



MOZART'S

FIRSTS

 **PARMESAN AND GARLIC BUTTER STUFFED BAGUETTE** (serves 1-3)

 **HOMEMADE ROSEMARY SCONES** Two scones served with whipped butter

Additional scones \$3

TRADITIONAL CLAM CHOWDER Made fresh in-house; this traditional chowder is packed with celery, potato, and bacon; lightly seasoned with dill and thyme. Ask your server about our additional soup offerings

 **GF PETITE HOUSE SALAD** Mixed Greens tossed in our signature truffle vinaigrette with cherry tomatoes, widely grated parmesan, and diced red onion

 **FROMAGE FRIT** (serves 2) Lightly breaded and fried whole milk mozzarella, French brie, and smoked Dutch gouda with expertly paired accompaniments

FOUNDER'S CRABCAKES Dave's favorite; two authentic Dungeness cakes served with a garlic aioli and spicy sriracha aioli

VENISON AND BOAR BRATWURST Made exclusively for Mozart's; grilled, and served with bacon cabbage slaw, fingerling potatoes, side of apple cider mustard.

STARTERS TO SHARE

ESCARGOTS WITH WILD MUSHROOMS Imported from France. Sautéed in herb butter with wild mushrooms, served alongside toasted garlic-baguette slices

 **HOUSE FONDUE** (serves 2-4) Fondue made from our house blend of Gruyere, Asiago, Swiss cheeses and white wine; with roasted seasoned potatoes, grilled sausage, broccolini, bread assortment, grilled artichoke, fresh apple

SMALL BITES

PETITE BURGER SLIDERS 2 ounces of Snake River American Wagyu beef placed atop garlic aioli with drenched grilled onions and sharp cheddar; served on a petite slider brioche bun, lettuce and tomato on the side

 **GF FILET SKEWER** Double R Ranch Filet, seasoned with our signature steak rub

 **GF SEAFOOD SKEWER** Grilled shrimp and scallop skewer placed atop a bed of arugula with a zesty beurre blanc to finish

PARMESAN GARLIC TRUFFLE FRIES With a side of fresh garlic aioli

HANDHELDS

 **BOURBON BURGER** 8 ounces of American Wagyu beef, lightly seasoned and topped with melted Gruyere, cooked to medium. Served atop a brioche bun spread with bourbon bacon onion jam and garlic aioli, lettuce and tomato on the side. Served with lightly breaded fries

STACKED REUBEN Ale braised corned beef, roasted in house, grilled and topped with bacon slaw and melted Gruyere, drizzled with roasted chili thousand island on thick marbled rye. Served with lightly breaded fries

 **PORTOBELLO BURGER** A marinated portobello cap grilled and topped with melted gruyere, then placed on a brioche bun with spicy aioli, fresh arugula, a fire roasted red bell pepper, red onion, and garlic aioli. Served alongside a small house salad

ON THE SIDE

Side orders are offered based on availability

RED CABBAGE STEAK

SIDE OF BACON-CABBAGE SLAW

SIDE OF BRUSSEL SPROUTS WITH BACON

SIDE OF HOUSE MADE SPÄTZLE NOODLES

GARLIC MASHED POTATOES

SIDE OF LIGHTLY BREADED FRIES

Add Mushroom Gravy \$1

 **INDICATES VEGETARIAN**

 **GF INDICATES GLUTEN FREE**

 **INDICATES A SIGNATURE ITEM**

☞ Substitutions \$2 | 18% Gratuity added to parties of 6 or more ☞

*Consuming raw or under cooked items may increase chances of food borne illness



MOZART'S

MAIN ENTRÉES

👑 MOZART'S PLATTER FOR TWO *Viennese veal Schnitzel, pork hock, wild boar and smoked venison Bratwursts, buttered fingerling potatoes, roasted red cabbage wedge and bacon slaw; whole grain mustard and fresh apple sauce on the side*

ZWIEBELROSTBRATEN *12oz seared rib steak, accompanied by its pan sauce and sautéed onions, served with Spätzle noodles and bacon Brussel sprouts - the traditional Austrian way!*

👑 WILD BOAR STOUT GOULASH *A hearty stew made from Broken Arrow Ranch wild boar, carrots, Swiss chard, purple potatoes, onions, and flavorful herbs. Topped with sour cream and served with a house made rosemary scone*

GF WILD ALASKAN SOCKEYE SALMON *8oz salmon filet rubbed in house made blackening seasoning and grilled. Served over a creamy southern black eyes pea relish and topped with our red chipotle compound butter*

