

BEER

ON TAP

Stella Artois Lager | 6.5

Belgium

Kassik's Orion's Quest Red Ale | 6.5

Nikiski, Alaska

Kona Longboard Lager | 6

Kona, Hawaii

Hoegaarden | 9

Belgium

Alaskan Seasonal Ale | 6

Juneau, Alaska

Denali Twister Creek IPA | 7

Talkeetna, Alaska

Midnight Sun Rhino Coffee Porter | 6.5

Anchorage, Alaska

Pyramid Hefeweizen | 6.5

Seattle, Washington

BOTTLES

Budweiser / Bud Light | 5

St. Louis, Missouri

Black Butte Porter | 6

Bend, Oregon

Coors Light | 5

Golden, Colorado

Corona | 6

Mexico

Heineken | 6

Holland

Kirin | 6 12oz / 9 22oz

Japan

Singha | 6

Thailand

Sierra Nevada Pale Ale | 6

Chico, California

New Belgium Brewing Fat Tire | 6

Fort Collins, Colorado

Samuel Smith's Nut Brown Ale | 9 22oz

Tukwila, Washington

Duvel Belgian Golden Ale | 8

Belgium

Lindemans Lambic Framboise/Pêche | 9

Belgium

Crabbie's Spiced Orange Ginger Beer | 6

Edinburgh, Scotland

Sonoma Apple or Pear Cider | 6

Healdsburg, California

Thistly Cross Scottish Cider | 10 16.9oz

Scotland

Woodchuck Amber Draft Cider | 6

Middlebury, Vermont

Rotating Bottle Selection | 6

Ask your server

CLASSIC MARTINIS

Classic Martini | 12

Uncle Vals Peppered Gin, Lillet Blanc, served "Ice Cold" with a blue cheese olive

House Martini | 12

Ketel One Vodka, Vya Dry Vermouth, served "Ice Cold" with a lemon twist

Vesper | 11.5

Bombay Dry Gin, Ketel One Vodka, Lillet Blanc, "Shaken, not stirred" with a lemon twist

CLASSIC COCKTAILS

Original Manhattan | 12

Makers Mark Bourbon, Vya Sweet Vermouth, house-made orange bitters, stirred up or on the rocks, original or perfect

Sidecar | 13

Courvoisier VSOP, Lillet Blanc, Cointreau, fresh-squeezed lemon and orange juices, finished with a sugar rim and an orange twist

House Margarita | 11

Dobel Tequila, Cointreau, house margarita mix, served on the rocks, with or without salt

Berry Cosmo | 11

Three Olives berry Vodka, Cointreau, fresh lemon juice, white cranberry juice, simple syrup

Old Fashioned | 10.5

Rittenhouse Rye Whiskey, orange & angostura bitters, demerara syrup served over a large cube

Ginger Infused Mojito | 9.5

Ginger infused Bacardi Rum, fresh mint, fresh-squeezed lime juice, simple syrup, finished with club soda

Basil Smash | 13

Elijah Craig 12yr, Domaine De Canton, fresh squeezed lemon juice, honey syrup, ginger syrup and muddled basil, served on the rocks

HOUSE ORIGINAL COCKTAILS

Ginger Rum | 10.5

Ginger infused Bacardi Rum, Stirrings Ginger Liqueur, Lillet Blanc, ginger syrup, fresh squeezed lemon & orange juice

Chupacabra | 10.5

Suaza Hornitos Tequila, fresh lemon and grapefruit juices, agave nectar, and muddled jalapeños

Penicillin #2 | 11

El Jimador Tequila, King's Ginger, honey syrup, ginger syrup, fresh lemon juice, and a Mezcal Elote float.

Hare and the Hatter | 12

Asian orange tea infused Bombay gin, Kings ginger, fresh lemon & lime juice, honey syrup and orange angostura bitters

Paper Plane | 11

Bulleit rye, Amaro Nonino, Aperol, fresh lemon juice, simple syrup

Original Sin | 11

Fig infused Skyy Vodka, Domaine de Canton, fresh lemon juice, rosemary simple syrup, orange angostura bitters

Winter in the Tropics | 12.5

Koloa spiced Rum, Courvoisier VSOP, fresh lime juice, pineapple juice, demerara syrup & angostura bitters

Perfect Peach | 11

Ciroc Peach, St. Germain, fresh lemon juice, simple syrup

Sour Scotsman* | 11.5

Laphroaig 10 year, Abricot du Roussillon, Luxardo maraschino, fresh grapefruit & lemon juice, egg white

Dealer's Choice | 11

Feeling adventurous? Ask your bartender or server for the cocktail of the day!

