

HOUSE COCKTAILS

Winter is Coming - \$16

One of our most popular cocktails to date is BACK! Don't let its foreboding name fool you...this one is easy to drink. Freeland's Bourbon, cranberry juice, fresh-squeezed orange and lime juice, our house-made sage simple syrup, and cranberry bitters. Served over an oversized cranberry juice cube with sugared cranberries and sage.

The Singing Bush - \$17

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.

An Offer You Can't Refuse - \$16

Let us sweeten the deal for you on a bitter Italian classic. This chocolate Negroni is made with chocolate-washed Campari, Hedge Trimmer gin, Disaronno, Chambord, sweet vermouth, and a dash each of orange and cherry bitters. Served in a rocks glass with a giant cube and a chocolate-dipped orange peel twist.

REDRUM - \$16

This blood orange spiced rum daiquiri is a real killer. Chairman's spiced rum, fresh-squeezed blood orange and lemon juice, apple chai simple syrup, and a dash of tiki bitters. Served up in a tiki coupe, with a dehydrated blood orange.

Champagne Charlie - \$15

Bubbly & sweet - just like our owners' baby boy Charlie, who came into this world this past June. It's Empress Gin, a house-made bramble berry syrup, fresh-squeezed lemon juice, and a float of bubbly on top. Cheers, Charlie!

Grumpy Old Mule - \$15

A wintertime mule, because we're freezing our berries off out here! Wild Roots Cranberry Vodka, pomegranate liqueur, doug fir liqueur, fresh-squeezed lime juice, our house-made rosemary simple syrup, and ginger beer.

Darjeeling Limited G & T - \$15

A Gin & Tonic, but make it exotic! Aria Gin, our house-made chai-honey simple syrup, a dash of fresh-squeezed lemon juice, and tonic. Served on the rocks with star anise garnish, in a stemless wine glass.

South Side Fizz - \$17

Originally from the mean streets of Chicago, we've taken this favorite cocktail of Al Capone's and made it all cute 'n sparkly! Lemon gin, blood orange liqueur, fresh-squeezed orange and lemon juice, rosemary simple syrup, and egg white for a silky finish. Served in a Collins glass with a splash of soda and a lemon & rosemary garnish.

Cordova #2 - \$15

Another guest favorite, brought back to delight you all for another cold winter season. This one is boozy! Rittenhouse Rye, Chaparral amaro liqueur, and a splash of Cocchi Vermouth. Served up in a Nick & Nora glass, and garnished with a skewered brandied cherry & orange twist.

SUDS ON DRAFT: \$8 EACH

Beaverton, OR: Ex Novo Brewing
Krispy's Kolsch - 4.9% ABV

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

Ridgefield, WA: Ridgefield Craft Brewing
Archaic Amber - 5.3% 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

Spiced cranberry syrup, fresh-squeezed lime juice, house simple syrup, and ginger beer.

Lil' Charlie's Apple Pie—\$12

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

Boozeless & Bitter in Camas—\$12

Fresh-squeezed oj, rosemary simple syrup, soda water float, and a dash of Angostura bitters.