🌿 GF BALSAMIC PORTOBELLO STEAK *Our flavorful creamy black eyed pea and corn relish, topped with fingerlings and a grilled marinated portobello steak stuffed with feta and Pernod braised spinach. Drizzled with balsamic reduction and topped with parmesan and a blossoming roasted tomato*

SEASONAL HOUSE GNOCCHI *Ask your server for this evening's selection*

GF STUFFED CHICKEN & PENNE *A succulent spinach and feta stuffed chicken breast tops gluten free penne sautéed with basil pesto, wild mushrooms, roasted red peppers, and red onions in a light cream and garlic sauce. Grated parmesan and fresh parsley top the dish*

HUNTER'S SCHNITZEL *Breaded and pan fried pork tenderloin cutlets in a creamy Portobello, Shiitake, and Button mushroom sauce, served with hand-pressed Spätzle and a red cabbage steak wedge*

MOZART'S FLAGSHIP NEW YORK

A 16oz Double R Ranch boneless New York steak, ideally cooked to medium rare with any of our accompaniments. It merges tradition with quality by marrying the flavors and marbling expected of this classic cut with the high standards of this premium Pacific Northwestern ranch

RIB EYE

14oz Double R Signature Rib Eye from the Okanogan Valley, delicately balanced between flavorful and rich accompanied with garlic mashed potatoes, grilled asparagus spears, and a robust thyme demi

FILET MIGNON

8oz center cut Double R Ranch Select Filet Mignon, grilled to medium. accompanied with garlic mashed potatoes, grilled asparagus spears, and a robust demi glaze

TOP SIRLOIN

8oz Top Sirloin, cut from the finest Black Grade American Kobe beef. Served with garlic mashed potatoes, grilled asparagus, and a robust demi glaze

All steaks are accompanied with garlic mashed potatoes made fresh every day, a robust thyme demi, and grilled asparagus spears; topped with freshly rolled compound herb butter

STEAK ACCOMPANIMENTS

Add Signature Mozart's Rub \$1 | Add Sautéed Wild Mushrooms \$4 | Add Grilled Shrimp \$6 | Add Grilled Onions \$2 | Swap to French Fries \$1 | Add Shrimp and Scallop Skewer \$9

ENTRÉE SALADS

GF SEARED STEAK SALAD *filet steak grilled medium, and sliced over mixed greens, radish, avocado, cherry tomato, radicchio, and blue cheese crumbles with a garlic cracked pepper dressing*

👑 PETITE HARVEST SALAD *Harvest salad - Mixed greens are tossed with candied pecans, toasted pumpkin seeds, dried cranberries and our own champagne-pomegranate vinaigrette*

CLASSIC CAESAR *Traditionally crafted Caesar dressing tossed with romaine, widely grated Parmesan, and crispy homemade croutons. Grilled lemon wedge on the side
add chicken 6 | add grilled shrimp 6*

🌿 Substitutions \$2 | 18% Gratuity added to parties of 6 or more 🌿

**Consuming raw or under cooked items may increase risk of food borne illness*

FLIGHTS

RED FLIGHT *Novelty Hill Merlot, Balancing Act Cabernet & Yalumba Shiraz*

WHITE FLIGHT *Joseph Drouhin Chardonnay, Nughae Crabioni Vermentino & Dr. Loosen Riesling*

DESSERT WINE FLIGHT *Try all three of our chilled dessert selections (3 x 1 ounce servings ~ 3 oz total)*

BY THE GLASS

Red

6 OUNCE POURS

HOUSE RED WINE *Ask about our current house red wine.*

YALUMBA PATCHWORK SHIRAZ *Classic Barossa Shiraz showing warm aromatics of dark cherry, dried herbs, licorice and dark chocolate (Australia)*

CATENA MALBEC *Sourced from the historic vineyards of Vista Flores, this Malbec grow is known for its dark color and structured tannins*

NOVELTY HILL MERLOT *An aromatic wine with notes of market-fresh cherries, cocoa, currant and vanilla (Washington)*

BALANCING ACT CABERNET *Aromas of high-toned cocoa, vanilla, coconut, and baking spices lead to plentiful black fruit flavors, with grainy tannins backing them up (Washington)*

SPARKMAN WILDERNESS RHONE STYLE BLEND *Aromas of dried herb, earth and blue and black fruit that are speckled with barrel spices, showing vibrant acidity (Washington)*

