

* DAY DRINK WITH US! *

Chuck's Secret Garden Bloody Mary - \$15

Blended fresh celery, tomato juice, horseradish, and Chuck's secret seasonings. Served with a fancy cheese & veggie garnish.

The Great Pumpkin - \$15

Geeez, Charlie Brown! This Pumpkin White Russian is too good! Pumpkin vodka, Kahlua, Dorda, Creme de Cacao, cinnamon and nutmeg.

Moondance - \$15

It's a marvelous night for a moondance, beneath the cover of October skies. Made for fall, this romantic melange of gin, house-made fig simple syrup, fresh-squeezed orange juice, and a float of bubbly, finished with cinnamon & nutmeg. Served in a champagne flute with an apple garnish.

As You Wish - \$16

A true love story. (In a glass!) This is a fairytale-like mixture of vodka, ginger liqueur, pear puree, house-made fig simple syrup, and fresh-squeezed lemon juice. And the drink's crowning glory: a delicious rim of honey coated with crushed graham crackers.

Thyme is on My Side - \$15

Thyyyme is on your side...yes it is! Especially when you sit sippin' on this magical mix of Empress gin, thyme-infused Cointreau, fresh-squeezed lime juice, Demerara simple syrup, and egg white for a silky-smooth texture. You'll come runnin' back for more!

Follow the White Rabbit - \$15

One pill makes you larger, and one pill makes you small. (And the ones that mother gives you don't do anything at all!) But ask Alice and she'll tell you to drink this delicious Lavender Pisco Sour! Pisco, fresh-squeezed lime juice, house-made simple syrup, a dash of homemade lavender tincture, a smidge of Brucato Amaro, and egg whites for a dreamy texture.

I Yam What I Yam - \$16

This incredibly beautiful and mildly sweet cocktail is an Ube Sour: vodka, house-made ube simple syrup, fresh-squeezed lemon & pineapple, and egg white for frothy gorgeousness. Served in a coupe, garnished with orange flowers or maple leaves, in honor of the season.

Ol' Man Chuck's Apple Pie Moonshine - \$16

Our owners used to batch this tasty little monster and serve it at their autumn house parties back in Chicago. It's vodka, Everclear, and a homemade apple cider that includes cinnamon, allspice, and a bunch of other things that are nice. Served in a quilted glass mason jar.

Red Right Hand - \$15

On a gathering storm comes a tall, handsome man, in a dusty black coat with a red right hand! And in his left? This dangerously delicious cocktail. It's made with tequila (we can also sub mezcal if you'd fancy a little smoke!), orange curacao, fresh-squeezed orange & lime juice, our house-made sage simple syrup, and egg white for a smooth texture. Garnished with cinnamon and sage.

Midnight in Havana - \$17

Kaniche rum that we've washed in-house with coconut oil. Mixed with house-made Demerara simple syrup, and a dash each of chocolate and orange bitters. Served in a rocks glass over a coconut water ice cube that seasons the drink as it melts, with a smoking cinnamon stick "cigar".

Don't Fear the Reaper - \$17

We got a FEVER! And the only PRESCRIPTION! Is not more cowbell...it's actually a gulp of this bad boozy babe. Four Roses small batch bourbon, Averna, and a dash of orange bitters. Served up, in a coupe, with two brandied cherries. Get some.

The Pork Chop Express - \$17

You know what ol' Jack Burton always says at a time like this: let's shake the pillars of heaven! This cocktail is stunning in its simplicity. Whistle Pig Rye, Demerara simple syrup, pomegranate balsamic, and a few dashes of cardamom bitters. Served in a rocks glass over a giant cube.

Season of the Witch - \$17

A smoky cauldron of yum! We've infused bourbon in house with fresh vanilla bean, then we mix it with Licor 43 (a rich, vanilla liqueur), and a dash each of tobacco & pecan bitters. It's poured into a rocks glass over a giant cube, then we smoke it tableside for extra abracadabra. Poof!

SUDS ON DRAFT: \$8 EACH

Hood River, OR: Pfriem Brewing
PNW Pilsner - 4.9% ABV

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

Portland, OR: StormBreaker Brewing
Opacus Oatmeal Stout - 5% ABV

Vancouver, WA: Mela Brewing Co.
Raspberry Mango Hard Cider - 5.5% ABV

Olympia, WA: 3 Magnets Brewing
"Self Care" Non-Alcoholic Brew (Canned): \$8

MOCKTAILS WITH MOXY: \$12 EACH

The Mild-Mannered Mule
Fig simple syrup, pear puree, fresh-squeezed lemon juice
cinnamon, soda water, and ginger beer. Served in a mule mug.

Boozeless & Bitter in Camas
Sage simple syrup, pear puree, fresh-squeezed orange
juice, soda water, and bitters.

Lil' Charlie's Apple Pie on the Rocks
Apple juice, a homemade apple cider blend with cinnamon, star
anise, and cloves. Served on the rocks.

