

  
THE RHODODENDRON  
CAFÉ

## BAR MENU

### SHARED PLATES

LOCAL CHEESE PLATE  
Fruit Preserves, Roasted Nuts, Baguette 10

WRAPPED DATES  
Prosciutto, Goat Cheese, Balsamic Gastrique 7

WHITE TRUFFLE POPCORN  
Sea Salt 4

BURRATA  
Creamy Mozzarella, Fresh Strawberries,  
Balsamic Gastrique, Crostini 8

CAPRESE STACKER  
Heirloom Tomatoes, Mozzarella, Basil,  
Balsamic Gastrique 7

POTATO CHIPS  
Basil Pesto Aioli 4

SKILLET MAC & CHEESE  
With Bacon 7

### DRAFT BEER

GEORGETOWN BREWING COMPANY  
Manny's Pale Ale 6

LAGUNITAS IPA  
India Pale Ale 6

ROTATING TAP

### BOTTLES AND CANS

HOP VALLEY BREWING COMPANY  
Citrus Mistress 5

SAMUEL ADAMS®  
Boston Lager 5

SEATTLE CIDER  
8

SIERRA NEVADA  
Pale Ale 5

PABST BLUE RIBBON  
Tall Boy 4

RAINIER BEER  
Tall Boy 4

### COCKTAILS

BURNT ORANGE MANHATTAN  
Buffalo Trace Bourbon, Sweet Vermouth,  
Orange Bitters, Burnt Orange Peel Garnish 9

POMEGRANATE MARGARITA  
Lunazul Tequila, House-Made Citrus Mix,  
Pomegranate 9

CUCUMBER COOLER  
Bombay Gin, House-Made Cucumber Simple Syrup,  
Lime, Soda Water 9

PAMA-ROSE LEMONADE  
Citrus Vodka, St. Germain, Pomegranate Juice,  
House-Made Rosemary Simple Syrup, Lemonade 8

BERRY FIZZER  
Citrus Vodka, St. Germain, Muddled Seasonal Berries,  
Ginger Brew 7

CLASSIC MOJITO  
Bacardi Rum, Lime, Angostura Bitters, Cucumber, Mint,  
Champagne 9

### WHITE WINE

Chateau Ste. Michelle, Riesling 6/21  
Kim Crawford, Sauvignon Blanc 10/37  
Hidden Crush, Chardonnay 8/29  
Boomtown, Pinot Gris 9/33  
Charles & Charles, Rosé 8/29  
J. Roget, Champagne 6/31

### RED WINE

Meiomi, Pinot Noir 12/44  
14 Hands, Cabernet Sauvignon 8/29  
14 Hands, Hot to Trot, Red Blend 8/29  
Troublemaker, Red Blend 9/33  
Drumheller, Merlot 8/29  
Barnard Griffin, Syrah 9/33