

# BAR MENU

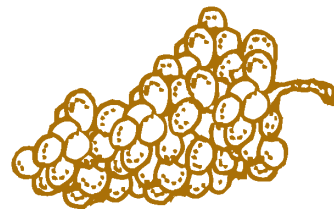
## WHITE WINE

Harken Chardonnay	9/33
Chateau Ste. Michelle Mimi Chardonnay	9/33
Chateau Ste. Michelle Cold Creek Riesling	7/25
Kim Crawford Sauvignon Blanc	10/37
Boomtown Pinot Gris	9/33
Barnard Griffin Rosé	8/29
J. Rogét Sparkling Wine	6/21



## RED WINE

14 Hands Cabernet Sauvignon	8/29
Line 39 Cabernet Sauvignon	9/33
Chateau Ste. Michelle Merlot	10/37
Firesteed Pinot Noir	9/33
14 Hands Hot to Trot Red Blend	8/29
Doña Paula Malbec	8/29



## BOTTLES/CANS

Rainier Beer	4
Coors Light	4
Corona	6
Deschutes Pacific Wonderland Lager	5
Full Sail Amber Ale	6
Deschutes Black Butte Porter	6
Seattle Cider Semi-Sweet	6



## COCKTAILS

<b>Burnt Orange Manhattan</b> barrel-aged bourbon, sweet vermouth, orange bitters	12
<b>1931</b> gin, lemon, lavender, sparkling wine	9
<b>Berry Fizzer</b> marionberry vodka, ginger liqueur, ginger brew	8
<b>Baroness Bloody Mary</b> vodka, house-made bloody mary mix, sweet and spicy candied bacon strip, chili salt rim	9
<b>Pomegranate Martini</b> vodka, triple sec, house citrus mix, pomegranate	10
<b>Cadillac Margarita</b> barrel-aged tequila, Cointreau, house citrus mix	11
<b>Spring Sip</b> hendrix gin, cucumber, lime, soda	10
<b>Satchel of Lies</b> rhody roots, lemon, maraschino, sugar, soda, bitters	12

## SPIRIT OF THE SEASON

### Rhody Roots

Barrel-aged vodka imbued with accents of bourbon, pear, and red wine. Sweet. Smoky. Enjoy it sipped neat, over ice, or as a hot toddy. 10

<b>Hot Toddy</b> whiskey, lemon, honey, hot water	8
<b>Hot Buttered Rum</b> rum, cinnamon, brown sugar, cream, seasonal spices, whipped cream	9

## DRAFT BEER



Manny's Pale Ale	7
Bodhizafa IPA	7
rotating seasonal	