

SUMMER COCKTAILS

THE CHADBERRY 9

Buffalo Trace, honey-thyme simple, peach puree, and black berry compote - topped off with lemonade.
For a refreshing summer spin on our Bradberry! Created by Andru

EASY CAPRESE 9.5

Hendricks Gin, watermelon, basil, honey simple, and balsamic vinegar. These bold flavors come together to create a fun and interesting cocktail. Created by Andru

LITTLE MISS MUFFET 10

Tanqueray Gin, Trader Joe's lemon curd, house simple, lemon juice, and a dash of vanilla. Inspired by its creator's favorite summertime dessert. This drink will satisfy anyone's sweet tooth! Created by Emma

PINK LADY 9

Tito's Vodka, Aperol, rhubarb simple, lemon juice, and strawberry shrub.
A bright summery drink that will keep you wanting more! Created by Kate

SECRET GARDEN 9

Empress Gin, lemon juice, house simple, and basil. This magical looking cocktail will have you dancing the long days away. Created by Braidynn

SUNKISSED PUNCH 9.5

Dictador 12-year Aged Rum, Bannae Du Bresil, pineapple juice, orange juice, brown sugar simple, and coconut milk.
All come together to make the perfect poolside cocktail, brings you back to any summer vacation. Created by Hannah

WATERMELON CRAWL 11.5

Cazadores Blanco Tequila, Aperol, peach schnapps, lime juice, agave, jalapeño coins, and fresh watermelon served with a tajin watermelon chunk. This new summer classic served over crushed ice will make you feel cooled down and refreshed. Created by Jordy

WHAT'S HABANIN' 9

Tito's Vodka, house-made limoncello, habañero simple, and lemon juice; topped with lemonade and sprite.
This spicy cocktail will liven up any summer evening...or afternoon! Created by Kate



Birch & Barley

TASTES

SPICY DISH

BIRCH PUB PRETZELS

Four fresh-baked, buttered and salted pretzels served with housemade beer cheese and beer mustard dipping sauces.

12⁰⁰

ROASTED RED PEPPER HUMMUS

Local **PNW Farmers' Cooperative** chickpeas with fire-roasted red bell pepper and spices. Served with baked pita and fresh vegetables.

12⁵⁰

CRAB CAKES

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

15⁰⁰

SPINACH & ARTICHOKE DIP

A flavorful blend of cheese, spinach and marinated artichoke hearts. Served with baked pita.

12⁵⁰

VEGETARIAN FLATBREAD

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

14²⁵

BIRCH WINGS

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 hours in a blend of house seasoning then smoked.



Buffalo Chef Michael's award winning buffalo sauce.

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

Sweet Chili Curry A mild blend curry and sweet peppers.

Boneless _____ 14⁵⁰
Bone-In _____ 16⁰⁰

SOUPS & SALADS

STEAK CAESAR SALAD

Crisp romaine tossed with red onion, Parmesan cheese, croutons, tomato and Caesar dressing. Capped with slices of our signature house sirloin.

17⁰⁰

Swap for chicken 15⁵⁰

HOUSEMADE SOUPS

Beef & Barley • Tomato Basil Soup
Weekly House Soup • Gumbo

Cup 6⁰⁰

Bowl 8⁰⁰

(2⁰⁰ more for Gumbo)

BIRCH BLEU SALAD

Mixed greens with tomato, pear, candied walnuts, crumbled bleu cheese and house huckleberry vinaigrette.

15⁰⁰

CRISPY CHICKEN SALAD

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.

16⁵⁰

GRILLED SALMON SALAD

Grilled salmon served over a bed of spinach tossed with house honey-truffle vinaigrette, cucumber, red onion, grape tomato and Parmesan cheese.

17⁰⁰

SOUP, SALAD & BAGUETTE

A cup of our housemade soup with a crisp salad and fresh baked baguette. — 13²⁵

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 1⁰⁰.

BARREL-AGED BURGER

A half-pound beef patty with sautéed cremini mushrooms, thick-cut bacon and cheddar cheese smothered in zesty beer cheese sauce atop a bleu cheese toasted bun.

17²⁵

COUGAR BURGER

A half-pound char-grilled beef patty topped with world famous WSU Cougar Gold[®] cheese, lettuce, tomato, red onion and pickle. Served on a fresh-baked, grilled bun.

