

# Bar Menu

## SIGNATURE DRINKS

<b>Lychee Martini</b>	9
Lychee infused vodka, lemon juice, pomegranate	
<b>Kentucky Peach</b>	9
Jack Daniels, fresh peach puree, sour mix, soda	
<b>Tommy Spa-hama</b>	9
Rum, pineapple & lime juice, cucumber	
<b>Cherry Rickey</b>	9
Cherry vodka, fresh lime and soda with cherry juice	
<b>Grapefruit Cosmopolitan</b>	9
Absolut Ruby Red, cranberry, fresh rosemary, lime juice	
<b>Blueberry Lemon Drop</b>	9
Soon to be everyone's favorite!	
<b>Mai Tai Athalon</b>	10
Bacardi, Malibu, Midori, It keeps going and going.....	
<b>Mango Tango</b>	9
Parrot Bay mango rum, mango fruit puree, nectarine, soda... a grown up smoothie	
<b>Black Forest Martini</b>	9
Cherry vodka, cream de cocoa, grenadine, cream, cherries	

## THE CLASSICS

<b>All Star Manhattan</b>	12
Maker's Mark, sweet vermouth, bitters, cherry	
<b>Grey Goose Martini</b>	11
Classic grey goose martini served icy cold	
<b>Bistro Bloody Mary</b>	7
Housemade Mary mix, Absolut or Absolut Peppar	
<b>Bartender's Special Scratch Margarita</b>	12
Patron Silver, cranberry, lime juice & Grand Marnier Float	

## HOT DRINKS

<b>Nutty Cappuccino</b>	9
Double shot espresso, Frangelico, Kahlua & Baileys	
<b>Peppermint Patty</b>	9
Hot cocoa, dark creme de cacao & Rumplemintz	

## TEA FORTE COCKTAILS

<b>Lavender Pear Martini</b>	9
Lavendar citrus infuser, Absolut Pear, pear nectar	
<b>Lemongrass Gin and Tonic</b>	9
Lemongrass mint infuser, Tanqueray, tonic	

## FOR SIPPING

<b>Scotch</b>	<b>Bourbon</b>	
Chivas Regal	6	Maker's Mark 8
Macallan 12yr	10	Knob Creek 9
Lagavulin 16yr	25	Blanton's 10
Macallan 18yr	29	Booker's 14
<b>Brandy</b>	<b>Whiskey</b>	
E&J	6	Bushmills 6.50
		Crown Royal 7
<b>Cognac</b>		
Courvoisier	9	

## BEER

<b>Draft</b>		<b>Bottle</b>	
Celebration Ale	6.50	Alaskan Amber	4.50
Elysian Immortal IPA	6.50	Bud Light	3.50
Deschutes Jubelale	6.50	Corona	4.25
Mac & Jack's Amber Pitcher	16.95	Heineken	4.50
<b>Non-Alcoholic</b>		Redhook ESB	4.25
St. Pauli Girl	4.25	Sierra Nevada IPA	4.25
		Stella Artois	4.25

## WINES BY GLASS

### **Whites**

09 Beringer White Zinfandel. CA	5
09 Calina Chardonnay. Valle de Casablanca, Chile	6
09 Hudson Shah Riesling. Rattlesnake Hills, WA	6
09 Wine by Joe. Pinot Gris. OR	8
09 Kris Pinot Grigio. Italy	8
06 Cosentino "The Novelist" Meritage. CA	10
09 La Crema Chardonnay. Sonoma Coast, CA	11
10 Salvestrin Sauvignon Blanc. Napa Valley, CA	14

### **Reds**

08 14 Hands Merlot. WA	6
09 Calina Carmenere. Valle del Maule, Chile	6
09 Menage a Trois Red. CA	7
08 Penfolds Koonunga Hill Cab/Shiraz. South Australia	7
08 Tormaresca Neprica. Italy	7
09 DeLoach "Heritage Reserve" Pinot Noir. CA	8
09 Coppola "Diamond" Malbec. CA	10
08 Kennedy Shah Tempranillo. Rattlesnake Hills, WA	12
07 Mercer Cabernet Sauvignon. Columbia Valley, WA	12

# Happy Hour

Join us in the club room bar for appetizers, draft beer well drinks, mini signature cocktails & house wine by the glass  
Available every day from 4-6 p.m.

## HAPPY HOUR APPETIZERS

<b>Chips &amp; Salsa</b>	4
Housemade white corn tortilla chips and tomato salsa	
<b>Curried Sweet Potato Fries</b>	4
Hot and crispy sweet potato fries, tossed in a delicious curry spice blend. Served with a side of harissa ketchup.	
<b>Jumbo Prawn Cocktail</b>	5
Two jumbo prawns, house made spicy cocktail sauce and fresh lemon	
<b>Mediterranean Tapas Platter</b>	5
House made hummus, caponata, tyrosalata, apple wood fired flat bread (whole wheat add .50)	
<b>Seared Ahi Tuna*</b>	6
Spiced coriander sashimi grade ahi, pickled ginger, wasabi aioli, and ginger ponzu	
<b>Bistro Sliders*</b>	7
Choose two sliders from ground lamb with lemon-feta aioli, rare-seared Ahi with wasabi aioli and gourmet kobe beef with shallot mayo and blue cheese	

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