FALL COCKTAILS

COSMIC MULE 12.75

Makers Mark Whisky, Cosmic Crisp apple simple, cinnamon, and ginger beer, served in a copper mug. A toast to the Cougs in every sip. Created by Josh

RE-PEAR-SADO 13.75

Cazadores Reposado Tequila, pear-rosemary simple syrup, lime juice, and ginger beer served over ice with a fresh lime wheel and rosemary sprig. Herbal and bright, the perfect drink to sip on while watching the Palouse change seasons. Created by Alexia

SWEET (POTATO) TALK 12.25

Inspired by a favorite seasonal appetizer, this drink is the perfect companion to any course. Beattie's Sweet Potato Vodka, Domaine de Canton ginger liqueur, rosemary infused maple syrup, lemon juice, and apple cider served up with a rosemary sprig. Created by Emma

LONDON CALLING 13.75

Tanqueray Gin, Drambuie, lemon juice, honey simple, and ginger beer served over crushed ice. Crisp as an autumn day, with ginger spice to warm you up. Created by Emma

FALL COCKTAILS

PALOUSE PRAIRIE 14.75

For those who prefer to drink your dessert, here's an Old Fashioned treat as sweet as maple straight from the tree. Buffalo Trace Bourbon, Frangelico, maple syrup, and black walnut bitters over a large cube. Created by Emma

VELVET HARVEST 15.5

Dark, fruity, floral, and as glamorous as it is delicious. Empress Indigo Gin, blackberry-plum-red grape simple, and lemon juice served up with a blackberry pick. Created by Hannah

AMERICANA FASHION 15

Milagro Silver Tequila, Cointreau, Mr. Black Coffee Liqueur, simple, Fernet Branca, and chocolate bitters bring the flavors of Latin America cocktail culture together in this twist on an Old Fashioned. Created by Emma

CRANBERRY CABIN 13

Warm up with this cozy combination of Goslings Rum, Cointreau, cranberry juice, and cranberry butter as the Palouse says farewell to patio season and hello to sweater weather. Created by Josh

BIRCH & BARLEY | LUNCH

TASTES

BIRCH PUB PRETZELS – 14
Four fresh-baked, buttered and salted pretzels served with housemade beer cheese and beer mustard dipping sauces.

ROASTED RED PEPPER HUMMUS – 15.75
Local chickpeas with fire-roasted red bell pepper and spices. Served with toasted baguette slices and fresh vegetables.

CRAB CAKES – 17.50
Seasoned jumbo lump crab cakes, pan-seared and served with Creole remoulade and lemon.

SPINACH & ARTICHOKE DIP – 16
A flavorful blend of cheese, spinach and marinated artichoke hearts. Served with toasted baguette slices.

VEGETARIAN FLATBREAD – 14.75
Delicious gluten-free flatbread topped with roasted garlic and caramelized onion puree, sun-dried tomato, feta cheese, arugula and a drizzle of honey.

BIRCH WINGS – BONELESS 14.50 | BONE-IN 18.25
Your choice of boneless or bone-in wings fried golden and tossed in one of our signature sauces. (Excludes Deb's wings). Served with carrot, celery and bleu cheese dressing.

Deb's Wings | (bone-in only) Marinated for 24 hrs in a blend of house seasoning then smoked.

Golden Honey BBQ | House made gold BBQ with sweet honey and Cajun spices.

Buffalo 🔥 | Chef Michael's award winning buffalo sauce.

Sweet Chili Curry | A mild blend curry and sweet peppers.

SOUPS

SOUP, SALAD & BAGUETTE – 16
A cup of our housemade soup with a crisp salad and fresh baked baguette.

HOUSEMADE SOUPS

Beef & Barley | Cup 6.0 | Bowl 10.0

Tomato Basil Soup | Cup 6.0 | Bowl 10.0

Weekly House Soup | Cup 6.0 | Bowl 10.0

Gumbo | Cup 9.0 | Bowl 13.0

LUNCH SPECIALTIES

RAJIN' CAJUN PASTA 🔥 – 24
Chicken, shrimp and Andouille sausage sautéed with red and green peppers. Tossed with Cavatappi pasta and Cajun cream sauce. Capped with Parmesan cheese, green onion, tomato and served with fresh baked baguette slices.