White

6 OUNCE POURS

HOUSE WHITE WINE *Ask about our current house white wine.*

ADELSHEIM PINOT GRIS *Aromas of white peach, minerality, and pear blossom. Impressively crisp and clean, with a rich texture and long finish (Oregon)*

JOSEPH DROUHIN MACON-VILLAGES *this French chardonnay is floral and fruity, very straight forward and direct on the pallet almost as if biting into the grape itself (france)*

SEAN MINOR "4 BEARS" SAUVIGNON BLANC *Aromas of lime, orange blossom, melon, and a touch of tropical fruit notes. Medium body that evolves into a hint of minerality adding complexity to the finish (California)*

DR. LOOSEN RIESLING *Refreshing and fruity, with a fine mineral edge that is typical of the region (Mosel, Germany)*

VILLA WOLF GEWÜRTZRAMINER *Clean, fruity and wonderfully light. It has a juicy texture and delightfully delicate aroma of spice and fresh roses (Germany)*

Dessert Wine

2 OUNCE POURS

CHATEAU HAUT MAYNE SAUTERNES *Aromas include blossom and stone fruit, with a hint of honeysuckle (350ml)*

MUSCAT MUSEUM *Richly flavored, reminiscent of raisined fruits, nuts and spices. Sweet and soft yet light finish (350 ml)*

WARRE'S OTIMA 10 YEAR *A ripe and rich tawny. Loads of caramel, honey and dried fruit. Full-bodied, sweet and very toffee like on the palate. Long finish.*

Red

DESCENDS IN ORDER OF LIGHT TO FULL BODIED

ADELSHEIM PINOT NOIR *This wine displays red aromas of candied cherry, pomegranate and raspberry on the nose and the palate (Oregon)*

ROSE ROCK PINOT NOIR *Lovely, deep red color. The nose is floral and spicy with an intense, savory, character (Oregon)*

NOVELTY HILL MERLOT *An aromatic wine with notes of market-fresh cherries, cocoa, currant and vanilla (Washington)*

JANUIK KLIPSUN MERLOT *A magnificent, deep purple color matches the nose of raspberries and plums. The finish opens up the wine and shows more fruit character (Washington)*

MATTHEWS MERLOT *Aromas of toast, barrel spice, licorice and jammy red fruit that are followed by full-bodied red-fruit flavors (Washington)*

SHAFER MERLOT *mocha and chocolate notes intermixed with red cherry, plum, and blacker fruits that jump from the glass, a fragrant and heady style merlot*

2013 CATENA MALBEC *Flavors of jammy black fruits blend with spicy saucy notes prior to a finish with flavors of tomato and herbs (Argentina)*

EL ENEMIGO MALBEC *The "Enemy," pushes blackberry, licorice, chocolate and floral flavors (Argentina)*

BALANCING ACT CABERNET *Aromas of high-toned cocoa, vanilla, coconut, and baking spices lead to plentiful black fruit flavors, with grainy tannins backing them up (Washington)*

SPARKMAN HOLLER CABERNET *Brawny and dense, this Cabernet is layered with chewy tannins, graphite, bitter chocolate and crushed roses (Washington)*

JANUIK RED TABLE WINE *Blackberries, currants, and rich dark chocolate on the nose. Medium full on the palate with fresh berry and cherry flavors finish (Washington)*

SPARKMAN WILDERNESS RHONE STYLE BLEND *Aromas of dried herb, earth and blue and black fruit that are speckled with barrel spices, showing vibrant acidity (Washington)*

RIDGE PASO ROBLES ZINFANDEL *Aromas of raspberry and dill lead to zesty flavors of cherry, licorice and smoky white pepper (California)*

MATTHEWS CLARET *Clean ripe red fruit aromas; with dark currant and blackberry flavors with just the right amount of spice (Washington)*

INAMA CARMENERE PIU *Pronounced nose with black cherry, soy, cocoa and violet. Elegant front-palate with fresh acidity, firm and integrated tannins (Italy)*

TERRA NOBLE CARMENERE *this is a rich wine with intense aromas with ripe fruit. The round tannins together with a lush concentration of fruit on the pallet reveals the best expression of carmenere grown at the foot of the andes mountains (chile)*

CHATEAU BELLEGRAVE PAUILLAC *dark hue with youthful tints, a profound racy nose. gradually unfurling notes of red and black fruits and a touch of oak. on the pallet evident yet polished tannins (france)*

