

* DAY DRINK WITH US! *

Chuck's Secret Garden Bloody Mary - \$16

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

So Fresh and So Clean! - \$16

This bright, refreshing cocktail has origins in the holiday season, but we wanted to keep that feeling going into the new year! It's vodka that's been infused in house with peppermint herbal tea, cranberry juice, fresh-squeezed lime juice, demerara simple syrup, and egg white.

Excelsior! - \$16

This crisp, clean pear gimlet is bright and full of promise - just like the shiny new year ahead! A refreshing cocktail made with gin, house-made pear puree, sage simple syrup, and fresh-squeezed lime juice. Beautifully made and garnished with a fresh sage leaf.

Okay, Firecracker - \$16

People love a mule, no matter how stubborn. And this one comes with a spicy kick! Cranberry vodka, a spicy homemade ginger simple syrup, house-made demerara simple, fresh-squeezed orange juice, fresh lime, and a float of bubbly ginger beer. Served in a mule mug.

Portugal. The Drink. - \$16

Port wine. Cazadores Reposado. Fresh-squeezed lemon juice, fig simple syrup, orange bitters. These things might not sound like they go together - until you put them together - and the result is sultry perfection. Float down the River Douro with us and get swept away!

My Little Buttercup - \$16

You've heard of a "Naked and Famous". Well, this is our Three Amigos version - all that's missing is the Singing Bush! :) A feisty, yet mellow, blend of Bozal Mezcal, Aperol, Nixta Licor de Elote, fresh-squeezed lime, blood orange, demerara simple syrup, and egg white.

Horchata Alexander - \$16

A worldly spin on a sweet classic. This drink's flavors may come from totally different backgrounds, but they make beautiful companions! Creamy Rumchata, buttery Brandy, and apple juice. Shaken and served up frothy & light in a coupe, garnished with cinnamon & nutmeg.

Liquid Sunshine - \$16

Four Roses Small Batch. Brucato Woodlands Amaro. Cocchi Sweet Vermouth. Orange Bitters. Up with a twist. Classic.

The Manhattan Project - \$20

You don't mess with the classics, and this is no exception. A clean mix of Michter's Rye, Amaro Montenegro, and grapefruit bitters.

Duke Silver's Olde-Time Elixir - \$16

Nobody *truly* knows Duke Silver. They know he is a striking figure with a majestic mustache...and that he loves whiskey. This drink is strong and mysterious like its namesake. Buffalo Trace, a house apple shrub, and three dashes of cardamom bitters. No more, no less.

Leather-Bound Books - \$20

Scotch-Scotch Scotch. We love Scotch. Here it goes down. Down into our bellies. (It's Glenlivet). Along with Brucato Amaro, Cocchi Sweet Vermouth, and fresh-squeezed orange & lemon juices. Served neat with Amarena cherries and an orange twist.

Baby, It's Cold Outside. How's About a Winter Warmer?

You Sexy Thing - \$16

Cadbury drinking cocoa. Hot & sweet & spiked with Four Roses Bourbon and Licor 43 - a vanilla liqueur. Topped with homemade whip.

SUDS ON DRAFT: \$8 EACH

Washougal, WA: 54 40 Brewing
Kaskadia Kolsch - 4.8% ABV

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

Vancouver, WA: Irrelevant Beer
"Contemporary Futures" Coffee Stout - 4.9% ABV

Vancouver, WA: Mt. Tabor Brewing
"Berry Stand" Strawberry-Cranberry Sour - 4.9% ABV

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

ZERO-PROOF WITH ALL THE ATTITUDE.

Mild-Mannered Mule: \$12
A bracingly acidic apple shrub, fresh-squeezed lemon juice, soda water, and ginger beer. Served in a mule mug.

Blood Orange & Booze-Free: \$12
Blood orange juice, spicy ginger simple syrup, soda water, and bitters.

Partially Nude and Kind of Recognizable: \$15
A non-alcoholic spin on a Naked & Famous! A complex blend of grapefruit, orange blossom, and aromatic herbs.