

# Craft Cocktails

Ranging from classic to creative, Tommy O's knows how to make a damn good cocktail. Try 'em all at least twice!

**\$8.5**

## Tommy O's Manhattan

Makers Mark, Dolan Sweet vermouth, Amarena cherry juice and a dash of bitters served up or on the rocks

## Lemongrass Infused Vodka Collins

Indio Lemon Grass Vodka, Thai basil, fresh sour mix, soda water and a splash of sweet tamarind finish

## Green Card Margarita

Born in Mexico & here to stay, this fresh and spicy margarita combines muddled cucumbers, El Jimador tequila, triple sec, habanero syrup and fresh sour mix with a salt rim

## RP Fresh

A refreshing sip of summer! Muddle cucumber, fresh sour mix, choice of gin or vodka finished with a splash of Sprite

## Coconut Lime Gimlet

Kai Coconut vodka, fresh lime with a splash of soda served tall on the rocks

## Back 9

Paradise Iced Tea infused vodka floated over fresh house made lemonade served tall on the rocks

## Cocktails

**\$9**

## Tommy O's Island Style Mai Tai

Hawaii's own Maui Gold Rum, pineapple and orange juice, amarena cherry grenadine, orgeat and falernum Topped with a float of Maui Dark Rum

## Lolo Ice Tea

Gin, vodka, Malibu Rum, triple sec, pineapple juice, sour, and a splash of cola

## Mango Margarita

El Jimador reposado tequila, triple sec, house made sour mix and mango puree shaken and served on the rocks

## Pink Lei

House made honey infused vodka shaken with guava puree and lime juice. Served up with a ruby port float and an anise sugar rim

## Lilikoi Margarita

El Jimador tequila, triple sec, Chambord, passion fruit puree, and sweet and sour. Shaken and served up with a li hing mui rim

## Blackberry Lemon Drop

absolut citron, lemon, and blackberry purée with a Turbinado sugar rim

## Old School

old overholt rye, angostura bitters, simple syrup, bitter orange ice cube, lemon oil

## Non Alcoholic Beverages

Pepsi Brand Sodas \$1.95

Paradise Iced Tea \$1.95

Flavored Lemonades \$2.95

Stumptown Hairbender Coffee \$3.50

100% Plantation Grown Kona French Press \$12

Big Train Spiced Chai \$2.95

Hot Chocolate \$2.25

Numi Hot Teas \$2.75

Juices \$2.25/3.50

## White Wine by the Glass & Bottle

3 Pears Pinot Gris, Napa, CA	7 / 26
Mercer Rose, Prosser, WA	7 / 26
The Jack Reisling, Columbia Valley	6 / 22
Pomelo Sauvignon Blanc, CA	7 / 26
Kim Crawford, Sauvignon Blanc, NZ	10 / 30
Tommy O's Private label Hulu Hula White by Maryhill, WA	8 / 30
14 Hands Chardonnay, Columbia Valley, WA	8 / 30
La Crema Chardonnay, Sonoma, CA	10 / 38
Lunetta, Prosecco 375 ml, Italy	7
A to Z Pinot Gris, Dundee, OR	35
Sonoma-Cutrer, Chardonnay, Central Coast, CA	38
J. Roget Champagne Brut, CA	14

## Red Wine by the Glass & Bottle

Byron Pinot Noir, Santa Barbara, CA	10 / 38
Tommy O's Private Label Hulu Hula Red by Maryhill, WA	8 / 30
Beresan BUZZ Red Blend, Walla Walla, WA	10 / 38
Dunham 3 Legged Red, Walla Walla, WA	10 / 38
Columbia Winery Merlot, WA	8 / 30
Bogle, Zinfandel, Clarksberg, CA	8 / 28
Boomtown, Syrah, Mattawa, WA	9 / 32
14 Hands Cabernet Sauvignon, Columbia Valley, WA	9 / 32
J. Lohr Seven Oaks Cabernet, Central Coast, CA	8 / 30
North Point Pinot Noir, Willamette Valley	12 / 46
Basel Cellars Claret, Walla Walla, WA	40
Owen Roe Sinister Hand Rhone Blend, Columbia Valley, WA	52
Rombauer, Zinfandel, Napa, CA	65
Owen Roe Sharecroppers, Cabernet, WA	42
Rapture Ridge Pinot Noir, Columbia Valley	50
Silver Oak, Cabernet, Alexander Valley, CA	90
Belle Glos Pinot Noir, Clark & Telephone	74

## Draft Micro Brews

12oz \$4, 16oz \$5.5, 20oz \$6.5

### Sample Flights (5) 7

*Kona Brewing Company*

Longboard Lager

Fire Rock Pale Ale

Seasonal

*Mt. Tabors Brewing Company*

Seasonal

IPA/Seasonal

## Bottle Imports & Micro Brews

Widmer Hefeweizen 4

Beck's (non-alcoholic) 3

Pacifico 4

Deschutes Black Butte Porter 4

Saporo, 650ml 7

## Bottled Domestics 4

Bud & Bud Light

Coors Light

## Gluten Free Options

Samuel Smith's Hard Apple Cider 22 oz. 8

Widmer Omissions Lager, 3.25