BEVERAGES

COCKTAILS

11am - 7pm

Bees Knees 13
Gin, citrus, honey, jasmine tea foam

Summer Sangria 13
Red & white wine, seasonal fruit cordial

Halfway to Equinox 13
Vodka, pineapple rum, pine needles, toasted coconut, lime

Autumn Sweater* 13
Brown sugar butter washed bourbon, allspice-cherry vinegar bitters (contains dairy and/or raw egg)

Inigo Montoya 13
Mezcal, dry sherry, dry curacao, Campari

BRUNCH COCKTAILS

Espresso Martini 15
Onyx Espresso, vodka, vanilla liqueur, dry curacao

Mimosa 12
Orange juice, prosecco

Aperol Spritz 13
Aperol, prosecco, club soda

LOW PROOF

Amaro Soda 12
Rotating amaro, club soda

Americano 12
Campari, sweet vermouth, club soda, citrus

ZERO PROOF

Pathfinder Spritz 12
Pathfinder Hemp Root Aperitif, club soda/tonic water & citrus

Coconut Lime Cream Soda 12

HAPPY HOUR 4PM - 7PM

$12 Classic Cocktails

$2 off all draught beer

ON-TAP/CANNED

11am - 7pm

Menabrea Golden Lager, Italy 12
Stoup Porter, Ballard 10
Stoup Citra IPA, Ballard 10
Stoup German Pilsner, Ballard 8
Stoup Mosaic Pale Ale, Ballard *(Can)* 8
Aval Cider, France *(Can)* 12
Brasserie Mosaique 'Ready or Not Here I Come You Can't Hide' Ale Beer, France 2026 *(25oz Bottle)* 18

WINES

11am - 7pm

Case Paolin Campo dei Sass Prosecco di Treviso, *Sparkling*, Italy 12
Large Soif Blanc, *White*, France 17
Solis Lumen, *Rosé*, France 13
Vinos López El Ventilador Garnacha, *Red*, Spain 15
Cuve Kollektiv Skin Contact, *Orange*, Germany 18
Secret Pour! 16

If you find a bottle of wine in our retail section, ask our staff to open it for you. Corkage is $15/bottle.

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*