

Bar Menu

SIGNATURE DRINKS

Lychee Martini	9
Lychee infused vodka, lemon juice, pomogranate	
Kentucky Peach	9
Jack Daniels, fresh peach puree, sour mix, soda	
Tommy Spa-hama	9
Tommy Bahamma rum, pineapple & lime juice, cucumber tropical breeze	
Cherry Cherry Rickey	9
Cherry bomb vodka, fresh lime and soda with cherry juice	
Grapefruit Cosmopolitan	9
Absolut Ruby Red, Cranberry, Fresh Rosemary, Lime	
Blueberry Lemon Drop	9
Soon to be everyone's favorite!	
Mai Tai Athalon	10
Bacardi O, Malibu, Midori, It keeps going and going.....	
Mango Tango	9
Finlandia mango vodka, mango fruit puree, nectarine, soda...a grown up smoothie	
Lemongrass	9
Absolut vanilla, lemongrass tea, sour mix, & soda	
Black Forest Martini	9
Cherry vodka, cream de cocoa, grenadine, cream, cherries	

THE CLASSICS

All Star Manhattan	12
Maker's Mark, Sweet Vermouth, Bitters, Cherry	
Grey Goose Martini	11
Grey Goose, classic grey goose martini served icy cold	
Bistro Bloody Mary	7
House-Made Mary Mix, Absolut	
Bartender's Special Scratch Margarita	12
Patron Silver, Cranberry, Lime & Grand Marnier Float	

HOT DRINKS

Nutty Cappuccino	9
Double Shot Espresso, Frangelico, Kahlua & Bailey's	
Peppermint Patty	9
Hot Cocoa, Dark Creme de Cacao & Rumplemintz	

TEA FORTE COCKTAILS

Lavender Pear Martini	9
Absolut Pear, Lavender Tea Forte, Fresh Pear	
Peach Chai Crush	9
Absolut, Silkroad Tea Forte, Peach Nectar	
Lemongrass Gin and Tonic	9
Tanqueray, Lemongrass, Mint Tea Forte	

LIQUOR

	House		TopShelf	
Gin	Tanqueray	6	Bombay Sapphire	7
Vodka	Absolut	6	Grey Goose	9
Tequila	Jose Cuervo	6	Patron Silver	12
Whiskey	Jack Daniels	6	Maker's Mark	8
Rum	Bacardi Superior	6	Tommy Bahama	7
Brandy	E&J	6	Courvoisier	9
Scotch	Chivas Regal	6	Oban Single Malt	15
			Macallan 12yr	10
			Macallan 18yr	29

*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness.

BEER

Draft		Bottle	
Black Butte Porter	5.50	Heineken	4.50
Seasonal Ale	5.50	Bud Light	3.50
Mac & Jack's Amber	5.50	Corona	4.25
Pyramid Juggernaut	5.50	Stella Artois	4.25
Pitcher	16.95	Redhook ESB	4.25
Non-Alcoholic		Widmer Hefeweizen	4.50
St. Pauli Girl	4.25		

WINES BY GLASS

Whites	
2008 Beringer White Zinfandel. CA	5
2009 Santa Rita 120 Sauvignon Blanc. Rapel Valley	6
2007 Hudson Shah Riesling, WA	6
2007 Wine by Joe. Pinot Gris. OR	7
2006 Cosentino "The Novelist" Meritage. CA	9
2005 La Crema Chardonnay. Sonoma, CA	10
2008 Salvestrin Sauvignon Blanc. Napa, CA	13
Reds	
2007 Santa Rita Carmenere. Rapel Valley, Chili	7
2008 DeLoach "Vintage Reserve" Pinot Noir. CA	8
2008 Menage a Trois Red, Napa, CA	8
2007 14 Hands Merlot,. Horse Heaven Hills, WA	8
2005 Coppola 'Diamond' Malbec. CA	9
2007 Penfolds Koonunga Cab/Shiraz. Australia	8
2006 La Vendimia Rioja. Palacios Remondo, Spain	10
2007 Kennedy Shah Tempranillo. Rattlesnake, WA	11
2007 Mercer Cabernet Sauvignon. Col. Valley, WA	13

4 @ 4 Happy Hour

Join us in the club room bar for \$4.00 appetizers, draft beer well drinks, mini signature cocktails & house wine by the glass
Available Monday-Friday 4-6 p.m.

HAPPY HOUR APPETIZERS

Artisan Cheese Plate

Assorted local and imported cheeses, served with crackers, minted pear slaw and quince paste

Jumbo Prawn Cocktail*

Two jumbo prawns, house made spicy cocktail sauce and fresh lemon

Dungeness Crab Cake*

Hand made fresh crab cake, Thai chile beurre blanc and fresh lemon

Kobe Beef Sliders*

Two Flame broiled beef patties with caramelized shallot aioli, Point Reyes blue cheese on a toasted aloha roll

Marinated Olives and Nuts

Olives marinated in seasoned extra virgin olive oil, Spanish marcona almonds, spiced pecans

Mediterranean Tapas Platter

House made hummus, caponata, tyrosalata, apple wood fired flat bread (whole wheat add .50)

Seared Ahi Tuna

Spiced coriander sashimi grade ahi, pickled ginger, wasabi aioli, and ginger ponzu

Spinach, Dungeness Crab and Artichoke Dip

Fresh cut crispy torilla chips, served with baked dip of parmesan, garlic, fresh lemon and fat free sour cream