15⁰⁰

Add Bacon 2⁵⁰

Plain Birch Burger 13⁵⁰

WESTERN BURGER

A half-pound grilled patty with cheddar cheese, thick-cut bacon, BBQ sauce and pickled red onion haystacks on a fresh baked bun with lettuce, tomato and pickle.

17⁰⁰

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 1⁰⁰.

THE DUTCH

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

15²⁵


HONEY BEAU BEAU

Provolone cheese, tomato, cucumber, red onion, sprouts and a garlic cream cheese spread on rye bread with sweet honey-chili dressing.

14⁵⁰

add turkey 4⁰⁰

SHRIMP OR CATFISH PO-BOY

We season, spice and bread shrimp or catfish, fry it golden brown and top with shredded lettuce, Creole remoulade and Vandal Pepper Sauce. 

Served on a fresh-baked, grilled hoagie, or make it a wrap.

15⁰⁰

add tomato .75¢

add onion .75¢

THE ABBI

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

14⁷⁵

PRIME RIB DIP

Slow-roasted prime rib rubbed with house seasoning then thinly sliced. Topped with melted Swiss cheese and served on a fresh baked hoagie. Served with au-jus.

16⁷⁵

add onions .75¢

THE BUFFALO RUN

Grilled chicken breast, thick-cut bacon and melted cheddar cheese smothered with Chef Jones' award winning buffalo sauce. Served on toasted sourdough bread.

15⁵⁰

MILE HIGH REUBEN

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

15⁷⁵

BIRCH CLASSIC CLUB

Sliced oven-roasted turkey, ham and thick-cut bacon combined with tomato, lettuce and mayonnaise.

Served on grilled Texas toast. 15²⁵

Make it a BLT for 14⁰⁰

LUNCH SPECIALTIES

RAJIN' CAJUN PASTA

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.

19⁰⁰

JONESY'S CHICKEN TENDERS

Chef Michael Jones' housemade, southern-breaded chicken tenders served with choice of fries, cup of soup, or cottage cheese.

13⁰⁰

SKIRT STEAK SANDWICH

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.

15²⁵

CHICKEN CAESAR WRAP

Grilled chicken breast tossed with Caesar dressing, chopped romaine, Parmesan cheese and red onion. Served with choice of fries or cottage cheese. Feeling Spicy?

Try it with buffalo chicken.

14²⁵

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP

WSU Natural Viking grilled cheese on fresh-baked baguettes. Served with house tomato basil soup.

13⁷⁵

QUINOA BOWL

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.

14⁵⁰

FISH FRY

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 or cottage cheese.

14⁷⁵

COUGAR LOBSTER MAC

WSU's world-famous Cougar Gold® cheese and Gruyere cheese unite with Orecchiette pasta and sautéed lobster bites.

Served with fresh-baked baguette slices. 18⁵⁰

Cougar Gold Mac 16⁰⁰

SOUTHWEST BLACK BEAN WRAP

Seasoned black beans and barley in a tomato-basil tortilla with Southwest chipotle mayo, pepper jack cheese, red onion, lettuce, tomato and a side of salsa.

14⁰⁰

add chicken for 4⁰⁰

Something you probably already know but we are required to tell you....

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



Birch & Barley

SPICY DISH

SPINACH & ARTICHOKE DIP

A flavorful blend of cheese, spinach and marinated artichoke hearts. Served with baked pita.

_____ 13⁵⁰

STEAMED MUSSELS

Mussels steamed in butter, onion and garlic, then finished with Chardonnay.

Served with fresh-baked baguette slices for dipping.

_____ 16⁰⁰

BIRCH WINGS

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.

Boneless _____ 14⁵⁰
 Bone-In _____ 16⁰⁰

TASTES CRAB CAKES

Seasoned jumbo lump crab cakes, pan-seared and served with Creole rémoulade and lemon.

_____ 15⁵⁰

BIRCH PUB PRETZELS

Four fresh-baked, buttered and salted pretzels served with housemade beer cheese and beer mustard dipping sauces.

_____ 12⁰⁰

ROASTED RED PEPPER HUMMUS

Local **PNW Farmers' Cooperative** chickpeas with fire-roasted red bell pepper and spices. Served with baked pita and sliced seasonal vegetables.

_____ 13⁰⁰

PULLMAN POUTINE

Seasoned fries smothered with housemade Guinness gravy and Cougar Gold® cheese. Topped with green onion and bacon.

