

The Manhattans

Rick's

A Washington Manhattan using local whiskey & bitters with the highest quality vermouth.

Dry Fly wheat whiskey, Carpano Antica vermouth, Scrappy's aromatic bitters

Marie's

Courtesy of Rick's lovely wife, Marie, we have a lighter variation of a perfect Manhattan using both sweet and dry vermouth and orange bitters with a fine Kentucky bourbon.

Four Roses bourbon, Dolin sweet & dry vermouth, Regan's orange bitters

Bradford's

From the Lead Bartender, his personal favorite Manhattan, featuring 90 proof Four Roses Small Batch bourbon, and superior French vermouth.

Four Roses Small Batch, La Quintinye Sweet vermouth, Bitter Truth aromatic bitters

The Vieux Carre

1930's cocktail from famed New Orleans Carousel Bar, a complex variation on the classic using cognac, rye whiskey, and the complex herbal Benedictine, an herbal liqueur, whose recipe has been a closely guarded secret known by only 3 people at any given time.

Park Carte Blanche cognac, Michter's rye, Dolin sweet vermouth, Peychaud bitters

Classic Rye

Manhattan purists will tell you the original rye Manhattan, complementing the sweet vermouth with the spicy rye whiskey, is the best version.

Michter's rye whiskey, La Quintinye sweet vermouth, Angostura bitters

Rob Roy

1894: classic scotch cocktail created at the Waldorf Astoria in Manhattan, crafted and named in honor of the premiere of an Operetta of the same name,

Duggan's Dew scotch, Dolin Sweet vermouth, Angostura bitters

The Rolls Royce 30

As the name implies, if you like the gold chains, you have to play the game.

Joseph Magnus bourbon, La Quintinye sweet vermouth, Bitter Truth aromatic bitters

Learn Your Martinis...

The Martinez

Considered by some to be the godfather of the classic martini, a look through the history books begs the question; Which came first...?

Batch 206 Old Tom gin, La Quintinye sweet vermouth, maraschino liqueur, orange bitters,

The Classic Martini

The Martini as it was intended:

Batch 206 gin, La Quintinye dry vermouth, orange bitters, finished with a lemon twist.

The Vesper

The only classic cocktail that came from a work of fiction. Our version uses a farm to bottle Washington gin and vodka distilled from apples:

Bellewood gin, Bellewood vodka, Kina L' Avion D' Or, lemon twist

The Astoria Bianco

A modern day classic from Jim Meehan, owner of the New York speakeasy PDT(Please Don't Tell). Our version uses a floral gin to accent the sweetness of blanc vermouth:

Geranium gin, Dolin blanc vermouth, orange bitters, orange twist

The Kangaroo

A.k.a. The Vodka Martini, created sometime around 1950, replaced the popular gin with the newer vodka. The original Kangaroo still called for dry vermouth and a twist:

Square One Vodka, La Quintinye dry vermouth, lemon twist

Tuxedo

This 1931 version of a classic martini uses fino sherry for which adds a slightly nutty flavor and dryness to the cocktail. It was named for the ritzy neighborhood Tuxedo Park:

Old English gin, Lustau fino sherry, orange bitters, lemon twist

Spanish Style Gin & Tonics

Botanical Botanical

Lavender and Sage are the botanicals in Uncle Val's, we freeze these botanicals along with lavender bitters in an ice cube infusing the drink, showcasing those botanicals: Uncle Val's Botanical gin, fresh lavender and sage, fresh lime juice, Fever Tree Mediterranean tonic

Chartreuse and Thyme G&T

Thyme is just one of the 130 herbs and spices used to make Chartreuse. The extra fresh herb flavor really enhances the flavors of Chartreuse in this ice cube::St. George gin, Green Chartreuse, thyme, fresh lime juice, Fever Tree Indian tonic

Purple Rain G&T

This unique twist on the G&T uses the Empress gin from Victoria, BC, which gets its blue color naturally from pea blossoms. We enhance its grapefruit flavor with some grapefruit bitters in the ice cube and a grapefruit tonic, which we let you pour in yourself. Watch closely as you pour... Empress gin, Bitter Truth grapefruit bitters, East Imperial grapefruit tonic

Blackberry Sage G&T

This is a true Northwest gin and tonic, blackberry liqueur enhanced with fresh sage in an ice cube, paired with a Seattle gin. It will remind you of a late summer hike through the Olympic forest:Batch 206 gin, Merlet blackberry liqueur, fresh lemon juice, sage, East Imperial Burma tonic

The Fresh BSB

Basil, Strawberry, Balsamic; the three flavors enhancing this refreshing gin and tonic. We freeze Fragoletta wild strawberry liquor, fresh basil, and balsamic reduction and serve with a floral summer gin and a Burmese tonic :Sipsmith gin, Paolucci Fragoletta, balsamic reduction, fresh basil, East Imperial Burma tonic

Roses Are...

This floral G&T uses rosewater, rose petals and a touch of hibiscus liqueur in order to showcase the floral and cucumber notes of the Hendricks gin:Hendrick's gin, Rosewater, rose petals, Salish Sea Hibiscus liqueur, Fever Tree Indian tonic

Japanese Garden G&T

A floral Japanese gin combined with a cherry bark vanilla bitters, sweet cherry juice and fresh tarragon is reminiscent of a spring day walk through a Japanese garden:

Roku gin, Bittercube Cherry Bark Vanilla bitters, Luxardo cherry juice, tarragon, Yuzu tonic

Classic & Original Cocktails

The Yen Martini

Suntory Roku gin, Quintinye extra dry vermouth, Cherry bark bitters, cherry

The Aviation

Aviation gin, Creme de Violette, Maraschino liqueur, fresh lemon juice

The Jack Rose

Bellewood apple brandy, house grenadine, fresh lime juice

Stiggins Daiquiri

Plantation Stiggins' Pineapple rum, fresh lime juice, simple syrup

Northwest Whiskey Sour

Four Roses bourbon, blackberry liqueur, fresh lemon juice, simple syrup

Harvey Wallbanger Spritz

Batch 206 Vodka, Galliano, fresh orange juice, sparkling brut

Trinidad Sour

Angostura bitters, Michter's Rye, orgeat, fresh lemon juice

Alaska

Old English gin, Yellow Chartreuse, Orange Bitters

Suffering Bastard

Four Roses Bourbon, Fords Navy Strength gin, lime juice, bitters, ginger beer

Japanese Whisky Highball

The Tottori Japanese blended whisky, East Imperial sparkling water, lemon

Hibiscus Royale

Salish Sea hibiscus liquor, Sipsmith gin, lemon, candy hibiscus, sparkling brut