### **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 Pomatioa 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

Menus subject to change. A 20% service charge will be added to the bill. Of that amount, 75% will be paid to service personnel and 25% will be retained by the property in order to pay competitive wages and benefits.

### **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

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