CHATEAU LAROSE-TRINTAUDON BORDEAUX BLEND *Medium bodied and ripe with dark red fruits and espresso notes in the nose that ends with a soft finish (France)*

JM CELLARS MARGARET'S VINEYARD BORDEAUX STYLE *a Bordeaux style blend, fresh and opened textured with a juicy plum, currant and floral flavors that dance deftly through a fine layer of tannins and persist on the finish (Washington)*

YALUMBA PATCHWORK SHIRAZ *Classic Barossa Shiraz showing warm aromatics of dark cherry, dried herbs, licorice and dark chocolate (Australia)*

SYNCLINE SYRAH *Savory, meaty, olive and violet aromas with opaque ruby color. Rich and layered, the finish lingers on with full, rounded flavors and acidity (Willamette Valley, Oregon)*

SPARKMAN DARKNESS SYRAH *Earthy blueberry and brambly, plummy vanilla with generous streaks of graphite and smoke (Washington)*

White

ON THE SWEETER SIDE From less sweet to more sweet

DR. LOOSEN RIESLING Refreshing and fruity, with a fine mineral edge that is typical of the region (Mosel, Germany)

VILLA WOLF GEWÜRTZRAMINER Clean, fruity and wonderfully light. It has a juicy texture and delightfully delicate aroma of spice and fresh roses (Germany)

YALUMBA ORGANIC VIOGNIER Exotic musk, rose petal, apricot, white peach, ginger, citrus blossoms and a rich, silky texture (Australia)

ON THE DRIER SIDE From less dry to more dry

NURAGHE CRABIONI VERMENTINO Powerful, full and intense in the mouth with enjoyable acidity; persistent nose with an almond (Italy)

JOSEPH DROUHIN MACON-VILLAGES this French chardonnay is floral and fruity, very straight forward and direct on the pallet almost as if biting into the grape itself (france)

TENOR CHARDONNAY Lemon curd, citrus zest and white flowers. Peaches and other stone fruits and a light touch of complex baking spices on the nose (Washington)

SPARKMAN KINDRED CHARDONNAY Rich and full-bodied, with ripe layers of fig, apricot and melon shaded by roasted hazelnut flavors (Washington)

SEAN MINOR "4 BEARS" SAUVIGNON BLANC Aromas of lime, orange blossom, melon, and a touch of tropical fruit notes. Medium body that evolves into a hint of minerality adding complexity to the finish (California)

MATTHEWS SAUVIGNON BLANC Bright flavors of lemon, baked Gala apple and Brie come with a slice of fresh-cut celery and an abundance of food-friendly acidity (Washington)

ADELSHEIM PINOT GRIS Aromas of white peach, minerality, and pear blossom. Impressively crisp and clean, with a rich texture and long finish (Oregon)

SPARKLING

VIETTI MOSCATO D'ASTI Pale sunshine yellow color and slight frizzante, this Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet and sparkling with modest acidity, good balance, good complexity and a finish of fresh apricots (Italy)

ANTECH EMOTION SPARKLING ROSE Delicate hints of cherry and strawberry with white floral notes (france)

ACINUM PROSECCO BRUT Fruity bouquet with aromas of green apple and pink grapefruit (Italy)

LAURENT PERRIER FRENCH CHAMPAGNE a delicate nose, balanced freshness, floral notes that come together in delicious harmony. This naturally elegant champagne reveals itself little by little combining notes of citrus and stone fruit with pure creaminess (france)

JUVE Y CAMPS SPANISH SPARKLING CAVA A crisp Spanish sparkling with ripe fruit, light floral background with hints of toasted bread. This is an extremely agreeable wine with a vibrant and attractive effervescence (spain)

DESSERT WHITE

CHÂTEAU HAUT MAYNE SAUTERNES A 375ml bottle of the famous French Sauternes, imported from Bordeaux. A fleshy and ripe wine with aromas of dried fruits (pineapple, apricot, quince) and notes of crème brûlée and honey. Rich on the palette and well-suited as both an apéritif or dessert wine



MOZART'S

CRAFT COCKTAILS

CLASSIC

THE LAST WORD...11

Gin, Chartreuse, Luxardo, and fresh lime juice shaken with ice, strained into a coupe glass and lime twist garnish

CLASSIC MARTINI ... 11

Your choice of Aviation gin or Alphabet vodka with Ransom dry vermouth, shaken and poured neat with Castelvetro olive garnish