*Consuming raw eggs may increase your risk of foodborne illness

SCOTCH WHISKY

BLEND

Chivas Regal 12 year | 8.5

Dewars White Label | 7

Dewars 12 year | 10

Johnny Walker Black | 9

Johnny Walker Red | 7.5

Johnny Walker Blue | 45

SPEYSIDE

Aberlour 16 year | 11

Balvenie 12 year "Doublewood" | 12.5

Glenfiddich 12 year | 8.5

Glenfiddich 15 year | 12

Glenfiddich 18 year | 19

The Glenlivet 12 year | 12

The Macallan 12 year | 12

The Macallan Fine Oak 15 year | 20

The Macallan 25 year | 95

HIGHLAND

Aberfeldy 12 year | 9

Highland Park 12 year | 11

Highland Park 18 year | 18

Oban 14 year | 12

ISLE OF SKYE

Talisker 10 year | 13

ISLAY

Ardbeg 10 year | 11

Laphroaig 10 year | 12

Laphroaig 18 year | 21

Lagavulin 16 year | 14

IRISH WHISKEY

Black Bush | 8.5

Bushmills | 7.5

Bushmills 10 year | 10

Greenspot | 12

Jameson Black | 8.5

Jameson Cooper's Croze | 14

Jameson Gold | 20

Jameson Rare Vintage | 40

Tullamore Dew | 11

WHISKEY

BOURBON

- Bakers** | 9.5
- Basil Hayden** | 9.5
- Bib & Tucker** | 10.5
- Blanton's** | 12
- Booker Noe** | 11.5
- Buffalo Trace** | 9
- Bulleit** | 8
- Bulleit 10 year** | 9
- Elijah Craig** | 9.5
- Four Roses Single Barrel** | 10
- Four Roses Small Batch** | 9
- High West American Prairie** | 8
- Jim Beam** | 7
- Knob Creek** | 10
- Knob Creek Single Barrel** | 11.5
- Makers Mark** | 9
- Makers Mark 46** | 10
- Old Forester** | 9
- Woodford Reserve** | 9.5
- Yellowstone** | 12

RYE

- Bulleit Rye** | 8
- Knob Creek Rye** | 10
- Masterson's Rye 10 year** | 12
- Rittenhouse Rye** | 8.5

TENNESSEE

- Gentleman Jack** | 8.5
- Jack Daniels** | 7
- Jack Daniels Single Barrel** | 10.5

JAPAN

- Hakushu 18 year** | 45
- Nikka Fine Malt** | 14
- Nikka Coffey Grain** | 13
- Yamazaki 12 year** | 17
- Yamazaki 18 year** | 44

CANADA

- Crown Royal Reserve** | 11
- Masterson's Barley 10 year** | 11
- Masterson's Wheat 12 year** | 11
- Pendleton Midnight** | 8

SAKE

BY THE CARAFE

- Ozeki** | 6 small / 10 large
- Hakutsuru Plum Wine** | 7 small / 11 large
- Hana Flavored Sake** | 6 small / 10 large
Fuji Apple, Lychee

BY THE BOTTLE

- Ozeki Sparkling Sake** | 15 250ml
- Hakutsuru Draft Sake** | 11 300ml
- Hakutsuru Sayuri Nigori** | 18 300ml / 40 720ml
- Shimizu-No-Mai** | 25 300ml
"Pure Dawn" Junmai Ginjo
- Shimizu-No-Mai** | 28 300ml
"Pure Dusk" Junmai Daiginjo
- Gekkeikan "Suzaku"** | 24 300ml / 53 720ml
Junmai Ginjo
- Hakutsuru Sho-Une** | 25 300ml / 58 720ml
Junmai Dai Ginjo

CHAMPAGNE COCKTAILS

- Absente in the Afternoon** | 10.5
Jaume Serra Brut, Absente Absinthe, Vanille de Madagascar, fresh lemon juice, honey syrup
- French 75** | 10.5
Jaume Serra Brut, Bombay Gin, lemon juice
- Elderflower** | 9.5
Jaume Serra Brut, St. Germain elderflower liqueur, house-made bitters
- Ginger** | 9.5
Jaume Serra Brut, Ginger Stirrings, house-made bitters
- Kir Royale** | 9.5
Jaume Serra Brut, Crème de Cassis, vanilla bitters
- Blood Orange** | 9.5
Jaume Serra Brut, Solerno blood orange liquor, house-made orange bitters
- Pomegranate** | 9.5
Jaume Serra Brut, Pama pomegranate liqueur, house-made bitters

