

SEASONAL COCKTAILS



Old Havana 18

Planteray 5yr Grand Reserve rum, Gran Marnier, Lillet Blanc dry vermouth. Barrel aged in house for 28 days and shaken with a dash of house made grenadine. Orange twist.

Starshine 14

House made starfruit liqueur, La Marca prosecco. Club soda, house made grenadine float. Fresh starfruit friend.

Improvised Whiskey Cocktail 25

Doc Swinson's Solera rye, Doc Swinson's Triple Cask bourbon, BroVo American Forest liqueur, Chuckanut's Krampus herbal liqueur. House made demerara syrup, Peychaud's Barrel Aged bitters. Scorched lemon twist.

Berry Berry Sour 15

Tito's vodka, Cappelletti's aperitivo, blackberry puree, blueberry puree, house made strawberry syrup, acid adjusted Ugli fruit super juice, egg whites. Angostura bitter swirl.

Shrubby Smash 21

Astraea Ocean gin, house made blackberry lavender shrub, Combier ginger liqueur, muddled blackberry and lavender, Seagram's tonic. Edible orchid, blackberry skewer.

Caipirinha Caribe 15

Novo Fogo Silver cachaca barrel aged in house for 14 days. Acid adjusted Jamaican Ugli fruit super juice, house made demerara syrup. Muddled lime.

Grecian Pinarita 17

Espolon Blanco tequila infused with fresh pineapple and fat washed with traditional Greek yogurt, BroVo Orange liqueur. Acid adjusted pineapple juice, agave syrup. Smoked Maldon salt rim, dehydrated lime wheel, dried flower petals.

Sunset in Oaxaca 16

Banhez Espadin & Barril Joven mezcal infused with hibiscus flowers and dried chipotle peppers. Orange juice, fresh lime juice, house made grenadine. Black cherry, orange wedge.

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NON-SPIRITED

New Aged 14

Monday's NA whiskey, Pathfinder's root elixir, DHOS NA Orange liqueur, house cinnamon syrup, black cherry syrup, Angostura bitters. Singed rosemary sprig.

Cinna-Gin Sour 16

Monday's NA Gin, Wilderton's NA Citrus aperitivo, lemon juice, house cinnamon syrup, egg white, black walnut bitters.

Espresso No-tini 12

Monday's NA whiskey, Pathfinder's root elixir, cream, chilled espresso, house vanilla syrup.

Yucatan Cran 15

Monday's NA mezcal, DHOS NA orange liqueur, lime juice, house cran-apple syrup, smoked Maldon rim.

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ALTERNATIVE MEANS

These mocktails are crafted using adaptogens, vitamins, and extracts to mimic some of the positive side affects of alcohol. Not recommended if you are pregnant, breastfeeding, or under the age of 18.

Social Mule 12

Three Spirit "Social" liquor alternative, muddled lime, Angostura bitters, Bedford's ginger beer

Terry's Nightcap 13

Three Spirit "Nightcap" liquor alternative, Wilderton's NA Citrus aperitivo, orange juice, dark chocolate syrup, chocolate shavings.



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J E T T Y

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SPARKLING 6oz

Piper Sonoma Brut 14

Sonoma County, CA

La Marca Prosecco 11

Prosecco, IT

WHITE 6oz / 9oz

Infamous Goose Sauv Blanc 13 / 19

Marlborough, NZ | 2024

Gilbert Chardonnay 12 / 17

Horse Heaven Hills, WA | 2024

Kind Stranger Rose 10 / 14

Yakima Valley, WA | 2024

King Artisan Pinot Gris 14 / 20

Willamette Valley, OR | 2023

RED 6oz / 9oz

Alki Merlot 12 / 17

Columbia Valley, WA | 2018

Canvasback Cab Sauv 16 / 23

Red Mountain, WA | 2022

Lyric by Etude Pinot Noir 13 / 19

Monterey County, CA | 2023

Sleight of Hand Red Blend 14 / 20

Columbia Valley, WA | 2022

DRAFT

Rotating Local 8

Stella Artois 8

Voodoo Ranger IPA 8

Soundbite Cider 11

BOTTLE & CANNED

Athletic Brewing NA 7

Bud Light 6

Blue Moon 7

Corona 6

Guinness 8

Rainier 6

Truly Seltzer 6



BREAKFAST COCKTAILS

Jetty Mary 13

Titos - or- Aloo Chili Pepper vodka, house mix. Smoked Maldon rim and charcuterie skewer.

Cafe Canela 13

Hornitos plata, house cinnamon simple, Chuckanut old busker coffee liqueur, hot coffee. Fresh whipped cream and cinnamon sprinkle.

Bourbon for Breakfast 16

Doc Swinson's bourbon, Cointreau, lemon juice, orange marmalade, egg white. Angostura bitters.

Mimosas in Flight 20

La Marca prosecco
orange | grapefruit | pineapple | cranberry

COFFEE

Latte 5 / 6

dark or white chocolate

Mocha 6 / 7

Americano 4 / 5

Cappuccino 6

TEA

Chai Latte 5 / 6

Oregon chai steamed with milk

Hot Teavana 4

English breakfast | early gray | mint | green chamomile | citrus | ginger peach | hibiscus

EXTRAS

Alternative Milk 1

soy | almond | oat | coconut

Syrup Flavors

vanilla | sugar-free vanilla | hazelnut
caramel | lavender

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DESSERTS

Vanilla Basque Cheesecake 10

House made basque style cheesecake, topped with blueberry-mint compote

Pistachio Creme Brulee 12

Pistachio cream custard with crunchy caramelized sugar, confit cherries and whipped cream

Warm Cookie & Ice Cream 12

White chocolate chip lemon cookie with vanilla ice cream and butterscotch

Dark Chocolate Tart 9

Almond crust, shredded coconut, chocolate and coconut cream ganashe with blood orange coulis

DIGESTIFS

Cuban Espresso 7

Double shot of fresh espresso, sweetened condensed milk. Cinnamon stick.

Cafe Affogato 8

Vanilla ice cream and a double shot of fresh espresso.

Coffee Nudge 10

Brandy, Kahlua, creme de cocoa. Fresh whipped cream.

Sazerac 19

Sazerac rye whiskey, Hennessy VS cognac, simple syrup, Peychaud's bitters, orange peel, Chuckanut's Madame's absinthe rinse.

Espresso Martini 12

Titos, Chuckanut's Old Busker coffee liqueur, house vanilla syrup, chilled espresso.

Meneres 10yr Tawny Port 14

Fonseca Ruby Port 8

Vecchio Amaro Del Capo 10



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