



House Specialties

LEMON BASIL DROP 9.
Fresh Basil, Absolut, Triple Sec, Lemon

CHANTERELLE COSMO 9.
Skyy Vodka, St. Germain Elderflower Liqueur, fresh Lime Juice, splash Cranberry

CHANTERELLE MANHATTAN 10.
Makers Mark, Sweet Vermouth, Angostura, Brandied Cherry

CHANTERELLE MARGARITA 10.
Hornitos Reposado, Triple Sec, Blood Orange Liqueur,
Agave Nectar, Grand Marnier Float, on the Rocks, Salted Rim

IT'S AN EDMONDS KIND OF VESPER 10.
Locally distilled Scratch Gin, Scratch Citrus Vodka, Lillet, Lemon Twist

BLOOD ORANGE BASIL GIN GIMLET 9.
Tanqueray, Blood Orange Liqueur, Fresh Lime, Muddled Basil on the rocks

NEGRONI 10.
Bombay Sapphire, Campari, Sweet Vermouth

SAZERAC 10.
Templeton Rye, Peychauds Bitters, Sugar Cube, Absinthe

Mule Time!

With practically Local (Port Angeles) Bedford's Ginger beer and fresh Lime, in a copper mug

CLASSIC MOSCOW MULE - Smirnoff 8.

WASHINGTON MULE - locally distilled Skip Rock Rye Whiskey & Spiced Apple Liqueur 10

DARK AND STORMY - Meyers Dark Rum 8.

Seasonal Drinks

MY EDMONDS GIMLET 10.

locally distilled Scratch Citrus Vodka, fresh basil, fresh lime, dash simple

NORTHWEST LAVENDER SANGRIA 10.

NXNW Rose, Grand Marnier, house infused lavender simple, lavender sugar rim

COCONUT MOJITO 9.

Bacardi, fresh mint, creme of coconut, fresh lime, splash soda

ORANGE IS THE NEW MARTINI 10.

Grey Goose a l'orange, lillet, St. Germain Elderflower, orange twist

MANGO MAI TAI 9.

Light and Dark Rums, Amaretto Disaronno, Mango Puree, Pineapple, Orange

RASPBERRY CITRUS MARTINI 9.

Smirnoff, Raspberry Puree, Cointreau, Grapefruit Juice, Squeeze of Lime

BEBITO 9.

Hornitos Plata Tequila, Aperol, Ancho Reyes Chili Liqueur, pineapple, lime, mint

SUN ANGEL 10.

Angel's Envy Bourbon, Cointreau, Grand Marnier, orange twist

CAMP CACHACA 9.

Cachaca, Campari, fresh lime juice, Fresca

CUCUMBER POM 9.

Hendricks Gin, Pama Pomegranate Liqueur, Cucumber, Lime