VODKA

Absolut, Sweden | 7.5
Absolut Citron, Sweden | 7.5
Belvedere, Poland | 9.5
Charbay, California | 8
Charbay Green Tea, California | 8
Chopin, Poland | 9.5
Ciroc, France | 9.5
Ciroc Apple | 9.5
Ciroc Peach, France | 9.5
Crystal Head, Canada | 9.5
Dry Fly, Washington | 9
Godiva Chocolate Raspberry, Indiana | 8
Grey Goose, France | 9.5
Grey Goose L'Orange, France | 9.5
Grey Goose La Poire, France | 9.5
Grey Goose Le Citron, France | 9.5
Grey Goose Cherry Noir, France | 9.5
Hangar One, California | 9
Hangar One Lime, California | 9
Icy Strait, Haines, AK | 8
Ketel One, Holland | 9
Ketel One Citroen, Holland | 9
Reyka, Iceland | 8.5
Russian Standard, Russia | 8.5
Russian Standard Platinum, Russia | 10
Skyy, California | 6.5
Stolichnaya, Russia | 8
Stolichnaya Blueberi, Russia | 8
Stolichnaya Razberi, Russia | 8
Stolichnaya Vanil, Russia | 8
Stolichnaya Elit, Russia | 16
Svedka, Sweden | 7
Three Olives Berry, London | 8.5
Three Olives Strawberry, London | 8.5
Tito's, Texas | 8.5
Volstead, Portland | 8

GIN

50 Fathoms, Haines, Alaska | 8
Aviation, Portland | 8.5
Bombay Dry, London | 7.5
Bombay Sapphire, London | 9
Botanist, Islay | 9
Hendricks, Scotland | 8.5
Tanqueray, London | 8.5
Tanqueray Malacca, London | 9
Tanqueray Ten, London | 10
Uncle Val's Botanical, Sonoma | 9
Uncle Val's Peppered, Sonoma | 9
Uncle Val's Restorative, Sonoma | 9

RUM

Appleton Estate Reserve, Jamaica | 8
Bacardi, Puerto Rico | 6.5
Bacardi 151, Puerto Rico | 7
Captain Morgan, Caribbean | 7
Goslings Dark, Bermuda | 7
Kirk & Sweeney 12 year, Dominican Republic | 10
Koloa Coconut, Hawaii | 8
Koloa Dark, Hawaii | 8
Koloa Spiced, Hawaii | 8
Kraken Black Spiced, Caribbean | 8
Myers Dark, Jamaica | 8
Pyrat XO, Guyana | 9.5

TEQUILA

BLANCO

Sauza Hornitos | 8.5
Herradura Silver | 9.5
Patron Silver | 11

REPOSADO

Peligroso | 9.5
Dobel | 10.5

ANEJO

Corzo | 12
Don Julio 1942 | 22
Hornitos Black Barrel | 9.5

WINE BY THE GLASS

Gewürztraminer, Alexander Valley Vyds | 8 gl / 32 btl
2016 Mendocino County "Gewürz"

Chenin Blanc/Viognier, Pine Ridge | 9 gl / 36 btl
2016 California

Sauvignon Blanc, Loveblock | 12 gl / 48 btl
2016 Marlborough

Pinot Gris, King Estate | 10 gl / 40 btl
2016 Oregon

Chardonnay, Sonoma Cutrer | 13 gl / 52 btl
2015 Sonoma

Chardonnay, Duckhorn | 13 gl / 52 btl
2015 Napa Valley

Champagne, Nicolas Feuillatte | 17 gl
NV France

Sparkling Rosé, Chandon | 12 gl
NV California

White Zinfandel, Montevina | 6 gl / 24 btl
2015 Amador County

Pinot Noir, Decoy by Duckhorn | 10 gl / 40 btl
2015 Sonoma Coast

Pinot Noir, Dutton Goldfield | 14 gl / 56 btl
2015 Dutton Ranch Russian River Valley

Malbec, Bodega Calle | 11 gl / 44 btl
2014 Mendoza "Alberti 154"

Malbec/Syrah, Tilia | 8 gl / 32 btl
2016 Mendoza

Zinfandel, Robert Keenan | 10 gl / 40 btl
2010 Napa Valley

Merlot, Emmolo | 12 gl / 48 btl
2015 Napa Valley

Red Blend, White Oak | 10 gl / 40 btl
2013 Napa Valley "Mighty Oak"

Cabernet Sauvignon, Louis Martini | 9 gl / 36 btl
2014 California

Cabernet Sauvignon, Charles Krug | 13 gl / 52 btl
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BAR MENU

Kalua pork sliders on Hawaiian sweet roll | 8
smoky Hawaiian-style pork on a toasted roll,
finished with house-made coleslaw

Mu shu tacos | 8

hoisin-seasoned ground chicken, Chinese
coleslaw in warm tortillas with a sriracha lime
sour cream

