

We are unable to accommodate seperate or split check requests until a computerized POS is designed that can handle our vast inventory .

WINE

Please see the Captain's List for the complete selection.

VINADA NON-ALC SPARKLING ROSÉ -$14
SEGURA VIUDAS ORGANIC CAVA, SP -$10
GRAHAM BECK ROSÉ, SA -$14
PHILIPPE FONTAINE BRUT, CHAMPAGNE -$19

Still by the glass $12 **Still by the bottle $45**

CANTINA TERLANO PINOT GRIS, IT
BOOKWALTER SAUVIGNON BLANC, WA
DOM. DE L'ARFENTIERE CHARDONNAY, FR

TORII MOR PINOT NOIR, OR
SCATTERED PEAKS CAB SAUV, CA
KAIKEN INDOMITO MALBEC, AR

BEER & CIDER

BLACK RAVEN
pilsner

TIN CITY CIDER CO.
polly dolly:
barrel fermented
can conditioned cider



TOTAL DOMINATION
northwest i.p.a.

DELERIUM TREMENS
strong blonde

ON TAP

Spirits on Tap are $18 **Beers & Ciders are $10**

HOUSEMADE AMARO
citrusy with sweet, dark berries and bitter, floral hops.

CHARTREUSE 90°
green chartreuse proofed, chilled and on tap

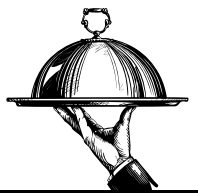
BITBURGER
pilsner

BEAR REPUBLIC
racer 5 ipa

HOLY MOUNTAIN
white lodge wit

RATIONS

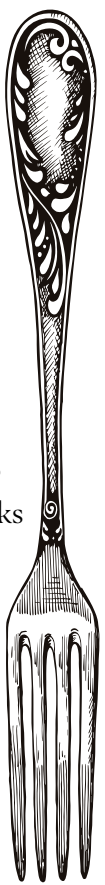
BREAD
seawolf sourdough,
fennel pollen,
wild honey,
whipped butter
$10



ANGO-BOURBON NUTS
spiced cashew,
pretzel,
caramel popcorn
$10

PACIFIC NORTHWEST OYSTERS*
eight pacific oysters,
basil & mint citronette,
hot suace
$30

CELERIAC "TATAKI"
charred avocado,
rice cracker, furikaki,
citrus soy tomato ponzu
$10



SALAD AUGUSTUS
romaine, bread crunch,
candied anchovy,
parm custard
$10

SHISHITO PEPPERS
squash, pearl onion,
toum/chimichurri dip
$10

PIMEN-"TOES"
fried pimento cheese sticks
with ramp ranch sauce
$10

WAY TOO CORNY
fried corn,
chili, peanut,
spiced black bean,
cilantro
$10

PAN-FRIED SHRIMP
corn pudding,
rice fritter,
candied chili
$15

CHICKEN WING DUMPLING
gochujang remoulade,
crispy skin, celery
$15

SEX, ALCOHOL, UNDERCOOKED AND/OR RAW MEATS, EGGS, SEAFOOD,
POULTRY, SHELLFISH AND MOST ENJOYABLE THINGS IN LIFE
CAN AND WILL CAUSE ILLNESS OR KILL YOU IF YOU GIVE THEM ENOUGH TIME.

UNTIL THEN, LIVE LIFE TO THE FULLEST.

BUN HEAVEN
$20

PORK BELLY BUNS
four buns with sweet & spicy sauce - apple slaw

VEGETARIAN BUNS
four buns with fried tofu - cucumber kimchi - soy glaze

MEAT & CHEESE BOARD
chocolate "salami",
honeycomb,
marcona almond,
seasonal accompaniments
$30

BLACK GARLIC BLACK COD
balsamic brussels,
pickled mushroom,
lemon emulsion
$20

STICKY PORK SPARERIBS
sweet & spicy glaze,
green onion,
basil,
cashew
$15

CAULIFLOWER MOCHI-GNOCCHI
harissa crème,
toasted kale,
garlic pepitas
$15

CROQUE "ADAM"
corned beef jam,
smoked gouda,
fried egg,
purple cabbage,
beef jus
$15

SHORT RIB ONION RING
potato purée, spinach,
crispy onion rings
$20

DESSERT
$10

BANANA SLAMA
fried bananas,
oat crunch,
sweet rice foam,
cherry gel



SORBET OR ICE CREAM DU JOUR
inquire

FANCIER THROWBACKS

Within this section one will find concoctions of our own device alongside beautiful libations inspired or influenced by modern mixology procured throughout our realm's most exotic locales.



CANON'S CANNON -$24
extra aged, cask-strength maker's mark,
blueberry-thyme shrub, elderflower, amari



O.G. CANON COCKTAIL -$22
rye, ramazzotti, triple sec foam, bitters.
the original canon cocktail from our first menu.





WHOLE PAYCHECK -$22
organic vodka, old forester bourbon,
amaro montenegro, peach, fresh lemon juice



BEE'S TOES -$22
gin, floral almond honey, fresh lemon
our take on the Bee's Knees c. 1937 Gale & Marco



RUBICON -$24
gin, green chartreuse, maraschino,
dolin blanc, fresh lime, rosemary



SHROUDED ROULETTE
Tell us your base spirit, and we'll create the mystery.
Every recipe secret and unique!
$20+



LAWN BOY -$24
gin, papaya purée, passion fruit,
fresh lime, alpine amaro soda, rose hip



WARHOL -$22
pisco, blackberry, blackcurrant, fresh lime,
crémant rosé, apple "noodle"

FANCIER THROWBACKS
continued



ANNING -$22
oyster shell gin, dolin blanc, hint of smoky mezcal,
applewood smoked salt



STUDIO 54 -$22
rum, falernum, lime, cherry cola, acid tab
an experience not to be missed!