WHISKEY SOUR...11

Bourbon, homemade sweet and sour. Shaken and served over ice

PERFECT MANHATTEN

Your choice of Bulleit bourbon or Bulleit rye with ransom sweet vermouth and Jack Rudy's bitters stirred and served neat with Bordeaux cherry

SAZERAC...10

Sazerac Rye, Absinthe wash, and aromatic bitters served neat

HOUSE CRAFTED RECIPES

AUTUMN GLOW

A lively cachaça cocktail layered with elderflower liqueur and grapefruit juice, shaken and poured neat with an orange twist

FRENCH KISS

Elderflower, sparkling wine, lemon twist

NOT A MARGARITA

Fresh lime, honey grappa, Celestial Blanco organic tequila, agave, and lemon bitters turn the margarita on its head. Rimmed with black lava sea salt, lime wheel to garnish

COFFEE & CIGARETTES

Amaro liqueur, Tru organic vanilla vodka, and authentic espresso liqueur with a spritz of Smoke Tea spirit

OLD FLANNEL

Rich cinnamon liqueur, Bulleit bourbon, apple bitters; garnished with an apple chip

YELLOW ROSE OF TEXAS

Yellow Rose blended whiskey, homemade sweet and sour, Warre's ruby port floated on top of rocks, fresh garnish

SEASONAL SIP ... 9 AND UP

Ask your server for today's seasonal handcrafted cocktail

SEASONAL WARMERS

SPANISH COFFEE

151 proof rum, caramelized sugar, nutmeg, coffee, whipped cream

MINT MITTEN

Piping hot cocoa poured over mint infused vodka, topped with whip and sprinkles

Whiskey Flights

BOURBON FLIGHT

Bulleit Bourbon, Aberlour Scotch Whiskey, and Kinahan's Irish Whiskey (3 x 2oz pours)... 14

MICHTER'S FLIGHT

Michter's American Whiskey, Bourbon, and Rye (3 x 2oz pours)

SCOTCH FLIGHT

Aberlour 12yr, Laphroaig 10yr, and Grangestone Single Malt... 15

Spirit Library

AMERICAN WHISKEY, BOURBON & RYE

ANGELS ENVY Rich, smooth and well-rounded bourbon with layers of ripe cherry, raisin, toffee, cinnamon and vanilla.

BULLEIT BOURBON Kentucky Straight Bourbon

BULLEIT RYE Rye Whiskey

BUFFALO TRACE Kentucky Straight Bourbon

BLANTON'S Single Barrel Bourbon

BASIL HAYDEN Light Bourbon

BATCH 206 Old Log Cabin Bourbon (WA)

BOOKER NOE 7YR The only uncut, unfiltered bourbon

DRY FLY Whiskey

EAGLE RARE 10YR Smooth Bourbon

FREMONT MISCHIEF (WA) Whiskey (best on the rocks)

JACK DANIELS Tennessee Whiskey

JIM BEAM Bourbon

JEFFERSON'S Small Batch Kentucky Straight Bourbon

MAKERS MARK Kentucky Straight Bourbon

MICHTER'S AMERICAN WHISKEY

MICHTER'S RYE WHISKEY

MICHTER'S BOURBON

PIKESVILLE RYE Straight Rye Whiskey

SAZERAC Smooth Rye Whiskey

STAGG Kentucky Straight Bourbon

STRANAHAN'S Whiskey (Colorado)

SUDDEN WISDOM Straight Rye Whiskey (Montana)

WHISTLE PIG STRAIGHT RYE 10 yr

WILLETT Pot Still Reserve Bourbon

WILLETT Straight Rye Whiskey

WOODFORD RESERVE Kentucky Straight Bourbon

WOODINVILLE Straight American Whiskey

YELLOW ROSE Straight Rye Whiskey

CANADIAN WHISKEY

PENDLETON Canadian Whiskey (From Oregon)

CROWN ROYAL Blended Canadian Whiskey

OLDE POINT Canadian Whiskey Blended and Aged 4 years

IRISH WHISKEY

KINAHAN'S IRISH WHISKEY Named one of the Top 6 Whiskeys in the World.

