

# Craft Cocktails

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

**\$9.5**

## Tommy O's Island Style Mai Tai

Combines Appleton VX Rum, fresh orange and pineapple juices, with house made grenadine, orgeat and falernum. Topped with a float of Gosling's Bermuda Black Rum

## Tommy O's Manhattan

Makers Mark, Noilly Prat sweet vermouth, Amarena cherry juice and a dash of bitters served up or on the rocks

## 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

## Mango Margarita

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

## Low Rider

Overholt Rye Whiskey, Campari, Sweet Vermouth, lightly stirred and served straight up with a orange twist

## Blackberry Lemon Drop

Absolut citron, lemon, triple sec and blackberry purée with a Turbinado sugar rim

## Espresso Vodka Martini

Crater Lake Hazelnut Espresso Vodka, Kahlua, Vanille De Madagascar  
Topped with a float of fresh whipped cream

## Coconut Lime Gimlet

Pearl Coconut vodka, simple syrup, fresh lime with a splash of soda served tall on the rocks

## Off The Lip

Bullet Rye, Passion Fruit Puree, Simple Syrup lightly shaken and served up with a dash float of bitters

## Basil Haven

Hendricks Gin, St Germain's Liqueur, lemon juice and simple syrup, muddled basil and cucumber, shaken and strained served up

## Big Eddie

Deep Eddy Grapefruit Vodka, Peach Schnapps, lavender liqueur, shaken with a dash of lime juice served up

## Kona Gold

Cruzan mango rum, orange and pineapple juice, passion fruit puree, and sweet and sour. Muddled fresh mint and splashed with soda

## Bloody Mary Menu \$9

Original: House vodka with celery

Queen's Mary: Beefeater Gin with olives

Maria: Pepper Vodka with pickled peppers

Deluxe: Bacon vodka and a garden of vegetables

## Non Alcoholic Beverages

*Ask server for selections*

## White Wine by the Glass & Bottle

Chateau Ste. Michelle Reisling, Woodenville, WA	6 / 22
Bernard Griffin Rose Richland, WA	7 / 26
Tommy O's Private label Hula Hula White by Maryhill, WA	8 / 30
14 Hands Chardonnay, Columbia Valley, WA	8 / 30
3 Pears Pinot Gris, Napa, CA	8 / 30
Barone Fini Pinot Grigio, Italy	9 / 32
Josh Cellars Sauvignon Blanc, North Coast, CA	9 / 32
Giesen Sauvignon Blanc, New Zealand	9 / 32
La Crema Chardonnay, Sonoma, CA	12 / 40
Lunetta Prosecco 375 ml, Italy	7
J. Roget Champagne Brut, CA	14
Sonoma-Cutrer Chardonnay, Central Coast, CA	42

## Red Wine by the Glass & Bottle

Tommy O's Private Label Hula Hula Red by Maryhill, WA	8 / 30
14 Hands Cabernet Sauvignon, Columbia Valley, WA	8 / 30
Cline, Old Vine Zinfandel, CA	8 / 30
Boomtown Syrah, Mattawa, WA	9 / 32
Concannon Vineyard Cabernet Sauvignon, Paso Robles, CA	9 / 32
Burnt Bridge Cellars Bridge Blend, Vancouver, WA	10 / 38
Benziger Merlot, Sonoma, CA	12 / 40
Complicated Pinot Noir, Sonoma Coast, CA	12 / 40
Meomi Pinot Noir, Monterey County, CA	12 / 40
Burnt Bridge Cellars Les Collins Syrah, Vancouver, WA	40
Owen Roe Sharecroppers, Cabernet, WA	42
Rombauer Zinfandel, Napa Valley, CA	65
The Prisoner Red Blend, Napa Valley, CA	74
Silver Oak Cabernet, Alexander Valley, CA	90

## Signature Kona Drafts

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

Sample Flights (5) \$7

## Rotating PNW Drafts

12oz \$4.50, 16oz \$6, 20oz \$7.5

*Kona Brewing Company*

Longboard Lager

Hanalei Island IPA

Kona Seasonal

Seasonal

*Rotating NW Brews -*

IPA / Seasonal

## Bottle Imports & Micro Brews

Widmer Hefeweizen - 4.50

Beck's (non-alcoholic) - 3

Pacifico - 4

Fire Rock Pale Ale - 4.50

Drop Top Amber Ale - 4.50

Rogue Hazelnut Brown Nectar - 4.50

## Bottled Domestics

Bud Light - 4 Coors Light - 4

Michelob Ultra - 4

## Gluten Free Options

Wyder's Prickly Pineapple Cider - 4.50