

Autumn Cocktails

MAPLE WHISKEY SOUR \$13

House bourbon, fresh lemon juice, grade A maple syrup, fresh cinnamon

CARDAMOM G&T \$13

Tanqueray gin, Scrappy's Cardamom Bitters, tonic water

PUMPKIN PIE MARTINI \$13

Madagascar Vanilla Vodka, Frangellico, house pumpkin pie spice syrup, half & half

CHAI TAI \$13

Spiced rum, chai syrup, orgeat syrup, orange bitters, lime juice

SEASONAL SANGRIA \$13

Red wine and brandy in a house-made juice and spice blend

AUTUMN AFTERNOON \$13

House bourbon, Grand Marnier, chai syrup, fresh orange juice, hot water

FALL MARGARITA \$13

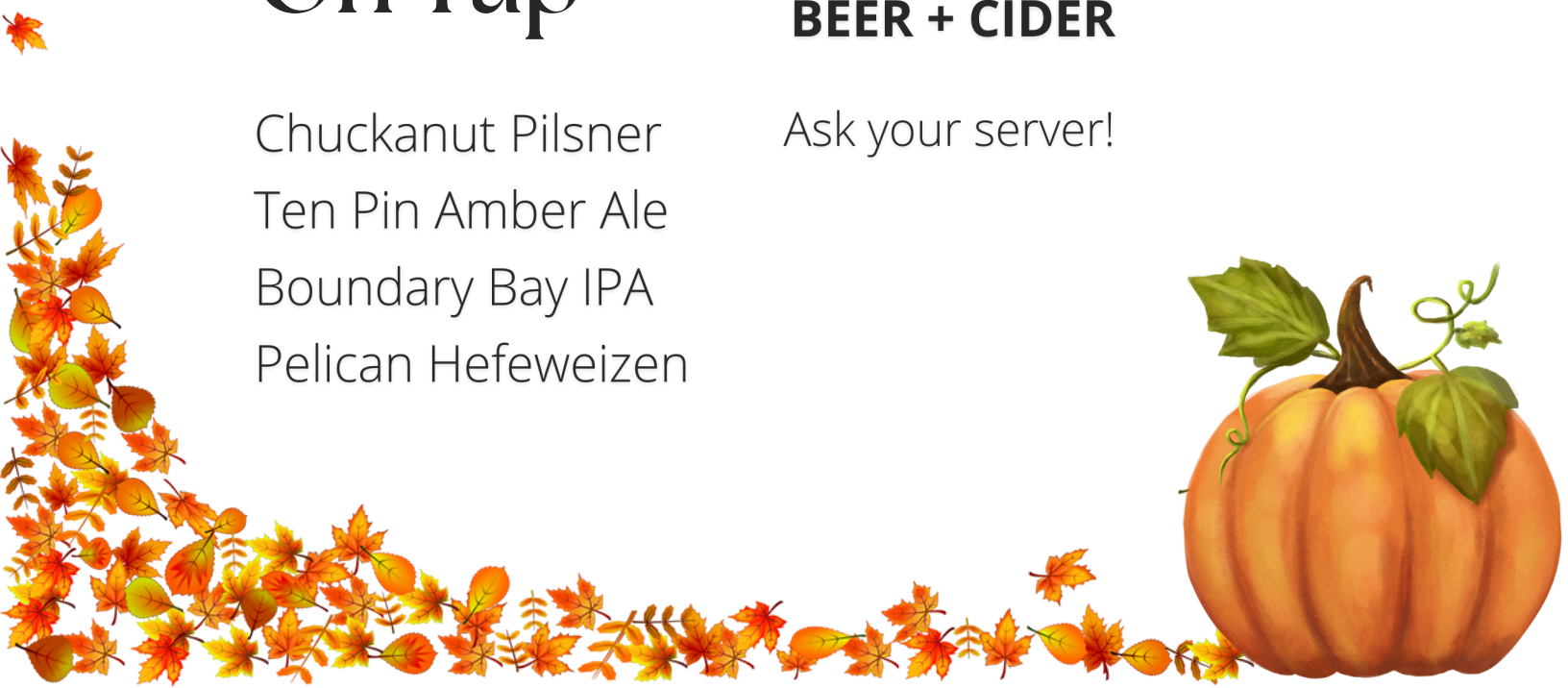
House tequila, triple sec, pear syrup, apple cider

On Tap

Chuckanut Pilsner
Ten Pin Amber Ale
Boundary Bay IPA
Pelican Hefeweizen

SEASONAL ROTATING BEER + CIDER

Ask your server!



Year Round Favorites

LAVENDER LEMONADE \$13

Deep Eddy Lemon Vodka, house lavender syrup, lemon juice, soda water

HAZELNUT ESPRESSO COLD BREW \$13

Crater Lake Hazelnut Espresso Vodka, Bailey's, cold brew

PAPER PLANE \$13

House bourbon, Amaro, Aperol, fresh lemon juice

ORANGE CRUSH \$13

Deep Eddy Orange Vodka, Triple Sec, fresh orange juice, soda water

FLAVORED MULES \$13

Wild Roots and Deep Eddy infused vodkas, ginger beer, and lime in a traditional mule mug. Ask about flavors!