RED BREAST 12 yr Pure Pot Still Irish Whiskey

TEELING Irish Whiskey aged in ex Cabernet barrels

JAMESON Caskmates (Jameson that's finished in ex-stout barrels)

JAPANESE WHISKEY

HIBIKI SUNTORY JAPANESE WHISKY

SUNTORY TOKI Japanese Whiskey

VODKA

ALASKA DISTILLERY VODKA Permafrost Vodka

ALASKA DISTILLERY Fireweed Vodka

ALPHABET VODKA Local craft Vodka, non-gmo and gluten free

CRATER LAKE Smooth American Vodka

DRY FLY Vodka

DOUBLE V Washington Craft Viscova Vodka

FREMONT MISCHIEF Vodka

GREY GOOSE Vodka

TITO'S VODKA Gluten Free

SUMMUM PREMIUM VODKA Vodka from France

RANSOM The Vodka

REYKA Vodka from Iceland

SCOTCH

ABERLOUR 12yr Single Malt Scotch Whiskey

CHIVAS REGAL 12yr Blended Scotch Whiskey

GRANGESTONE Single Malt Scotch Whiskey

GLENMORANGIE Lasanta 12yr aged in ex sherry barrels

GLENLEVIT 15yr Single Malt Scotch

GLENLEVIT 18 yr Single Malt Scotch

HIGHLAND PARK 15yr Single Malt Scotch

LAPHROAIG 10 yr Single Malt Scotch (Perfect for those who love a peaty scotch)

MACALLAN 12 year Single Malt Scotch

GIN

AVIATION American Gin

BEEF EATER London Dry Gin

BELLEWOOD Gin made from WA Apples

BOODLES Gin

BOODLES Mulberry Gin - Excellent with sparkling soda and a lemon add- \$2

BOMBAY Original or Sapphire London Dry Gin

CRATER LAKE Gin, Oregon

DOUBLE V Washington Craft Griffon Gin

DRY FLY Gin

FREMONT MISCHIEF Gin

GRIFFON Gin

HADLEY & SONS Gin

MONTGOMERY DISTILLERY Whyte Laydie Dry Gin (Montana)

SEATTLE DISTILLERY Gin

RUM

KANICHE RUM Artisanal Rum Distilled in Barbados

GEORGE OCEAN White, Gold, or Spiced

SKIP ROCK DISTILLERY Belle Rose Rum

TEQUILA

CENTENARIO Plata

CELESTIAL Reposado

CELESTIAL Añejo

DRAFT BEER

16 OZ (½ LITER) 22OZ

MÄRZEN

Munich-style Lager from Oroville's Alpine Brewery

ROTATING DRAFTS

Ask your server for our current rotating taps

DRAFT SAMPLER

DRAFT SAMPLER

Try all three of our draft selections (4oz pours x 3)

SHOT & A BEER PAIRING

EAGLE RARE & NINKASI IPA

The smoothness of Eagle Rare 10 yr Bourbon (1.5 oz) brings out the citrus of the Ninkasi Total Domination IPA (12oz)

SUDDEN WISDOM RYE & CITRUS MISTRESS IPA

A slightly sweeter pairing. The 100% rye whiskey from Montana pairs nicely with the true citrus qualities of the IPA

BOTTLED BEER

INTERNATIONAL

BITBURGER PILS ½ Liter

HOFBRAÜHAUS Hefeweizen or Lager 16.9 oz

BITBURGER DRIVE Non-Alcoholic 12 oz

STELLA ARTOIS 22oz

DOMESTIC

BUDWEISER OR BUD LIGHT 12 oz

DESCHUTES Obsidian Stout 12 oz

GREAT NORTHWEST BREWING Wild Huckleberry Beer (12oz)

ICICLE BREWERY Bootjack IPA 22oz

NINKASI Total Domination IPA 12oz

NORTH COAST BREW. CO. Old Rasputin Imperial Stout 12oz

PIKE Kilt Lifter (12oz Scotch Style Ruby Ale)

HARD CIDER & GLUTEN FREE

2 TOWN CIDER 12oz Bright Cider

WICKED CIDER CO. 22oz Baked Apple Cider

ANGRY ORCHARD 12oz The Old Fashioned

ANGRY ORCHARD 12oz Knotty Pear

NEW BELGIUM 12oz Glutiny Ale (Gluten Free)

DRINKS FOR ALL AGES

GUS BOTTLED SODA Cranberry Lime, Meyer Lemon, and Pomegranate

TY NANT SPARKLING WATER A 25 oz cobalt blue bottle of sparkling water for the table

COFFEE, HOT TEA, ICED TEA Brewed fresh in-house

RASPBERRY LEMONADE

JONES ROOT BEER

COKE, DIET COKE, SPRITE, GINGER ALE Comes with one free refill

JUICE OR MILK