

BAR FEATURES

WINE

ROUSSANNE “STILLWATER CREEK”, NOVELTY HILL, WA 12/17.5 46

Enticingly aromatic, displaying Meyers lemon, fresh pear, & delicate chamomile tea, all gaining intensity on the palate & becoming all the more lovely across a long, satisfying finish

WHITE BLEND “FREYJA”, GÅRD VINTNERS, WA 11.5/16.75 44

*Beautiful ripe aromas of peach marmalade, dried apricots, and raw honey. Floral and mineral notes. Flavors of stone fruit, tangerine, & Williams pear dominate the palate.
74% Viognier, 22% Roussanne, 4% Muscadelle*

PETIT VERDOT , FREEHAND CELLARS, WA 13.75/20 53

Aromas of black cassis, blackberry puree with layers of black olive tapenade. The palate displays bright & vibrant acidity with flavors of sweet dates, smoked fig, black currants, & elegant oak notes. The tannins are lush, creating roundness that integrates with the wine’s acidity creating a lingering & structured finish

RED BLEND “FOREST PROJECT”, BROWNE, WA 12/17.5 46

*Nose of vanilla leads to a fruit bomb of black plum and huckleberry. Full bodied with round tannins that finishes with flavors of cherry, hints of oak, & caramelized sugar
49% Cabernet Sauvignon - 44% Merlot - 7% Syrah*

🍷 SPRING WHITE FLIGHT 11.75

3 oz pour of each wine

Roussanne & White Blend

🍷 SPRING RED FLIGHT 13

3 oz pour of each wine

Petit Verdot & Red Blend

HANDCRAFTED COCKTAILS

FRESH SPRING INSPIRED COCKTAILS, LIGHT & REFRESHING

VANILLA CHERRY SOUR 13

*Browne Vanilla Bean Whiskey, Amaretto,
Bordeaux Cherry Juice, Lemon, Foaming Bitters*

FRAGOLA ROSA 11

Sparkle Donkey Silver tequila, lime juice, strawberry-tarragon simple syrup, soda

FIORE DI PRIMAVERA 12

Brovo Gin, St. Germain, rhubarb simple syrup, lemon juice, lemon twist

MANGO MULE 10

Heritage Distilling Mango Vodka, ginger beer, orange wedge

RABARBARO MANHATTAN 15

Woodinville Whiskey Port Cask Bourbon, Rabarbaro Zucca Amaro, strawberry