



B E V E R A G E S

APERITIFS	Lillet, France	5
	Pineau des Charentes Prunier, Cognac France	6
	Vya Dry Vermouth, California	4
	Wine Spritzer (Riesling or Rose)	5
	Limoncello, Maurizio Russo (The Real Thing)	7

WINES BY THE GLASS

For the rest of the year a portion of sales from Chateau Ste. Michelle wines will be donated to Washington State University in support of their world class enology program, nurturing the next generation of Washington State Wine Makers.

White	Chardonnay ~ Chateau Ste. Michelle Cold Creek	9
	Pinot Gris ~ Eyrie, Willamette Valley, Or	9
	Sauvignon Blanc ~ Guy Saget, Loire Valley France	8
	Rosé ~ La Mascaronne, Provence France	9
	Riesling ~ Willow Crest, Oregon	7
	White Zinfandel ~ Berringer, California	5
Red	Pinot Noir ~ J. Lohr "Falcon's Perch", Monterey California	9
	Merlot ~ Milbrandt, Columbia Valley	8
	Malbec ~ Doña Paula, Argentina	8
	Nell's own Dog Star Syrah, Columbia Valley WA	8
	Nell's own Elephant Head Red, Columbia Valley WA	8
	Cabernet Sauvignon ~ Chateau Ste. Michelle "Indian Wells", Columbia Valley	9
	Old Vines Grenache, Fabla, Calatayud Spain	6

ON DRAFT

		Pint
	IPA ~ Two Beers	4 ⁷⁵
	IPA ~ Boundary Bay Brewery	4 ⁷⁵
	Porter ~ George Town Brewing "9 Pound Hammer"	4 ⁷⁵
	Amber ~ Anderson Valley Brewing	4 ⁷⁵
	Life & Limb ~ Sierra Nevada/Dogfish Head	6 ⁷⁵
	Pilsner ~ Spaten	4 ⁷⁵
	Oktoberfest Marzen ~ Ayinger,	6 ⁷⁵
	Oktoberfest ~ Leavenworth Brewing	4 ⁷⁵

BOTTLED BEER

Boundary Bay Oatmeal Stout 22oz	12
Delirium Tremens	10
Duvel Ale 750ml	20
Lindeman's Framboise Lambic	18
Unibroue, Trois Pistoles	15
Unibroue, La Fin Du Monde	15
Tecate (in the can)	3
Coors Lite	3
Budweiser	3
Bud Lite	3
Corona	3 ⁷⁵
Amstel Light	3 ⁷⁵
PBR Tall Boy	2 ⁷⁵
Heineken	3 ⁷⁵
Kaliber (Alcohol-free)	3 ⁷⁵

AND THEN.....

Fresh Lemonade	3
San Pellegrino Sparkling Water, Little One/Medium One/Large One	3/5/7
Martinelli's Sparkling Cider, Little/One Big/One	3/7
Izze Sparkling Juice, Clementine/Grapefruit	3 ⁵⁰
Organic Café Vita Coffee	3
Brewed Tea or Hot Tea Service	3

Thank you to the Magic Skagit, those who nurture it and provide beautiful local foods. Please consider we cannot list every ingredient of every dish. We invite you to alert us to any dietary concerns. Your special wines are welcome; we charge \$18 for wine service. Parties of 5 or more & separate checks, or missing credit/debit slips 18% Gratuity. Split items \$3. We are required to inform you that consuming raw or partially cooked meats & seafood can increase your risk of food borne illness. Kindly turn off your cell phone