



DRINK MENU

Signature Cocktails

14

THE TOASTED NOIR

Reposado Tequila, Tropical Italian Liqueur, Toasted Coconut, Fresh Lime, Cardamom Bitters; served on the rocks.

SAGE ADVICE

Butterfly Infused Dry Gin, Pamplermousse Liqueur, Sage Cordial, Fresh Lemon, served up.

WICK NIGHTS

Corn Vodka, Italian Herbal Amaro, Spanish Citrus & Vanilla Liqueur, Pomegranate, Blood Orange, Passionfruit, Fresh Lime; served up.

PICKLED PINK DAIQUIRI

Pink & Black Peppercorn Infused Silver Rum, Housemade Red Onion Brine, Fresh Lime, with a touch of Hibiscus & Sugar; served up.

SPICED PEAR PISCO

Peruvian Pisco, Spiced Pear Liqueur, Fresh Lime, Egg White, Aromatic Bitters; served up.

TIGER'S EYE

Mezcal Espadín Joven, Allspice Dram, Banana Liqueur, Fresh Lime, Aromatic Bitters; served up.

Cat Classics

14

CHERRY BOMB NO. 2

Luxardo Cherry Infused Mezcal Espadín Joven, Orgeat, Fresh Lime; served on the rocks.

CAT SCRATCH LEMONADE

*Jalapeño Infused Vodka, Lemon, Basil, Soda Water; served on the rocks.
Free Spirited \$10*

WALNUT FIG OLD FASHIONED

Kentucky Straight Bourbon, Fig Cordial, Walnut Bitters, Orange Bitters; served on large rock ice.

CLASSIC MARTINI

The Botanist Gin or Reyka Vodka, Dry Vermouth, Olives or Twist; served up.

15

Free Spirited *non-alcoholic

13

BRAMBLE MAZE

Zero-Proof Gin Alternative, Blackberry, Sage, Fresh Lime; served up.

SUNSET SOLSTICE

Non-Alcoholic Agave Spirit, Peach, Ginger, Cinnamon, Brown Sugar, Fresh Lime, NA Orange & Cardamom Bitters; served on large rock ice.

Hot Drinks

13

FAIRHAVEN FOG

Pacific Northwest London Dry Gin, Earl Grey Tea, Vanilla, Dairy-free Cream, & a touch of Lavender.

YEAR OF THE FIRE HORSE

Kentucky Straight Bourbon, Fresh Lemon, Jake's Housemade Hot Honey, Fire Cider Shrub.

White Wine

GIGI'S GARDEN WHITE BLEND	11/
<i>WA // Sauvignon Blanc, Pinot Grigio Medium, pear, guava, lemongrass, wet rocks</i>	
J. LOHR RIVERSTONE CHARDONNAY	12/38
<i>WA // Dry, lemon, nectarine, gentle oak</i>	
BARONE FINI PINOT GRIGIO	15/47
<i>ITA // Light, apple, honeydew, alpine minerality</i>	
"ALICE" VERDECA SALENTO	13/42
<i>ITA // Dry, white peach, tropical, saline finish</i>	
JUGGERNAUT SAUVIGNON BLANC	13/42
<i>NZ // Crisp, passionfruit, grapefruit, grassy</i>	
VAN VINO SIEGERREBE	12/38
<i>Blaine, WA // Aromatic, floral, lychee, apricot</i>	
JUSTIN CENTRAL COAST ROSÉ	15/47
<i>CA // Dry, strawberry, white tea, bergamot</i>	

Bubbles

LUNETTA PROSECCO SPLIT	12
<i>ITA // Lemon, white peach, tropical fruit</i>	
FREIXENET BRUT CAVA SPLIT	12
<i>ESP // Crisp green apple, peach, pear, crisp</i>	
WOODY'S BLANC DE BLANCS *NA Sparking Wine	14/44
<i>ESP // Pear, zest, vibrant acidity, brut style</i>	

Red Wine

GIGI'S GARDEN RED BLEND	11/
<i>WA // Chambourcin, Cabernet Franc Light-bodied, red cherry, raspberry, silky, supple</i>	
LA TANNERIE CARCASSONE RED BLEND	12/38
<i>FRA // Merlot, Cabernet Franc, Grenache Full to Medium-bodied, dark fruit, cocoa</i>	
TRIBUTE CABERNET SAUVIGNON	13/44
<i>CA // Full-bodied, raspberry, ripe cherry</i>	
TOAD HOLLOW PINOT NOIR	13/44
<i>CA // Medium-bodied, raspberry, ripe cherry</i>	
THURSTON WOLFE PETIT VERDOT	15/47
<i>CA // Full-bodied, dark plum, ederberry, allspice</i>	
JONES OF WASHINGTON CABERNET FRANC	13/44
<i>WA // Raspberry, plum, cherry, fruit-forward</i>	

Drafts & Tins

8 ROTATING TAPS	8
<i>Ask for our current list of premium draft beer & cider options!</i>	
MODELO ESPECIAL MEXICAN LAGER	6
<i>12 oz Bottle, ABV: 4.4%</i>	
FREIGHT SUPPLY CO. AMERICAN LAGER	4
<i>16 oz Can, ABV: 4.7%, Astoria, OR</i>	
SINGLE HILL GREENWAY PALE ALE	8
<i>16 oz Can, ABV: 5.2%, 35 IBU, Yakima, WA</i>	
WIDMER HEFEWEIZEN	7
<i>16 oz Can, ABV: 4.9%</i>	
SOBER CARPENTER	7
<i>16 oz Can, NA, IPA or Blonde Ale</i>	

**NA: Non Alcoholic*