_____ 15⁵⁰

VEGETARIAN FLATBREAD

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

_____ 15⁰⁰

SOUPS & SALADS

BLACKENED SALMON CAESAR

Blackened salmon on crisp romaine lettuce tossed with croutons, Caesar dressing, red onion, tomato and Parmesan cheese.

_____ 20⁰⁰

HOUSEMADE SOUPS

Beef & Barley • Tomato Basil Soup
 Weekly House Soup • Gumbo

Cup 7⁰⁰

Bowl 9⁰⁰

(2⁰⁰ more for Gumbo)

BIRCH BLEU SALAD

Mixed greens with tomato, pear, candied walnuts, crumbled bleu cheese and house huckleberry vinaigrette.

_____ 15⁵⁰

GRILLED SALMON SALAD

Grilled salmon served over a bed of spinach tossed with house honey-truffle vinaigrette, cucumber, red onion, grape tomato and Parmesan cheese.

_____ 18⁵⁰

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP

WSU Natural Viking grilled cheese on fresh-baked baguettes. Served with house tomato basil soup.

_____ 14⁵⁰

SANDWICHES & BURGERS

All sandwiches and burgers are served with your choice of piping hot seasoned fries, ranch fries, or Cajun fries. Sub sweet potato fries for an extra 1⁰⁰.

HONEY BEAU BEAU

Provolone cheese, tomato, cucumber, red onion, sprouts and a garlic cream cheese spread on rye bread with a sweet honey-chili dressing.

_____ 15⁵⁰

add turkey 4⁰⁰

SOUTHWEST BLACK BEAN WRAP

Seasoned black beans and barley in a tomato-basil tortilla with Southwest chipotle mayo, pepper jack, sweet onion, lettuce, tomato and a side of salsa.

_____ 14⁵⁰

add chicken 4⁰⁰

BARREL-AGED BURGER

A half-pound beef patty with sautéed cremini mushrooms, thick-cut bacon and cheddar cheese smothered in zesty beer cheese sauce atop a bleu cheese toasted bun.

_____ 18⁵⁰

PRIME RIB DIP

Slow-roasted prime rib rubbed with house seasoning then thinly sliced. Topped with melted Swiss cheese and served on a fresh baked hoagie. Served with au-jus.

_____ 17⁵⁰

add onions .75¢

COUGAR BURGER

A half-pound char-grilled beef patty topped with world famous WSU Cougar Gold® Cheese, lettuce, tomato, red onion and pickle. Served on a fresh-baked, grilled bun.

_____ 16⁰⁰

add bacon 2⁵⁰

SHRIMP OR CATFISH PO-BOY

We season, spice and bread shrimp or catfish, fry it golden brown and top with shredded lettuce, Creole rémoulade and Vandal Pepper Sauce. Served on a fresh-baked, grilled hoagie, or make it a wrap.

_____ 16²⁵

Add tomato or onion .75¢ each

SPECIALTY BIRCH BURGER

Ask your server about the chef's specialty burger for the week.

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 \$8⁰⁰

SIRLOIN STEAK COMBO

Choice 6oz sirloin steak chargrilled and served with seasonal vegetables and choice of potato.

20⁰⁰

NEW YORK STEAK & BLEU

Choice 12oz hand cut NY strip chargrilled and topped with crumbled bleu cheese butter.

26⁵⁰

GARLIC AND HERB RIBEYE

Chargrilled 14 oz. Choice Ribeye Steak topped with a house made garlic and herb butter.

31⁰⁰

RUBY'S BEEF SHORT RIBS

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.

26⁰⁰

TOP SIRLOIN STEAK BITES

Tender, lean, bite-sized steak generously dusted with spices and deep-fried for a crispy outside and tender, juicy inside.

24⁰⁰

SEAFOOD

BIRCH SALMON

Ask your server about our chef's weekly salmon preparation.

21⁰⁰

BAYOU CATFISH

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

20⁵⁰

FISH FRY

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 or baked, mashed, roasted red or garlic mashed potato.

17⁵⁰

ETOUFFEE SHRIMP/CRAWFISH

A classic Southern dish of crawfish or shrimp combine with garlic, onion and spices in a creamy sauce. Served with jasmine rice and sliced baguette for dipping. **Can't decide?**

Try a shrimp and crawfish combination.