JONESY'S CHICKEN TENDERS – 16.50
Chef Michael Jones' housemade, southern-breaded chicken tenders served with choice of fries, cup of soup, or cottage cheese.

GYRO BOWL – 18.50
Your choice of gyro meat or grilled chicken, rice, red onions, tomatoes, cucumbers, feta cheese, naan bread, and a house made tzatziki sauce.

QUINOA BOWL – 17.25
Seasoned mix of quinoa, black beans, onions, Poblano, and red and green peppers. Topped with a sunny side up egg, pepper jack cheese and fresh avocado. Served with a side of salsa.

SKIRT STEAK SANDWICH – 19
Marinated, grilled skirt steak topped with fire roasted red pepper, caramelized onion, provolone cheese and balsamic mayonnaise served on a toasted ciabatta bun. Served with choice of fries, cup of soup, or cottage cheese.

FISH FRY – 18.50
We bread and season cuts of catfish and cod partnered with tartar sauce and lemon for a tasty fish fry. Served with choice of fries, cup of soup or cottage cheese.

COUGAR LOBSTER MAC – 24 | COUGAR GOLD MAC 19
WSU's world-famous Cougar Gold® cheese and Gruyere cheese unite with Orecchiette pasta and sautéed lobster bites. Served with fresh-baked baguette slices.

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP – 16.75
WSU Natural Viking grilled cheese on fresh-baked baguettes. Served with house tomato basil soup.

SOUTHWEST BLACK BEAN WRAP – 16.50 | ADD CHICKEN 6
Seasoned black beans and barley in a tomato-basil tortilla with Southwest chipotle mayo, pepper jack cheese, red onions, lettuce, tomatoes and a side of salsa.

SALADS

BIRCH BLEU SALAD – 16.50 | ADD STEAK 8
Mixed greens with tomatoes, pears, candied walnuts, crumbled bleu cheese and house huckleberry vinaigrette.

CAESAR SALAD – STEAK 21 | CHICKEN 19
Parmesan cheese, crisp romaine, croutons, tomatoes, red onions and Caesar dressing. Or let us know if you want it as a wrap instead!

GRILLED SALMON SALAD – 21.50
Grilled salmon served over a bed of spinach drizzled with our house honey-truffle vinaigrette, cucumbers, red onions, grape tomatoes and Parmesan cheese.

CRISPY CHICKEN SALAD – 22.50
A mixed green salad loaded with Jonesy's chicken tenders, thick-cut bacon, tomato, green onion, red bell pepper and sliced egg. Served with housemade honey mustard dressing.

TACO SALAD – 20
Mixed greens served in a house fried torilla bowl topped with your choice of seasoned ground beef or chicken, red onions, tomatoes, jalapenos, and cheddar cheese and served with a side of ranch dressing and salsa.

BURGERS

All sandwiches and burgers are served with your choice of piping hot seasoned fries, ranch fries, Cajun fries, a cup of soup, or cottage cheese. Sub sweet potato fries for an extra $1.0

BACON GOUDA BURGER – 19.50
A half-pound char-grilled beef patty with brown sugar bacon, smoked gouda, caramelized onions, roasted red peppers, arugula and a spicy mustard aioli on a toasted bun.

GOLDEN APPLE BURGER – 19
A half-pound char-grilled beef patty topped with Cougar Gold® cheese, sliced apples, and a golden honey BBQ sauce with arugula, tomatoes, and red onions on a toasted bun.

COUGAR BURGER – 17.5 | ADD BACON 2
A half-pound char-grilled beef patty topped with world famous WSU Cougar Gold® cheese, lettuce, tomato, red onion and pickle. Served on a toasted bun.

SPECIALTY BIRCH BURGER
Ask your server about the Chef's specialty burger of the week.

SANDWICHES

All sandwiches and burgers are served with your choice of piping hot seasoned fries, ranch fries, Cajun fries, a cup of soup, or cottage cheese. Sub sweet potato fries for an extra $1.0

THE DUTCH – 18.25
Grilled, sliced turkey, thick-cut bacon and melted smoked Gouda with fresh avocado and southwest mayo on grilled Texas toast.