Fennel coriander rubbed chicken wings | 14
tossed in a sweet chili glaze, toasted sesame
seeds & served with basil blue cheese sauce

Duck confit tacos | 11

chipotle coriander duck with pickled red
cabbage & jicama slaw in fried flour tortillas

Pommes frites | 8

fresh fried potatoes tossed in house
seasoning

Spicy edamame | 7

steamed soy bean pods, Thai chili-ginger
sauce and Hawaiian sea salt

Mini mac and cheese | 7

with sautéed bacon and roasted jalapeño,
garnished with cherry tomato

Spicy chicken soba noodles | 8

sautéed chicken with julienne vegetables,
tossed in a spicy teriyaki sauce

Mongolian beef nachos | 13

hoisin-bbq short rib, blue corn tortilla chips,
roasted corn and black bean salsa served
with sriracha queso, and fresh cilantro

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DESSERT WINES

Nivole | 7
Moscato d'Asti

Urulat | 8
Jurançon Petite Manseng 2013

Quady Essencia | 7
Orange Muscat

Quady Elysium | 7
Black Muscat

Yalumba | 9
Museum Reserve Muscat

Cossart Gordon | 6
Rainwater Madeira

Blandy's Alvada | 7
5 Year Madeira

Dandelion Vineyards | 8
Pedro Ximénez XXXO

Niepoort | 7
LBV Port 2009

Taylor Fladgate | 9
10 Year Tawny

Warre's | 14
Otima 20 Year Tawny

BRANDY/COGNAC

Clear Creek pear Brandy | 10

Germain-Robin Apple Brandy | 14

Courvoisier VSOP | 11

Remy Martin VSOP | 12

Remy Martin XO | 28

Germain-Robin XO | 18

Tesseron Lot 90 XO | 14

Hennessy Paradis | 79

LIQUEURS

Amaretto Disaronno | 8.5

Amaro Montenegro | 8.5

Aperol | 8.5

Baileys | 8

B & B | 9.5

Campari | 8.5

Domaine de Canton Ginger | 9

Chambord | 8.5

Chartreuse Green or Yellow | 16

Cointreau | 9

Drambuie | 8.5

Fernet Branca | 8.5

Frangelico | 8

Godiva Dark Chocolate | 8.5

Godiva White Chocolate | 8.5

Grand Marnier | 9.5

Kahlua | 8

King's Ginger | 8

Pernod | 8

Pimm's Blackberry & Elderflower | 8

Rumpleminze | 8.5

Sambuca | 9

Solerno Blood Orange | 9

St. Germain Elderflower | 8.5

Tia Maria | 8

Tuaca | 8

AFTER DINNER DRINKS

Alaskan Storm Cloud | 11

360 Double Chocolate Vodka, Frangelico, Baileys, bar cream, served up with a float of Rupleminze

Raspberry Magic | 10.5

Godiva Raspberry Chocolate Vodka, Godiva White Chocolate Liqueur, Amaretto, bar whip, vanilla bitters

Ginger Ale Float | 11

Citrus Vodka and St Germain served over Fireweed ice cream finished with ginger ale

Insomniac | 12

Stolichnaya Vanil, Amaretto Disarrono, Baileys, buttershots, espresso, fresh cream, shaken ice cold and up all night

Monkey Business* | 12

Banana infused Jameson, Domaine de Canton, honey syrup, egg whites, finished with cinnamon

The Best Amaretto Sour* | 12

Amaretto, Booker Noe, fresh-squeezed lemon juice, egg white

Peppermint Patty | 9

Rupleminze, Godiva chocolate liqueur, Ghirardelli chocolate, hot water, fresh cream

*Consuming raw eggs may increase your risk of foodborne illness

ESPRESSO & COFFEE

Espresso | 3.5

Double Espresso | 4.5

Latté | 5

Cappuccino | 4.75

Mocha | 5.25

Jean Pierre's Tea | 5.5

Earl Grey tea, steamed milk, vanilla, honey

Americano | 4.5

Macchiato | 4.5

Fresh Brewed SteamDot Coffee | 3



LOOSE LEAF TEAS

GINGER BLENDS

Asian Orange | 4.5

Chinese black tea, ginger fruits, aromatic ginger

Herbal Zing "Decaf" | 4.5

South African rooibos, chamomile, ginger

Ginger Zen | 4.5

Japanese green tea, rooibos, organic ginger

BLACK TEAS

Earl Grey | 4.25

English Breakfast | 4.25

Caramel Black | 4.25

OOLONGS

Bossa Nova | 4

GREEN TEAS

Moroccan Mint | 4

Genmaicha | 4

WHITE TEAS

White Coconut Crème | 4.25

NON-CAFFEINATED TEAS

Chocolate Monkey | 4

Chamomile | 4