22⁰⁰

GULF GUMBO

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

17⁵⁰

SHRIMP AND ASPARAGUS PASTA

Fresh asparagus sauteed with shrimp and yellow onion in a house made garlic & herb butter sauce. Tossed with cavatappi pasta. Topped with feta cheese and served with a toasted baguette.

19⁰⁰

BLACKENED SALMON

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

23⁰⁰

COUGAR LOBSTER MAC

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

21⁰⁰

SPECIALTIES

MUSHROOM CHICKEN

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

20⁵⁰

VEGETABLE CURRY

Tender mushrooms, red and green peppers, red onions, carrots, celery, sweet peas, baby corn and red potatoes in honey-coconut curry sauce. Served over jasmine rice.

18⁰⁰

add chicken 4⁰⁰

add shrimp 6⁰⁰

GRILLED PORK CHOP

Hand cut 12 oz. bone-in Pork Chop, chargrilled with a side of our house made brown sugar mustard glaze. Served with garlic mashed potatoes and seasonal vegetables.

20⁵⁰

RAJIN' CAJUN PASTA

Chicken, shrimp and Andouille sausage sautéed with red and green peppers.

Tossed with Cavatappi pasta and Cajun cream sauce.

Topped with Parmesan cheese, green onion, tomato and served with fresh-baked baguette slices.

23⁰⁰

QUINOA BOWL

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.

16⁰⁰

Something you probably already know but we are required to tell you...

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



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

**GRILLED
CHEESE**
WITH FRIES OR FRUIT \$6.00

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

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

\$20

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

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

THE BRADBERRY 8.5

Blueberry and raspberry Stoli vodka, lime, simple syrup and lemonade.
Capped with Sprite.

BRIAR PATCH 8.5

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

COWBOY LEMONADE 2.0 8.75

Jim Beam bourbon, lemon, mint, strawberry puree, lemonade.

INTERMEDIATE COCKTAILS

WHO'S PEYTON 9.5

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

THE DIRTY BIRD 9.5

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

SCOTCH IN BLOOM 9.5

Dewars White label, St. Germain, chamomile simple, cardamom bitters.

THE PURIST MARGARITA 9.75

Herradura Silver tequila, Solerno Blood Orange Liqueur and lime.

'Our Traditional Birchin Margarita available upon request - 8.25'

ADVANCED COCKTAILS

SAZERAC 11.5

Sazerac rye, brown sugar simple syrup, Peychauds Bitters, Absinthe wash.

OLD FASHIONED 10.5

Elijah Craig bourbon, Angostura Bitters, brown sugar simple syrup and muddled orange peel.

Strained over a large cube with an orange zest.

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

THE PICKPOCKET 8.5

Jim Beam whiskey, muddled fresh blackberries in the cinnamon and simple; not the preserves.

Strained over a large cube with a blackberry pick.

BIRCH MANHATTAN 10

Bulleit rye, Sweet vermouth and Angostura Bitters.

Served in a martini glass with a cherry.

MULES

MOSCOW MULE 8.75

Tito's vodka, lime, ginger beer.

STUBBORN MULE 9

The Dubliner Irish Whiskey, lime, ginger beer.

GRAPEFRUIT MULE 9

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

BROWN SUGAR MULE 9.25

Heritage Distilling brown sugar bourbon, Old Forester, lime, ginger beer.

TEXAS MULE 10

Milagro Tequila, pineapple juice, lime juice, house habaero bitters capped with ginger beer.

MOJITOS

BLACKBERRY MOJITO 8.5

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

BIRCH MOJITO 7.5

Bacardi Superior, fresh lime juice, simple syrup and mint leaves.

STRAWBERRY COLADA MOJITO 8

Malibu Strawberry-coconut, fresh-squeezed lime juice, strawberry purée and fresh mint. Capped with Sprite.

GRAPEFRUIT MOJITO 8

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

STORM MOJITO 7.5

Gosling's Black Seal rum, ginger beer, fresh-squeezed lime juice, and fresh mint.