HONEY BEAU BEAU – 16.50 | ADD TURKEY 5
Provolone cheese, tomatoes, cucumbers, red onions, sprouts and a garlic cream cheese spread on rye bread with sweet honey-chili dressing.

MILE HIGH REUBEN – 19
A stack of thinly sliced corned beef topped with Swiss cheese, sauerkraut and housemade 1000 Island dressing. Served on grilled marble rye bread.

THE ABBI – 18.25
Grilled chicken, thick-cut bacon, avocado, tomato, red onion and romaine lettuce served on a toasted ciabatta bun with basil-pesto mayo.

FRY-FRY CHICKY-CHICK – 20.50
Buttermilk marinated and house-breaded fried chicken, Chef Tay's pickles, shredded lettuce, and hot honey mayo on a brioche bun.

PRIME RIB DIP – 19.50 | ADD ONIONS 0.75
Slow-roasted prime rib rubbed with house seasoning then thinly sliced. Topped with melted Swiss cheese and served with au-jus.

BIRCH CLASSIC CLUB – 18 | MAKE IT A BLT 16
Sliced oven-roasted turkey, hame and thick-cut bacon combined with tomato, lettuce and mayonnaise on Texas Toast.

🔥 Spicy dish

Your check today includes an 8% service charge that helps us care for our kitchen and support teams. The gratuity you leave goes directly to your server and is truly appreciated.

BIRCH & BARLEY | DINNER

TASTES

BIRCH PUB PRETZELS – 15
Four fresh-baked, buttered and salted pretzels served with housemade beer cheese and beer mustard dipping sauces.

ROASTED RED PEPPER HUMMUS – 16.75
Local chickpeas with fire-roasted red bell pepper and spices. Served with toasted baguette slices and fresh vegetables.

CRAB CAKES – 19
Seasoned jumbo lump crab cakes, pan-seared and served with Creole remoulade and lemon.

SPINACH & ARTICHOKE DIP – 17.50
A flavorful blend of cheese, spinach and marinated artichoke hearts. Served with toasted baguette slices.

VEGETARIAN FLATBREAD – 16.25
Delicious gluten-free flatbread topped with roasted garlic and caramelized onion puree, sun-dried tomatoes, feta cheese, arugula and a drizzle of honey.

STEAMED MUSSELS – 23
Mussels steamed in butter, onion and garlic, then finished with Chardonnay. Served with a fresh-baked baguette for dipping.

PULLMAN POUTINE – 21
Seasoned fries smothered with housemade Guinness gravy and Cougar Gold® cheese. Topped with green onions and diced bacon.

BIRCH WINGS – BONELESS 14.5 | BONE-IN 18.50
Your choice of boneless or bone-in wings fried golden and tossed in one of our signature sauces. (Excludes Deb's wings). Served with carrot, celery and bleu cheese dressing.

Deb's Wings | (bone-in only) Marinated for 24 hrs in a blend of house seasoning then smoked.

Golden Honey BBQ | House made gold BBQ with sweet honey and Cajun spices.

Buffalo | Chef Michael's award winning buffalo sauce.

Sweet Chili Curry | A mild blend curry and sweet peppers.

DINNER SPECIALTIES

RAJIN' CAJUN PASTA – 25
Chicken, shrimp and Andouille sausage sautéed with red and green peppers. Tossed with Cavatappi pasta and Cajun cream sauce. Capped with Parmesan cheese, green onion, tomato and served with fresh baked baguette slices.

MUSHROOM CHICKEN – 24.75
Grilled chicken breast topped with caramelized onion and cremini mushroom cream sauce. Served with jasmine rice and seasonal vegetables.

VEGETABLE CURRY – 22 | CHICKEN 6 | SHRIMP 7
Tender mushrooms, red and green peppers, red onions, celery, sweet peas, baby corn and red potatoes with a honey-coconut curry sauce. Served over jasmine rice.

QUINOA BOWL – 18
Seasoned mix of quinoa, black beans, onions, Poblanos, and red and green peppers. Topped with a sunny side up egg, pepper jack cheese and fresh avocado. Served with a side of salsa.

