

# Happy Hours

## **fried cauliflower / \$6**

A delicious way to get your veggies in! served with our spicy curry aioli

## **flatbread/ \$6**

homemade flatbread topped with dressed greens, garlic herb spread, caramelized & fried onions

## **pierogis / \$6**

We roll out a thin dumpling then fill it with potatoes and goat cheese; served with lemon aioli

## **p.b.l.t/ \$7**

slow braised pork belly served with Liz's tomato marmalade, spring greens, and dijon aioli on fresh baked croissant

## **house made frites / \$4**

herbed mayonnaise

## **cocktails - \$6**

### **evergreen**

homemade thyme vodka, lime, sage simple

### **plumb margarita**

reposado tequila, lime, cointreau, plumb simple

### **spanish coffee**

gosling dark rum, coffee, maraschino liqueur

### **holiday buck**

bourbon, ginger, lemon

## **wines - \$6**

**Cantina Zaccamini, Dry Rosé,  
Italy**

**Miner, Viognier, California**

**Saint Michelle, Riesling,  
California**

**Black Ridge, Pinot Noir**

**Cycles Gladiator, Petite Sirah**

4pm - 6pm  
Tuesday - Saturday

# libations



## COCKTAILS

### our favorites

#### winter stag / \$12

A must try! Gentleman Jack rye, cinnamon smoke, west indian nutmeg & bitter truth amaro

#### persimmon martini / \$10

Just when you thought you didn't like gin, here comes a devil's bathtub winter spice gin, muddled & fresh persimmon wonder to change your mind

#### first frost / \$9

red pear poached in orange, cardamom, and amaretto sparkling cocktail topped with spanish cava

#### spicy plum fairy / \$11

an applejack brandy and purple plum cocktail sweetened with brown sugar, then spiced with our housemade plum habenero vodka

#### cinnamon toddy / \$12

our cinnamon vodka, honey, lemon, and winter spice warmer, served hot

#### pomegranate moscow mule / \$12

classic mule given the holiday treatment with our beautiful house pomegranate syrup, rosemary, and honey

## the classics

#### strawberry bourbon flip / \$12

Made to order bourbon nog. Heavy cream is muddled with fresh strawberries and egg then shaken over ice with bulliet bourbon for a creamy classic you won't forget

#### winter sazerac / \$11

crater lake rye with a spearmint absinthe rinse

& peychaud bitters

#### new york sour / \$10

knob creek bourbon, fresh squeezed lemon & lime juice, jones cabernet float s

#### cognac french 75 / \$10

cognac, lemon, cava

#### rum old fashioned / \$11

el dorado rum, winter simple, angostura bitters

#### italian buck / \$10

ginger, rum, amaro, cointreau

### Beers

Anchor Steam	\$4
Shiner Blonde	\$4
Sierra Nevada Nooner Pilsner	\$5
Boulevard Wheat	\$4
Bell's Two Hearted Ale	\$5
O'Dell 5 Barrel Pale Ale	\$5
Pseudo Sue - award winning local Pale Ale	\$7
Bell's Two Hearted Ale	\$5
Rogue Nut Brown	\$5
Sam Smith Oatmeal Stout	\$8
Shiner Bock	\$4
Orval Trappist Ale	\$10
Lindeman's Framboise	\$10
Lindeman's Cassis	\$10

## WINE

### whites

Avinyó Cava, Spain,  
\$8 / \$36

Cantina Zaccagnini, Rosé, 2016, Italy  
\$7 / \$25

Aviary, Chardonnay, 2014, Napa \$8 / \$32

Cordero di Montezolo, Arneis, 2015, Italy  
\$8 / \$30

Ferrari Carano Fumé Blanc  
\$12 / \$48

Villa Sparina, Gavi, 2015, Italy  
\$7 / \$25

Miner, Viognier, 2015, France  
\$11 / \$44

Loscano, Torrontes, 2014, Argentina  
\$9/\$36

Saint Michelle, Riesling, 2014, Washington  
\$9 / \$28

Adelsheim, Pinot Gris, 2014, Oregon  
\$11 / \$44

Conundrum, 2014, California \$12 / \$48

### reds

Alias Secret Agent, Red Blend, 2014, California  
\$8 / \$32

Franco-Espanolas, Rioja Bordon Reserva, 2011,  
Spain  
\$7 / \$25

Villa Sparina, Barbera del Monferrato, 2015, Italy  
\$7 / \$25

Pedroncelli, Pinot Noir, 2016, California  
\$7 / \$25

Benton Lane, Pinot Noir, 2013, Washington  
\$10 / \$40

Maipe, Malbec, 2015, Argentina  
\$11 / \$44

Loscano, Malbec, 2015, Argentina  
\$9/\$36

Hedges Family Estate, CMS, Washington, 2012  
\$9/\$36

Jones of Washington, Cabernet Sauvignon, 2013,  
California \$7.50 / \$28

Carol Shelton, Wild Thing Zinfandel, 2014,  
California \$7.50 / \$28

Moonset, Red Blend, 2014, California \$12/ \$46

Owen Roe Esc Umbis, Syrah, California \$44

