful Nightmare Temprenillo (the Walls): 125
Pasxa Rockgarden Estate Grenache: 145

White Wine

CHARDONNAY

Benzinger: 15/50
Efeste Lola: 40
Bergstrom Old Stones: 95
Dumol: 115

ROSÉ

Ecolands: 15/55
Delille Estate: 50
Flowers: 75

SPARKLING WINE

Mionetto Prosecco: 15/45
Mionetto N/A: 45
Chandon Brut: 20/70
Baron Fuente Grand Reserve Brut: 145
Cliquot Veuve: 235
Leroy Duval Rose: 240
Louis Roederer Champagne: 290

SAUVIGNON BLANC

Stoneleigh: 15/ 45
Hand on Heart NA: 35
Dunham: 45
Metier: 55

PINOT GRIS

Ponzi: 15/ 50
Solena: 45
King Estate Artisian series: 55
The Magician (Sleight of hand): 60

RIESLING

Two Mountains: 15/45
Long shadows Poet's leap: 40
Cote Boneville: 55
The Magician (Sleight of hand): 60
Figgins: 85

Draft Beer

ROTATING FLAVORS FROM THE PACIFIC NORTHWEST.

ASK YOUR SERVER OR BARTENDER WHAT'S ON TAP!