GRILLED PORK CHOP – 28
Hand cut 12 oz. bone-in pork chop, chargrilled. Served with garlic mashed potatoes, seasonal vegetables, and a side of our house made brown sugar mustard glaze.

STEAK

All of our steaks are served with seasonal vegetables and your choice of potato: garlic mashed, herb-roasted red or baked. Add a side of our Cougar Gold mac and cheese to any steak option for $10.

NEW YORK STEAK & BLEU – 35
Choice 12oz hand cut NY strip chargrilled and topped with crumbled bleu cheese butter.

RUBY'S BEEF SHORT RIBS – 34
Beef short ribs, braised with tomatoes and basil, topped with a yellow, green onion and stewed tomato sauce. Named after Chef Michael's mom, Ruby. Served with fresh basil mashed potatoes.

GARLIC & HERB RIBEYE – 38.75
Chargrilled 14 oz. Choice Ribeye Steak topped with a house made garlic and herb butter.

TOP SIRLOIN STEAK BITES – 33
Tender, lean, bite-sized steak generously dusted with spices and deep-fried for a crispy outside and tender, juicy inside.

Happy Hour Food Item

Spicy dish

Your check today includes an 8% service charge that helps us care for our kitchen and support teams. The gratuity you leave goes directly to your server and is truly appreciated.

SALADS

BIRCH BLEU SALAD – 17.50 | ADD STEAK 8
Mixed greens with tomatoes, pears, candied walnuts, crumbled bleu cheese and house huckleberry vinaigrette.

BLACKENED SALMON CAESAR – 24
Blackened salmon on crisp romaine lettuce tossed with croutons, Caesar dressing, red onions, tomatoes and Parmesan cheese.

GRILLED SALMON SALAD – 22.50
Grilled salmon served over a bed of spinach drizzled with our house honey-truffle vinaigrette, cucumbers, red onions, tomatoes and Parmesan cheese.

SOUPS

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP – 16.75
WSU Natural Viking grilled cheese on fresh-baked baguettes. Served with house tomato basil soup.

HOUSEMADE SOUPS

Beef & Barley | Cup 6.0 | Bowl 10.0

Tomato Basil Soup | Cup 6.0 | Bowl 10.0

Weekly House Soup | Cup 6.0 | Bowl 10.0

Gumbo | Cup 9.0 | Bowl 13.0

BURGERS

All sandwiches and burgers are served with your choice of piping hot seasoned fries, ranch fries, Cajun fries, a cup of soup, or cottage cheese. Sub sweet potato fries for an extra $1.0

BACON GOUDA BURGER – 20
A half-pound char-grilled beef patty with brown sugar bacon, smoked gouda, caramelized onions, roasted red peppers, arugula and a spicy mustard aioli on a toasted bun.

COUGAR BURGER – 18 | ADD BACON 2
A half-pound char-grilled beef patty topped with world famous WSU Cougar Gold® cheese, lettuce, tomato, red onion and pickle. Served on a toasted bun.

SPECIALTY BIRCH BURGER
Ask your server about the Chef's specialty burger of the week.

SEAFOOD

BIRCH SALMON – 27
Ask your server about our Chef's weekly salmon preparation.

BAYOU CATFISH – 25
Seasoned and pan-seared catfish served with jasmine rice, topped with a creamy caramelized onion and Andouille sausage cream sauce.

FISH FRY – 22.75
We bread and season cuts of catfish and cod partnered with tartar sauce and lemon for a tasty fish fry. Served with choice of fries, baked, mashed, roasted red or garlic mashed potato.

ETOUFFEE SHRIMP/CRAWFISH – 27
A classic Southern dish of crawfish or shrimp combine with garlic, onion and spices in a creamy sauce.Served with jasmine rice and fresh-baked baguette for dipping.
Can't decide? Try a shrimp and crawfish combination.

GULF GUMBO – 23
Shrimp, crab and Andouille sausage combine with onion, celery, pepper, tomato and okra. Served over jasmine rice with a fresh-baked baguette.