CAMPFIRE IN GEORGIA -$24
mezcal, puréed peach, fresh orange, habañero,
bitters, caramelized cinnamon,
cherry and applewood smoke



SHABALLAH -$22
old forester 100 bourbon, dry sherry, ripe banana,
fresh lemon & lime juice, clarified with curds,
chilled & carbonated



PAIR OF CARDS -$24
irish whiskey, licor 43, pear, cardamom,
pepper, fresh lime, bitters



BITTER PETALS -$22
gin, byrrh, campari, chocolate, flower, bitters



BANKSY SOUR -$22
ginger-lemon tea infused scotch, becherovka,
fresh citrus, meringue, bitters



SNOW WHITE'S BONG -$24
apple brandy, quinquina, falernum, drambuie,
quince, sparkling rosé, caramel smoke



POP ART! -$22
rum, cognac, aged vanilla maple, amaro del capo,
lime, blueberry, rose, egg white



ELEMENTARY -$22
bourbon, tawny port, cream sherry,
rhubarb shrub, boker's bitters

SIMPLER THROWBACKS

We've combed through our 15 year history to cherry-pick some of the more popular receipts according to your choices and requests.

All cocktails are $18 unless otherwise noted.

HOTEL GEORGIA
gin, housemade orgeat, fresh lemon, orange blossom water, meringue

WASHINGTON'S MULE
apple brandy, fresh lime, ginger beer, bitters

AVIATION
empress gin, luxardo maraschino, violette, lemon

STIGGINS DAIQUIRI #2 -$20
planteray stiggins rum, yellow chartreuse, fresh lime

ITALIAN BUCK
cynar, montenegro, ginger, fresh lime

JABBERWOCK
caperitif, gin, pedro ximinez sherry, orange bitters

METEXA
cocchi americano, mezcal, swedish punsch, grapefruit oil

AVENUE COCKTAIL
bourbon, apple brandy, passion fruit, fresh lemon, orange flower water

ANGOSTURA COLLINS -$22
angostura bitters, fresh lemon, soda, rich syrup

SIMPLER THROWBACKS
continued

POOH BAH COCKTAIL
rum, gin, swedish punsch, apricot

LATIN TRIFECTA
tequila, cynar, sherry, orange bitters

SWAZI FREEZE
bourbon, caperitif, peach, bitters, lime zest

HANKY PANKY
gin, sweet vermouth, fernet branca, orange zest, aged over 15 years

LIBERAL COCKTAIL
rye, sweet vermouth, amer boudreau, orange bitters, aged over 15 years

ALABAZAM -$20
cognac, triple distilled orange, healthy dose of angostura, fresh lemon

NIRVANA
buffalo trace bourbon, amer boudreau, maraschino, benedictine, bitters

DEUX FRAISES
port, cognac, strawberry, angostura & hellfire bitters

BOURBON COBBLER
bourbon, blackberry, px sherry, bitters



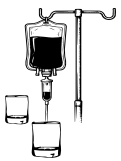
SHARED

Sometimes a drink is just too delicious not to share.

All cocktails are $22/person unless otherwise noted.

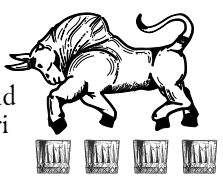
SKULL SUCKER
stiggins' rum, kirsch, cocchi rosa, ginger, lime, angostura, booty
serves two - four





TRANSFUSION
cognac, bourbon, floral creme yvette, spicy ancho reyes, raspberry, fresh lemon, bitters
serves two

BULL MARKET
macallan 18 yr, scotch, champagne, gold "screaming eagle" cab reduction, amari
serves four



SANS

Each receipt prepared sans alcohol -**$20**

POG THE MAGIC DRAGON
passion fruit, orange, guava, black "horchata", magic



I'M LONGAN VER-JUS
longan, pear, verjus blanc, sparkling rosé

CASCADIAN NORTEÑO
pathfinder amaro, mexican vanilla cold brew, chicory, sarsparilla

VINTAGE

We will be travelling back in time with the libations below, wherein we dig into our vast vintage cellar to recreate receipts that will transport one to an era when socializing with cocktail in hand was a magical, yet everyday occurrence.

PEGU CLUB
$345
booth's 1964 gin, cointreau c. 1930, lime juice c. today

CHAMPS ELYSEES
$595
courvoisier c. 1935, chartreuse c. 1935, lemon

BIJOU
$395
house of lord's gin c. 1950, sweet vermouth c. 1970, chartreuse c. 1961, bitters



NEGRONI
tanqueray c. 1960, vermouth c. 1970, campari c. 1970, orange twist
$395

BENTLEY
$395
calvados c. 1950, vermouth c. 1960, bitters

SAZERAC
$750
courvoisier c. 1935 or c. 1945 monticello rye, pernod absinthe c. 1940, peychaud's bitters



RED HOOK
$575
rittenhouse rye c. 1950, punt e mes c. 1960, maraschino c. 1940

