

# HOUSE COCKTAILS

## The Singing Bush - \$16

Fire one shot in the air, say the magic chant, and the Invisible Swordsman will appear - with a coupe glass filled with La Gritona Tequila, Cointreau, cinnamon simple syrup, fresh-squeezed lime, and an egg white for silky-smoothness.

## Practical Magic - \$16

Double, double, toil and trouble! Fire burn and cauldron bubble! A rich autumnal potion of pecan-infused bourbon, house-made apple simple syrup, Tuaca, and a dash of pecan bitters. A little sweet, mighty powerful. Magic!

## Ol' Man Chuck's Apple Pie Moonshine - \$15

Our owners Chuck & Janessa used to make this for their friends at house parties back in Chicago. It's apple cider, slow-simmered with star anise, cinnamon sticks, cloves, and brown sugar, then given a (dangerous?) lil' tasteless punch from grain alcohol. Served in a tiny mason jar, then you pour it into an ice-filled rocks glass at your table.

## Right on Top of That, Rose! - \$15

A gin gimlet, but with light floral notes - both from a fancy & fun Elderflower gin, and our house made rosewater simple syrup. Fresh-squeezed lime juice balances out the sweet, making this one of our most popular cocktails.

## Champagne Charlie - \$15

Something bubbly and celebratory, in honor of our owners' bouncing baby boy Charlie, who arrived on the scene with gusto and panache, on the 26th of June! This one is made with Empress Gin, our house-made bramble berry syrup, fresh-squeezed lemon juice, and a float of bubbly on top. Cheers, Charlie!

## Feisty Old Mule - \$15

This take on a Kentucky Mule conjures feelings of crisp air and maybe a stylish scarf 'round your neck. Rye Bourbon, apricot liqueur, apple simple syrup, fresh-squeezed lemon juice, and ginger beer. Served on ice in a mule mug.

## The Boomstick - \$16

Listen up, you primitive screwheads! (if you can place that movie quote, we love you!) This drink is our version of a Revolver. Locked, loaded, and high octane with rum, Fernet, Cointreau, fresh-squeezed oj, and simple syrup. A jolt from cold brew, served over a coffee ice cube with a bit of orange zest. Good, bad, you're the one with the drink.

## As You Wish - \$15

A cocktail fit for a princess (bride)! Vodka, ginger liqueur, fresh-squeezed lemon juice, house-made fig simple syrup, and pear puree. Shaken & strained into a snifter that's rimmed with...crushed Teddy Grahams? INCONCEIVABLE!

## The Great White Buffalo - \$16

The Great White Buffalo: the one that got away! Trust us, you won't want to let this one get away. Our spin on a Brandy Alexander, which is basically dessert in a glass...but BOOZY! It's brandy, creme de cacao, Amarula (a cream liqueur), and chocolate bitters. Strained into a coupe glass and topped with shaved chocolate.

## SUDS ON DRAFT: \$8 EACH

Seattle, WA: Stoup Brewing  
German Pilsner - 5.2% ABV

Washougal, WA: Shoug Brewing  
Chalet IPA (Brewed just for us!) - 6.5% ABV

Bellingham, WA: Boundary Bay Brewing  
Oktoberfest Bier - 5.9% ABV

Vancouver, WA: Mela Brewing Company  
CranApple Hard Cider - 5% ABV

Olympia, WA: 3 Magnets Brewing  
"Self Care" Non-Alcoholic Brew (Canned)

## NON-ALCOHOLIC SENSATIONAL LIBATIONS

### Mild-Mannered Mule—\$12

Pear puree, fresh-squeezed lemon juice, ginger beer, and house-made fig simple syrup.

### Lil' Charlie's Apple Pie—\$12

Apple cider, slow-simmered with star anise, cinnamon sticks, cloves, and brown sugar.

### Boozeless & Bitter in Camas—\$12

NA Botanical Spirit (bitter, like Campari), fresh-squeezed oj, cinnamon simple, soda water.