

# COCKTAILS

## Lychee Blanc 8

*Vermouth, Lime, Lychee, Lemon Bitters*

## Middle Mist Red 9

*Rose Water, Lucien Albrecht Brute Rosé*

*Hibiscus Tea, Cranberry*

## Strawsecco Lillet 10

*Prosecco, Lillet, Strawberry Purée, Bitters, Lemon Twist*

## Champ Hound 9

*Champagne, Ruby Red Grapefruit, Bitters*

*Oleo-Saccharum*

## Padua Spritz 9

*Fever Tree Soda, Sweet Vermouth, Bitters*

*Luxardo Cherries, Oleo-Saccharum*

## Sake-Wa Honshin 9

*Ginger Pok Pok Rinse, Snow Maiden Sake*

*Blanco Vermouth, Currant Purée, Ginger Candy*

## Lillet Punch 10

*Blood Orange Purée, Champagne, Cherry Juice, Bitters*

## Gin & Tonic Faux 9

*Fever Tree Tonic, Sauvignon Blanc, Lime Fizz*

## Meyers Lemonade Fizz 9

*Hard Ginger Beer, Tonic, Honey Shrub, Lemon Fizz*

## White Out 10

*Hard Pear Cider, Chai Spice, Lemon, Pear Hydromel*

### **LOW PROOF, HIGH FLAVOR.**

*All cocktails served in the Burn Box are considered low-octane and are made with spirits, liqueurs, aperitifs, and fortified wines with under 16% alcohol. Bottoms up!*

## BUBBLES

Lucien Albrecht Cremant  
d'Alsace Brut Rosé 11/50  
12.0% / Alsace, France

Pol Clement Blanc de Blancs Brut 9  
12.0% / Vin de France, France

Gruet Sauvage Blanc de Blancs 12/55  
12.0% / Albuquerque, New Mexico

Cavit Lunetta Prosecco 9  
11.0% / Prosecco, Italy

## BEER-TAILS

Not Blue Moon 8  
Orange Oil Extract, Kumquat, Navel Orange, Wheat Beer

Tiger Nuts 9  
Nitro Stout, Cold Brew Coffee, Horchata Spice  
Burnt Marshmallow

## COMPOUNDING-TEA

Apple Blossom 8  
Cinnamon, Sec Cider, Vitamin C

Pu-erh Bordeaux 9  
Currant Syrup, Bordeaux, Eucalyptus

## SAKE

Snow Maiden Unfiltered 7  
Mt Ontake, Japan

Living Jewel Filtered 7  
Mt Ontake, Japan

## WHITE WINE

Clifford Bay Sauvignon Blanc **7/32**

*Marlborough, New Zealand*

Flint & Steel Sauvignon Blanc **8/38**

*Napa Valley, California*

A to Z Unoaked Chardonnay **8/38**

*Newburg, Oregon*

Riff Pinot Grigio **7/32**

*Trentino-Alto, Italy*

Bex Riesling **6/28**

*Willamette Valley, Oregon*

True Myth Chardonnay **7/32**

*Edan Valley, California*

## RED WINE

Jean Luc Columbo Rosé **7/32**

*Provence, France*

Two Mountain Red Blend **7/32**

*Zillah, Washington*

Reininger Helix Pomatiosa Red Blend **10/48**

*Walla Walla, Washington*

Owen Roe Syrah **8/38**

*Yakima, Washington*

K Vintners Wine of Substance Cabernet **9/42**

*Walla Walla, Washington*

La Posta Paulucci Malbec **8/38**

*Ugarteche, Argentina*

Reverly Merlot **9/42**

*Columbia Valley, Washington*

Kings Ridge Pinot Noir **10/48**

*Willamette, Oregon*

Klinker Brick Zinfandel **10/48**

*Lodi, California*

## DRAFT BEER

Midas Crush IPA 6  
6.9% / Map Brewing, Montana

Soul Charger Scotch Ale 6  
6.8% / Map Brewing, Montana

Bavik Super Pilsner 5  
5.2% / De Brabandere, Belgium

Anthem Cider 6  
5.5% / Anthem Cider Works, Oregon

Minor's Gold Hefeweizen 6  
5.8% / Lewis & Clark, Montana

## BOTTLES & CANS

PBR Tall Boy (16 oz.) 4  
4.74% / Pabst Brewing, Colorado

Murphy's Nitro (16 oz.) 6  
4.0% / Murphy's Brewing, Ireland

Pacifico Modelo (12 oz.) 5  
4.5% / S.A. Brewing, Sinaloa, Mexico

Ace Perry Cider (12 oz.) 6  
5.0% / California Cider Company, California

Crabbie's Hard Ginger Beer (12 oz.) 6  
4.0% / Liverpool, England

Raspberry Lambic (12 oz.) 12  
3.88% / Lindermans Brewing, Vlezenbeek, Belgium

Day Glow IPA (22 oz.) 13  
7.4% / Elysian Brewing, Washington

Irish Death Stout (22 oz.) 11  
7.8% / Iron Horse Brewery, Washington

Orange Vanilla Fathom IPL (22 oz.) 12  
7.0% / Ballast Point Brewing, California

Seasonal Rotator (22 oz.) 11  
Elysian Brewing, Washington