



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

CHANTERELLE BLOOD ORANGE BASIL GIMLET 9.
Tanqueray, Blood Orange Liqueur, Fresh Lime, Muddled Basil

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

OLD FASHIONED ANGEL 10.
Classic Old Fashioned with Angel's Envy Bourbon

ROSEMARY CLOONEY 10.
George Clooney's Casamigos Tequila Reposado, Rosemary infused simple syrup,
fresh sweet & sour

PUMPKIN SPICE MARTINI 9.
Smirnoff Vodka, Pumpkin Kahlua, Cream, Spices

GRAPEFRUIT GINGER SPARKLER 10.
French Ginger Liqueur, fresh Grapefruit, Sparkling Brut

PAMA PEPPER MARTINI 10.
Scratch Pepper Vodka, Pama Liqueur, Lillet

HONEY SAGE GIN FIZZ 10.
Scratch Gin, House infused honey sage simple syrup, splash soda, salt rim

PEAR CELLO MARTINI 9.
Angel's Envy Bourbon, Cointreau, Grand Marnier, orange twist

Warmers

HOT APPLE TODDY 8. - Cruzan Rum, Fernet Branca, Apple Cider
SALTED CARAMEL IRISH COFFEE 8. - Jameson, salted caramel syrup, coffee, cinnamon whipped cream
COCONUT VANILLA STEAMER 8. - Spiced Rum, coconut creme, vanilla, steamed milk