SHRIMP & ASPARAGUS PASTA – 24.50
Fresh asparagus sautéed with shrimp and yellow onion in a house made garlic & herb butter sauce. Tossed with cavatappi pasta. Topped with feta cheese and served with fresh-baked baguette slices.

BLACKENED SALMON – 29
A boldly blackened salmon filet is covered with crab Creole sauce and served with seasonal vegetables and jasmine rice.

COUGAR LOBSTER MAC – 26
WSU's world-famous Cougar Gold® Cheese and Gruyere cheese unite with Orecchiette pasta and sautéed lobster bites. Served with fresh-baked baguette slices.

SANDWICHES

All sandwiches and burgers are served with your choice of piping hot seasoned fries, ranch fries, Cajun fries, a cup of soup, or cottage cheese. Sub sweet potato fries for an extra $1.0

SOUTHWEST BLACK BEAN WRAP – 17 | ADD CHICKEN 6
Seasoned black beans and barley in a tomato-basil tortilla with Southwest chipotle mayo, pepper jack cheese, red onions, lettuce, tomatoes and a side of salsa.

HONEY BEAU BEAU – 16.75 | ADD TURKEY 5
Provolone cheese, tomatoes, cucumbers, red onions, sprouts and a garlic cream cheese spread on rye bread with sweet honey-chili dressing.

PRIME RIB DIP – 20 | ADD ONIONS 0.75
Slow-roasted prime rib rubbed with house seasoning then thinly sliced. Topped with melted Swiss cheese and served with au-jus.

KID FOOD

All kids meals include choice of soda, juice or milk.

BUTTER NOODLES
WITH BAGUETTE $6.00

FISH & CHIPS
WITH FRIES OR FRUIT $8.00

CHICKEN STRIPS
WITH FRIES OR FRUIT $6.00

STRAWBERRY OR GRAPE JELLY
GRILLED PB&J
WITH FRIES OR FRUIT $7.00

GRILLED CHEESE
WITH FRIES OR FRUIT $6.00

COUGAR GOLD & CHEDDAR
MAC & CHEESE
WITH BAGUETTE SLICES $7.00

CHEESE BURGER
WITH FRIES OR FRUIT $8.00

SLIDER BURGERS
WITH FRIES OR FRUIT $6.00

KID SWEET TOOTH

SCOOP OF VANILLA
ICE CREAM
$1.00

VICES

Birch
& Barley

Birch & Barley

Birch & Barley crafts every cocktail from fresh-squeezing all our juices, to infusing liquor, creating unique simple syrups and bitters, to carefully considering ice, garnish and liquor/liqueur for each cocktail.

Our cocktails are classified from beginner to intermediate and advanced. What happens as you progress to advanced? The cocktails get less fruity and more boozy. Some shaken, some stirred, some on crushed ice, some on large cubes and some with no ice or garnish. We encourage you to indulge and try new tastes, new flavors and push your cocktail experience to the next level.

BUY THE KITCHEN A ROUND $25

Was your food experience so good you could just hug someone?

Now you can hug the crew that prepped, cooked and served up your food with the warm embrace of a cold beer.

At the end of the night we will pour a cold frosty to the entire crew on your behalf.

BEGINNER COCKTAILS

CITRUS & HERB 9.5

Deep Eddy's grapefruit Vodka, simple syrup, lemon and muddled basil.
Capped with ginger ale.

THE BRADBERRY 9.5

Blueberry and raspberry Stoli Vodka, lime, simple syrup and lemonade.
Capped with Sprite. Finished with a lemon wedge and bada bing cherry.

BRIAR PATCH 9

Seagram's Gin, lemon, blackberry preserves and simple syrup.
Served over crushed ice.

ESPRESSO MARTINI 10.50

Svedka Vodka, Owen's espresso martini mix.
Served in a martini glass with espresso beans.

INTERMEDIATE COCKTAILS

WHO'S PEYTON 10.5

Bulleit Bourbon, real Vermont maple syrup, lemon, muddled rosemary.
Strained over a large cube with a rosemary sprig.

THE DIRTY BIRD 10

Gosling's Black Seal Rum, Campari, lime, simple syrup and pineapple juice.
Strained over a large rock with a lime zest.