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 - 6.45

Gentleman Jack Whiskey - 8.50

Jack Daniel's Single Barrel - 12.75

Bulleit Bourbon - 8.50

Bulleit Bourbon 10 Year - 12.95

Angel's Envy Bourbon Port Finish - 12.75

Old Forester - 6.10

Buffalo Trace - 7.50

Blanton's Single Barrel - 14.75

Eagle Rare - 9.60

Old Weller Antique 107 - 10

Evan Williams - 4.50

Evan Williams Single Barrel - 9.60

Heritage Distilling Brown Sugar Bourbon - 5.50

Skrewball - 8

Mitcher's American Blend - 12.50

HWeller 12 Year - 14.75

Southern Comfort - 5.95

Basil Hayden's - 14.75

Fireball - 5

Elijah Craig - 8.50

Maker's Mark - 9.15

Maker's 46 - 11.75

Woodford Reserve - 10.75

Woodinville Whiskey Co. Bourbon - 10.75

Woodinville Rye - 10.75

Stranahan's - 16.80

Russell's Reserve 10 Year - 11.25

Wild Turkey 101 - 7.45

Jim Beam - 6.75

Black Velvet - 4.50

Seagram's 7 Crown - 4.50

Heaven's Door Double Barrel - 10.50

WHISK(E)Y/SCOTCH/RYE

CANADA

Pendleton – 8.50
Crown Royal – 8.25
Crown Royal Apple – 8.25
Canadian Club – 5.70

IRELAND

Jameson – 7.50
Bushmills – 8.50
Bushmills Black Bush – 10.50
Tullamore D.E.W. – 7.50
Dubliner – 5.50
Fighting 69 – 7.50

JAPAN

Nikka Coffee Grain – 24.20
Nikka Taketsuru Pure Malt – 26.25
Nikka Miyagikyo Grain – 12.25
Hibiki Japanese Harmony – 9.25
Yamakazi 12 Year – 12.75
Suntory Toki – 10.25

FRANCE

Bastille – 12.75

RYE

Pendleton 1910 – 11.75
Angel's Envy Rum Cask – 19.10
Sazerac – 8.75
Russell's Reserve 6 Year – 11.60
Knob Creek – 12.75
Bulleit – 8.50
Hudson Manhattan – 12.75
Mitcher's Straight Kentucky Rye – 12
Heaven's Door Straight Rye – 10.50

SCOTCH

Bruichladdich The Classic Laddie – 13.25
Glenfiddich 18 Year – 21.25
Glenfiddich 14 Bourbon Barrel Reserve – 14.50
Highland Park 12 Year – 14.75
The Balvenie 12 Year Doublewood – 14.75
The Balvenie 14 Year Caribbean Cask – 19.50
The Macallan 12 Year – 15.25
The Glenlivet 12 Year – 10.75
Dewar's 12 Year – 9.75
Laphroaig Islay 10 year – 18.95
Johnnie Walker Black – 11.75
Monkey Shoulder Blended Malt – 8.75

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 \$13

Evan Williams
Jack Daniels
Old Forrester
Jim Beam
Seagrams 7
Buffalo Trace
Black Velvet
Southern Comfort
Jameson
Tullamore D.E.W.
Fireball
Henry McKenna 10 Year
Wild Turkey
Canadian Club
Monkey Shoulder Scotch
Heritage Distilling BSB
Dubliner
Skrewball

TIER 2 \$17

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

TIER 3 \$20

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
Hudson Manhattan Rye
Stranahan's
Knob Creek Rye
Bruichladdich Scotch
Russell's Reserve 10
Bushmills Black Bush
Highland Park Scotch
Glenfiddich 14 Scotch
Basil Hayden's
Mitcher's American
Mitcher's Rye
Weller 12 Year

Every Wednesday flights are \$2 off

SPIRITS

TEQUILA

Herradura

Blanco - 10.25

Reposado - 12.50

Añejo - 14.75

Milagro

Reposado - 10.50

Añejo - 12.50

Cazadores

Blanco - 7.00

Reposado - 7.50

Conciere Silver - 5.50

Tarantula - 5.50

VODKA

Grey Goose - 8.50

Kettle One - 8.25

Tito's - 6.50

Stolichnaya - 7.50

Svedka - 4.50

ABSINTHE

St. George - 16.80

GIN

Tanqueray - 7.50

Hendricks - 9.50

Bourbon Barreled Big Gin - 8.25

Bombay Sapphire - 5.90

Seagram's - 4.25

Gun Powder Gin - 10.50

Empress Gin - 10.00

RUM

Bacardi Superior - 5.25

Gosling's Black Seal - 6.50

Captain Morgan - 5.35

Malibu - 4.90

Castillo - 4.50

COGNAC

Courvoisier - 10.50

BRANDY

Christian Brothers VSOP - 6.25