

SPIRITS

Northern Solstice - 13
 Beefeater Gin, Noilly Prat Dry Vermouth, fennel syrup, orange bitters, olive oil

Limoncello Rosemary Margarita - 14
 Volans Blanco Tequila, Limoncello, rosemary syrup, lime juice

Fireside - 13
 Woodford Rye, Ancho Reyes, hot chocolate

Humbird - 12
 Elijah Craig Whiskey or Pyrat Rum, honey, lemon

Gingerbread Old Fashioned - 16 🍹
 Heaven's Door Rye, gingerbread syrup, black walnut bitters

Alpinist - 14 🍹
 Buffalo Trace, Amaro Montenegro, honey, lemon, orange blossom water

Creekside Express-o - 15 🍹
 Stoli Vanilla Vodka, Tito's, Caffè Borghetti, Evans Bros Espresso, cream, coffee cold foam

Flagship House Favorites = 🍹

LOW / NO ABV

Elderflower Spritz - 11 **
 St. Germaine, mint simple, soda

Ghia NA Margarita - 9
 Ghia NA Apéritif, lime juice, rosemary syrup

Amaro Highball - 12**
 Amaro Santa Croce, soda water, lime

Athletic Brews - 6**
 Run Wild IPA or Atlético Mexican-Style Copper

Vinada Tinteling Tempranillo NA Rosé Split - 14**

Ghia Le Fizz Strawberry Orange Blossom 750ml - 52

Topo Chico Mineral Water - 4.5

Hot Tea - 2.75
 Green Fez, Herbal Meadow, Black Masala Chai, Peppermint, or Black Lord Bergamot

Plum Press - 4
 Lime, lemon, cherry, plum bitters, soda

Apple Juice - 3

** Must be 21+ to purchase/consume

GRAPES

RED

Arsonist	Red Blend	Wa	12 / 44
Good Intentions Ooh La La	Pinot Noir	Aus	18 / 68
Browne Bitner Estate	Cabernet Sauvignon	Wa	20 / 76
Decoy	Merlot	Ca	16 / 60
Waterbrook Reserve	Malbec	Ca	12 / 44
Acre	Zinfandel	Ca	na / 93
Raeburn	Cabernet Sauvignon	Ca	16 / 60
Bodegas Volcanes	Reserva Carmenere	Chile	11 / 40

WHITE

Emile Beyer	Pinot Blanc	France	15 / 56
Morgan Highland	Chardonnay	Ca	19 / 72
Fossil Beach Grenache	Rosé	Ca	14 / 52
Pike Road	Pinot Gris	Or	11 / 40
Awatere River	Sauvignon Blanc	NZ	13 / 48
Rolly Gassmann	Riesling	France	20 / 77
Heritage by Browne	Chardonnay	Wa	13 / 48

SPARKLING

Field Recordings	Dry Hop Pét-Nat	56
Lingot Martin	Sparkling Gamay Rosé	52
Zonin	Prosecco Split	12
Cune	Cava	9 / 32
Gruet	Blanc de Noirs	38
Champagne Baron de Fuente	Brut	79
Gruet Blanc de Blanc	Sauvage	40
Perrier-Jouët	Grand Brut	150
Ca'Vittoria	Brut Prosecco	48

APERTIF 2oz pour

Ghia Non-Alcoholic - 11
 La Quintinye Vermouth, extra dry - 13
 Yzaguirre Reserva Vermouth Rosado - 8

HOPS

DRAFT

Mac n Jack's African Amber - 7
 Rotating Pilsner - 9
 Matchwood Attractive Nuisance Hazy IPA - 9
 Pelican Sunrise Surfer Blonde - 7

CANS

Rainier - 5
 Steigl Radler - 9
 Steigl Hell - 10
 Gaffel Kolsch - 9
 Yonder Dry - 10
 Framboise Raspberry Lambic - 12
 Grand Teton Dark Descent Stout - 6

DIGESTIF 2oz pour

Graham's 20 Year Tawny Port - 7
 Dow's 10 Year Tawny Port - 9
 Fernet Branca - 14
 Dolin Génépy le Chamois - 15
 Statement Reserve Ruby Port - 8

DESSERTS

Chocolate Fondue - 18
 marshmallow, graham cracker, fruit

Huckleberry Cheesecake - 12
 white chocolate, mascarpone cream, huckleberry jam

DRINKS & DESSERTS

Coming together after work.

In the 1890s, this area was pretty rough 'n tumble. In nearby Hope, life was typical of the Old West. Across from the saloons lining Main Street was "the Crow's Bench" — a row of benches that gave folks a place to talk and look out over the railroad and lake below. Drinking, rough talk and fighting were commonplace. But we like to think the Crow's Bench also provided hardworking souls with a much-needed place to get together and have a good time.

This inspiration reminds us of yester-yore, but now here we are! Snow-covered friends and families, sitting and sipping beverages while swapping tall tales of deep snow and blower pow. Or perhaps you are a group of sun-kissed hikers, fingers stained purple after a summer day picking huckleberries, now hungry for a good meal. Sit, laugh, and savor the moment. Find yourselves ensconced, like crows on a bench, cawing about your adventures.



CROW'S BENCH