



## Barrel Aged Cocktail Program

*Aged, Not Shaken or Stirred*

Try our latest creations of in-house-aged cocktails. Our bartenders have used their talents to produce mouth-watering cocktails that are aged for several weeks. They're presented after the barrels soften harsh edges, enhance depth and richness, and add new layers of flavor for you to enjoy!

*Check with your server for our latest concoctions!*

### Beer

#### Draft | \$7

Goose IPA+

Ravens+

Stella Artois

Pearl Necklace+

### Bottles

Coors Light | \$5.75

Miller Lite | \$5.75

Budweiser | \$5.75

Michelob Ultra | \$5.75

Natty Boh+ | \$5.75

Balt Alt+ | \$6

Duck Pin+ | \$6

Heavy Seas+ | \$6

Resurrection+ | \$6

Yuengling | \$6

Corona | \$6.50

Heineken | \$6.50

Samuel Adams | \$6.50

Amstel Light | \$6.50

### Cocktails | \$12

#### The Bees Knees\*

Fresh Lemon Juice, Local Honey, Sloop Betty Honey Vodka

#### Peach Basil Gimlet

Beefeater Gin, Peach Schnapps, Sour Mix, Simple Syrup, Lime Juice, Basil Leaves

#### Apple Crisp

Cîroc Apple, Strawberries, Ginger Beer

### Featured Martinis | \$13

#### Wildberry

Red Berry Cîroc, Cranberry Juice, Chambord, Sour Mix

#### St. Sonesta

Hendricks Gin, St. Germaine Simple Syrup, Sour Mix

#### Washington Apple

Crown Apple, Apple Pucker, Cranberry Juice

### Explorations (flights)

#### Bourbon Flight | \$30

Bulleit, 10 yr. Bookers, 1792

#### Scotch Flight #1 | \$40

(Heavy, Peaty)

Balvenie Doublewood, Glenkinchie 12 yr., Ardbeg Uigeadail

#### Scotch Flight #2 | \$55

(Lighter, Sweeter)

Oban 14 yr., JW Green 15 yr., Macallan 18 yr.

#### Explorers Flight | \$28

(Interesting Barrel Aged Spirits)

Sagamore Rye, George Dickel 12 yr., Barrel Select, Zacapa 23 Rum

#### Local Beers | \$15

Evolution IPA, Ravenswood, Heavy Seas, Loose Cannon

### White Wine & Sparkling

**Cantine Maschio, Prosecco Brut** | 10/6oz | 38/B  
Italy

**Chateau Ste. Michelle, Brut** | 12/6oz | 45/B  
Columbia Valley, Washington

**Möet & Chandon, Ice Imperial** | NA | 120/B  
Epernay, France

**Clos du Bois, Pinot Grigio** | 12/6oz | 44/B  
North Coast, California

**Columbia Crest, Sauvignon Blanc** | 14/6oz | 55/B  
HHH, Columbia Valley, Washington

**Chateau Ste. Michelle, Riesling** | 11/6oz | 40/B  
Columbia Valley, Washington

**Umberti Fiore, Moscato** | 11/6oz | 40/B  
Piedmonte, Italy

**Cloud Chaser, Rosé** | 10/39  
Côte de Provence, France

### Red Wine

**Alamos, Cabernet Sauvignon** | 11/6oz | 40/B  
Mendoza, Argentina

**Estancia, Cabernet Sauvignon** | 12/6oz | 46/B  
Paso Robles, California

**Chateau Ste. Michele, Cabernet Sauvignon** | 14/6oz | 48/B  
Columbia Valley, Washington

**Clos Du Bois, Pinot Noir** | 12/6oz | 46/B  
California

**Mark West, Pinot Noir** | 13/6oz | 47/B  
Acampo, California

**Clos Du Bois, Merlot** | 12/6oz | 44/B  
California

**Banfi, Chianti Clasico** | 10/6oz | 38/B  
Italy

**Trapiche Broquel, Malbec** | 11/6oz | 42/B  
Mendoza, Argentina

**Torres Coronas, Tempranillo** | 11/6oz | 39/B  
Spain

\*\* Denotes our Chef's Special Dishes

\* Denotes use of Fresh Local or "House" Honey

# DRINKS