SCOTCH IN BLOOM 11

Dewars White Label Scotch, St. Germaine, chamomile simple, cardamom bitters.
Strained over a large cube with a lemon zest.

THE PURIST MARGARITA 14

Milagro Silver Tequila, Solerno Blood Orange Liqueur and lime.

Our traditional Birchin' Margarita available upon request - 10

ADVANCED COCKTAILS

SAZERAC 13

Sazerac Rye, white sugar, red bitters, Absinthe wash.
Served in a chilled glass with a lemon peel.

OLD FASHIONED 12.5

Elijah Craig Bourbon, brown sugar simple syrup, Angostura bitters, muddled orange peel.
Served over a large cube with an orange peel and bada bing cherry.

Want to try a twist on the Old Fashioned? Order it with Bourbon Barreled Big Gin.

THE PICKPOCKET 9.5

Jim Beam Whiskey, blackberry compote, ground cinnamon, brown sugar simple.
Strained over a large cube.

BIRCH MANHATTAN 12.5

Bulliet Rye, Sweet Vermouth and Angostura bitters.
Served in a martini glass with a bada bing cherry.

MULES

MOSCOW MULE 9.5

Tito's Vodka, lime, ginger beer.

STUBBORN MULE 9.5

The Dubliner Irish Whiskey, lime, ginger beer.

GRAPEFRUIT MULE 9.5

Deep Eddy's grapefruit Vodka, lime, ginger beer.

BROWN SUGAR MULE 10

Bird Dog mesquite brown sugar flavored Whiskey, Old Forester, lime, ginger beer.

TEXAS MULE 12

Teramana Reposado Tequila, pineapple juice, lime juice, fire bitters, ginger beer.

MOJITOS

BLACKBERRY MOJITO 9

Bacardi Superior Rum, fresh-squeezed lime juice,
house-made blackberry preserves and fresh mint. Capped with Sprite.

BIRCH MOJITO 8.5

Bacardi Superior Rum, fresh lime juice, simple syrup and mint leaves.
Capped with Sprite.

STRAWBERRY MOJITO 9

Bacardi Superior Rum, fresh-squeezed lime juice,
strawberry purée and fresh mint. Capped with Sprite.

GRAPEFRUIT MOJITO 9

Bacardi Superior, fresh lime juice, simple syrup, fresh grapefruit, grapefruit juice, mint.
Capped with Sprite.

BLOOD ORANGE MOJITO 9.5

Bacardi Superior Rum, blood orange puree, fresh squeezed lime juice, fresh mint.
Capped with Sprite.

WHISK(E)Y/SCOTCH/RYE

There are two legitimate spellings of whisky.
One is **'whisky'** - as spelled by the Scott's, Canadians and Japanese.
The second is **'whiskey'** - as spelled by the Irish and Americans.

There are five basic classifications of whiskey - Irish Whiskey, Scotch Whisky, Bourbon, Canadian Whisky and American Whiskey.

