

COCKTAILS

 **THE LAZY BLUEBIRD** 18
ABSOLUT ELYX, GRAPEFRUIT TEQUILA, GINGER,
LIME, SPARKLING ROSÉ

The Western Bluebird is one of the lazier migratory birds here in Washington. Sometimes they wander down toward Mexico, California or Utah. But some of them just stay in the ravines here in the Evergreen State. This cocktail is our refreshing take on a Mule served in a copper bluebird. We are the only account in Washington State to serve in this fun vessel honoring our own Lazy Bluebirds!

 **THE SEAMSTRESS** 8
ARMAGNAC, AMARO, APEROL, LEMON BUBBLES

You may think that Seattle was built on lumber, however the taxman was not always keen to extract wages from the rough burly men of the lumber trade. So, in fine American tradition, he set his sights on a more vulnerable class: the Seattle Seamstress. Nearly 90% of city revenue over a nine-year period was from the Seamstress trade. Perhaps you have guessed that these particular seamstresses rarely took needle to thread.

With all that monetary power, and building Seattle out of the sound flats, it should be no surprise that Washington woman were the first in the nation to get the right to vote in 1884.

 **GIN GRIFFEY JUNIPER** 6
JUNIPER BERRIES, ROSEMARY, THYME,
GRAPEFRUIT

The Spanish know how to Gin and Tonic. They layer flavors, fruit and botanicals in a big goblet and sip them all summer long. We honor our own Boy of Summer with this Spanish style gin and tonic where bartenders choose their own seasonal botanicals.

 **LONGSHOREMAN** 13
RYE, AVERNA, PUNT E MES

The first cocktail Abigail learned to make was a Manhattan for her Grandfather Vincent when she was 7 years old. When you are one of 48 grandchildren, you do what you can to stand out. So, with nearly 40 years of experience making Manhattans, this is certainly the drink with which she feels most comfortable. The Manhattan has also seen many variations during the great cocktail boom at the turn of the 21st century. There is a Little Italy, Brooklyn, Red Hook and this one; The Longshoreman. An ode to the hardworking men and women at our ports, this cocktail is Rye whiskey, with Averna and Punt e Mes. Averna is a Sicilian amaro rich with bitter orange, espresso and chocolate. Punt e Mes was created for Italian stockbrokers and thus given the name “point and a half” to reference both their jobs and the vermouth and bitter combination that make up the juice. The cocktail gets a smoky boost from a flamed orange peel, loving referred to as a flambeaux in New Orleans.

 **HAIL, COLUMBIA!*** 12
OOLA ROSEMARY VODKA, LETTERPRESS
LIMONCELLO, ROSEMARY, CITRUS, IRIS

In 1978, Joseph Hopkinson rearranged and wrote new lyrics to ‘The President’s March’, written and performed at George Washington’s inauguration, for the song “Hail Columbia!”. This song was one of the unofficial national anthems of America until “The Star Spangled Banner” was named so in 1931. “Hail Columbia!” is still played upon the entrance of the Vice President of the United States.

Buzzing with local rosemary-infused vodka, this sour unifies Italian Amaro and house-made limoncello, all tangled-up with Oregon Iris liqueur until you are floating on a cloud tufted with Seattle’s own Sun Liqueur Rhubarb bitters. All hail Columbia!

CONTINUED ON BACK

COCKTAILS

 **DASH AND WILLOW** 8
BARREL-AGED GIN, DUBONNET, CLOVE,
THYME, LEMON

Gin and Dubonnet is the favorite everyday cocktail for Her Royal Majesty The Queen. Dubonnet is a French aperitif wine, like a sweet vermouth. We'd like to think that she would enjoy sipping this in one of her castles. The clove and black peppercorn syrup is made in-house, and the cocktail is garnished with a crown of thyme that has long represented courage.

Dash is the name of Queen Victoria's first dog, and Willow was the name of Queen Elizabeth's last Corgi. Pour some out for the royal pups!

 **PARIS BETWEEN THE WARS**..... 8
SCOTCH, CAMPARI, SALTED HONEY, LEMON,
DRY CIDER

A cultural and intellectual boom happened in Paris between the war to end all wars and its unwanted sequel two decades later. Imagine cafes filled to the brim with artists, musicians, and all of Europe's Bon Vivants mixed into one glorious cocktail. If we were an exiled American bartender fleeing the Great Mistake that was the 18th Amendment, we might have made them this drink.

 **THE FIRST SALUTE** 8
RUM, "ABBY'S MIX", LIME

On November 16, 1776, a small American warship, the Andrew Doria, sailed into the harbor of the tiny Dutch island of St. Eustatius in the West Indies. Just four months before, the United States had declared its independence from Great Britain, and indeed a precious copy of the Declaration was on-board this very ship! The American crew was delighted when the Governor of the island, Johannes de Graaf, ordered that his fort's cannons be fired in a friendly salute. The first ever given by a foreign power to the flag of the United States, it was a risky and courageous act.

 **LOU GRAHAM** 13
BOURBON, APPLE BRANDY, SMOKED VANILLA TEA
SYRUP, COFFEE BITTERS

Queen of the Lava Flats. Built like Dolly Parton. Regal lover of plumed hats. Sassy savior of the banks. Lou Graham, born Dorothea Georgine Emile Ohben, was head "Seamstress", as it were, in her Pioneer Square brothels at the end of the 19th century. She contributed to society as a savvy business woman and a founder of many schools, though none were named after her. We try to rectify that oversight by naming our signature Old Fashioned after her. Cheers to you, Lou!

*CONTAINS EGG
4 OR MORE DRINKS SERVED ON BAR CART