



Party
BAR

COCKTAILS

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- rhuby, my dear** – *rhubarb white negroni-ish* **15**
beefeater gin, sirene bianco, roasted rhubarb salers aperitif, rhubarb juice, lemon twist, BFC
- box of rain** – *look out any window, an early spring daiquiri* **13**
magdalena rum, rainwater madeira, lime, demerara, hersaint, bitters, served up
- pickle me pink** – *a salty savory martini* **12**
olive oil washed aria gin, aquavit, pickled beet brine, saline, lemon twist, served up
- sad pony** – *sometimes a pony gets depressed, so scoff the law* **13**
evan willams black bourbon, lemon, punt e mes vermouht, jm shrub liqueur d'orange, served up
- one fine grey** – *a london fog gin sour* **15**
earl grey-infused beefeater gin, italicus bergamont liqueur, saliza amaretto, sesame orgeat syrup, lemon, egg white*, served up
- clearly not canadian** – *a clarified coconut milk punch* **15**
cachaça, banana liqueur, benedictine, ancho reyes, coconut milk, lime, BFC
- lovin' spoonful** – *a smoky, savory margarita* **15**
peleton mezcal, crème de cassis, accompani crimson snap, demerara, hibiscus, lime, mole bitters sumac salt rim rocks
- arctic tern** – *a cross-continental jungle bird variation* **16**
pueblo viejo reposado tequila, calisaya, lustau manzanilla sherry, hamilton allspice dram, pineapple, lime, hellfire bitters, ver, rocks
- the fun guy** – *a candy cap mushroom manhattan* **13**
candy cap infused wild turkey 101 rye whiskey, carpano and cocchi vermouht di torino, hazelnut bitters, served up
- root scootin' boogie** – *a bartender's handshake* **12**
root beer-infused evan williams black bourbon, demerara, fernet, lime, ginger beer, cruzan blackstrap rum, served, rocks
- post script** – *pisco sour stroll through the garden* **16**
pisco, pueblo blanco tequila, lime, espelette, simple, egg whites, celery bitters, saline, served up
- the wanderer** – *N/A cocktail* **12**
pathfinder n/a amaro, dhōs n/a gin, orange syrup, lemon, ginger beer, rocks

BEER, CIDER AND A LITTLE WINE

draft beer

| | |
|---|----|
| rotating selection of ferment, pfriem, block 15, coldfire | 9 |
| wildcraft – community drive cider 12 oz can | 8 |
| riverbend – apple cider 750 ml | 20 |
| riverbend – rigberry cider 750 ml | 22 |
| coldfire – marionberry sour 16 oz can | 9 |
| coldfire – coccineus 500 ml | 15 |
| block 15 – turbulent consequence peche 500 ml | 15 |
| block 15 – nebula oat stout 16 oz can | 8 |
| las jaras – waves botanical spritzer 355ml | 13 |
| alesong – valley preserves 500 ml | 18 |
| degarde – hose 750 ml | 20 |
| degarde – the purple 750 ml | 20 |

NO PROOF

| | |
|---|--------|
| BNF- grape lavender | 6 |
| BNF- pineapple express 50mg cbd | 9 |
| san bitter - red italian bitter aperitif 100 ml | 5 |
| crodino - orange italian bitter aperitif 100 ml | 5 |
| stappi - white italian bitter aperitif 100 ml | 5 |
| vichy catalan - spanish mineral water | 6 |
| cola - organic colorado cola | 6 |
| lemonade – house-made | 6 |
| house-made soda -orange, sesame orgeat, lemon-lime pomegranate, root beer, shirley temple | 3 |
| hot j-tea - assam, starry night, hibiscus, earl grey, jasmine green, eugene breakfast, ceylon, mint, rooibos | 4 |
| french press coffee – equiano brazil medium roast 12oz / 32oz | 5 / 10 |

(pb) plant based, vegan / (gf) gluten free / (v) vegetarian / (p) pescatarian

** consuming certain items raw or undercooked could potentially be harmful*

Maximum five cards per table please