UNITED STATES

Jack Daniel's Tennessee Whiskey – 9

Gentleman Jack Whiskey – 10

Bulleit Bourbon – 9

Bulleit Bourbon 10 Year – 13.95

Angel's Envy Bourbon Port Finish – 13.25

Old Forester – 8.25

Buffalo Trace – 8

Blanton's Single Barrel – 17

Eagle Rare – 11.75

Old Weller Antique 107 – 12.25

Evan Williams – 5.25

Evan Williams Single Barrel – 10

Skrewball – 8.5

Mitcher's American Blend – 15

Mitcher's Bourbon Whiskey - 15

Basil Hayden's – 15.5

Elijah Craig – 9

Maker's Mark – 9.70

Maker's 46 – 12.5

Woodford Reserve – 13.25

Woodinville Whiskey Co. Bourbon – 11

Woodinville Rye – 11

Wild Turkey 101 – 8

Jim Beam – 7

Seagram's 7 Crown – 5

Heaven's Door Double Barrel – 14.35

Ropadope Cinnamon Whiskey – 5.5

Dog Bird Mesquite Brown Sugar Whiskey - 6

Weller Special Reserve - 10

WHISK(E)Y/SCOTCH/RYE

CANADA

Pendleton – 9.25

Crown Royal – 8.75

Crown Royal Apple – 8.75

IRELAND

Jameson – 8

Bushmills Black Bush – 11

Tullamore D.E.W. – 8.25

Dubliner – 6.50

Fighting 69 – 10

JAPAN

Nikka Coffee Grain – 25

Nikka Miyagikyo Grain – 25

Hibiki Japanese Harmony – 20

Yamakazi 12 Year – 35.50

Suntory Toki – 10.50

RYE

Pendleton 1910 – 12.25

Angel's Envy Rum Cask – 20

Sazerac – 9.25

Knob Creek – 13.25

Bulleit – 9

Mitcher's Straight Kentucky Rye – 15

Heaven's Door Straight Rye – 16.4

SCOTCH

Bruichladdich The Classic Laddie – 14

Glenfiddich 18 Year – 22

Glenfiddich 14 Bourbon Barrel Reserve – 15

Highland Park 12 Year – 15.5

The Balvenie 12 Year Doublewood – 15

The Balvenie 14 Year Caribbean Cask – 20

The Macallan 12 Year – 16

The Glenlivet 12 Year – 12.45

Dewar's 12 Year – 10

Laphroaig Islay 10 year – 19.5

Johnnie Walker Black – 12.25

Monkey Shoulder Blended Malt – 9.25

Bladnoch – 10.5

WHISK(E)Y/SCOTCH/RYE FLIGHTS

Too much to choose from? Customize your experience with a flight.
All you do is choose a tier, pick three from that tier, and we'll deliver .75 oz of each to try.
Enjoy!

TIER 1 $15

Evan Williams
Jack Daniels
Old Forrester
Jim Beam
Seagrams 7
Buffalo Trace
Jameson
Tullamore D.E.W.
Ropadope
Wild Turkey
Monkey Shoulder Scotch
Dubliner
Skrewball
Dog Bird Mesquite BSW

TIER 2 $19

Eagle Rare
Gentleman Jack
Woodford Reserve
Bulleit
Bulleit Rye
Makers Mark
Woodinville Whiskey
Elijah Craig
Pendleton
Russell's Reserve Rye
Crown Royal
Sazerac Rye
Old Weller Antique 107
Fighting 69
Heaven's Door Double Barrel
Heaven's Door Rye
Bladnoch

TIER 3 $22

Angel's Envy
Jack Daniels Single Barrel
Bulleit 10 Year
Makers 46
Johnny Walker Black
Pendleton 1910 Rye
The Glenlivet Scotch
Dewar's 12 Year Scotch
Blanton's
The Macallan 12 Year Scotch
Laphroiag 10 Year Scotch
The Balvenie Doublewood Scotch
Knob Creek Rye
Bruichladdich Scotch
Bushmills Black Bush
Highland Park Scotch
Glenfiddich 14 Scotch
Basil Hayden's
Mitcher's American
Mitcher's Rye

Every Wednesday flights are $2 off

SPIRITS

MEZCAL/ TEQUILA

Herradura

- Blanco - 14.5
- Reposado - 16
- Añejo - 18.25

Milagro

- Silver – 9.25
- Reposado – 11
- Añejo – 13

Cazadores

- Blanco - 7.5
- Reposado - 8

Conciere Silver – 6

Mal Bien Mezcal – 13

VODKA

Grey Goose – 9

Kettle One – 8.50

Tito's – 7

Stolichnaya – 8.25

Svedka – 5

ABSINTHE

St. George – 17

GIN

Tanqueray – 8

Hendricks – 15

Bourbon Barreled Big Gin – 8.75

Bombay Sapphire – 6.25

Seagram's – 5

Gun Powder Gin – 11.75

Empress Gin – 10

RUM

Bacardi Superior – 6

Gosling's Black Seal – 6.75

Captain Morgan – 5.75

Castillo – 5

COGNAC

Courvoisier – 11

BRANDY

Odessa – 7

AMARO

Montenegro – 8.75

Fernet Branca – 10

Aperol – 7.25

Campari – 8.25