

# HOUSE COCKTAILS

## AMALFI MULE

Caravella Limoncello Originale, fresh Lemon Juice, Ginger Beer—on ice 12.

## LIMONECELLO DROP

Caravella Limoncello Originale, Timberline Vodka, (Distilled from a unique blend of grain, Pacific Northwest apples, and glacier-fed spring water from Mt. Hood) Triple Sec, Fresh Lemon Juice, Demerara Sugar Rim —up or iced 13.

## POGACHA RITA

Olmecca Altos Reposado Tequila, St. Germain, Fresh Lime Juice, Agave Nectar, Smoked Paprika & Salt Rim—on ice 13.

## SMOKED CHERRY OLD FASHIONED

Our House Specialty! Redemption Bourbon, Demerara Sugar, local (Mercer Island) **Cherrish** pure cherry juice and Angostura Bitters —smoked on ice 12.

## NEGRONI

Gray Whale Gin, Campari, Lo-Fi Sweet Vermouth—on ice with orange garnish 14.

## PAPER PLANE

Trails End ultra premium small batch Hood River Whiskey, Amaro, Aperol & fresh Lemon Juice, chilled & shaken—up 15.



## PINK LADY

Gray Whale Gin, Cointreau, Caravella Limoncello Originale, Campari, fresh Lemon Juice & Egg White, shaken then chilled, lemon zest garnish —up 15.

## SPARKLE-TINI

Cadee Handcrafted Whidbey Island Vodka, Giffard Abricot, Domain de Canton Ginger, Fresh Lemon Juice, Prosecco—up 13.

## PAMA PALOMA

Pama Pomegranate Liqueur, Olmecca Altos Reposado Tequila, fresh cold pressed Grapefruit Juice, fresh Lime Juice, Simple Syrup, Club Soda—on ice 13.

## COLD BREW MARTINI

Cafe Pogacha Cold Brew, Cadee Handcrafted Whidbey Island Vodka, Kahlua, White Chocolate Shavings, Demerara sugar rim—up 12.

## MICHELADA

One of our featured on tap beers with fresh Lime Juice, Worcestershire, a dash of Tabasco, Tomato Juice, a pinch of house spices—rimmed with Smoked Paprika & Sea Salt 9.

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