

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 .

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 liqueur.

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

The Mayor's Manhattan 25

Lacey City Mayor, Andy Ryder, has his favorite Manhattan. Now you can try it too.

Clyde May's Alabama style 110, Amaro Montenegro, Regan's Orange Bitters, 3 Cherries

Learn Your Martinis...

The Martinez

Considered by some to be the godfather of the classic martini, but, 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

The Yen Martini

This beautiful Japanese gin screamed for just a touch of cherry to truly shine.

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

The Tom Tini

Soon to replace olives in the modern martini; Pickled Green Tomatoes!

Ford's London dry gin, La Quintinye extra dry vermouth, Tom-olive

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

The Morpheus

Which pill, the red one or the blue one? It doesn't matter in this G&T inspired by the cocktail with the same name. This drink will wake you from the matrix either way: Sipsmith gin, crème de cassis, Cynar artichoke digestivo, lemon, rosemary, Fever Tree Indian tonic

Purple Rain

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

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

Saffron Coriander

Bartender Jared Gum wanted a Spanish style G&T influenced by Spanish flavors. This G&T does just that, combining complex savory flavors with subtle sweetness, you'll find your thoughts drifting to beautiful coastal Spain while sipping: Benham's gin, Fever Tree Mediterranean tonic, lemon, saffron, coriander

Persian Freshenjan

Inspired by an amazing Persian Pomegranate Walnut stew, Fesenjan, we bring together all the sweet, savory, and salty flavors into one refreshing G&T: Citadelle gin, house preserved lemons, Nocino walnut liquor, pomegranate juice, cardamon, Mediterranean tonic

Japanese Garden

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, cherry juice, tarragon, cherry blossom tonic

Classic & Original Cocktails

Spagliato

Caffo red bitter, La Quintinye sweet vermouth, sparkling cava, orange twist

Pink Flamingo

Plantation Silver rum, Pamplamouse grapefruit liqueur, soda water, lime

Ninevah Michelada

Seasonal on tap Pilsner beer with Ninevah's signature hot sauce and lime

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

The Monkey Gland

St. George gin, St. George absinthe, fresh orange juice, house grenadine

Trinidad Sour

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

Hot Charolette

Hendricks gin, Ninevah hot sauce, cucumber syrup, Elderflower liqueur, lemon juice

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

The French Martini

Absolut Elyx, Creme de cassis, pineapple

Hibiscus Royale

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