

WHISKEY'S

ON MAIN

SEASONAL COCKTAILS

Curated in house, using fresh ingredients and innovative combinations

SUZE SPRITZ \$13

Suze, cointreau, prosecco, soda, lemon bitters

THE PERFECT COCKTAIL \$13

Wilde Irish gin, sweet vermouth, dry vermouth, orange bitters

FIRST TRACKS \$14

Astral Blanco Tequila, lemon juice, pea & lavender simple, orgeat

VERDITA MARGARITA \$14

21 seeds cucumber-jalapeño tequila, house-made verdita juice (cilantro, mint, pineapple, lime), agave, Chamoy, & Tajin

YUZU WHISKEY SOUR \$14

Old Forester whiskey, fee foam, yuzu mix

LYCHEE BLISS \$11

Koenig Vodka, lychee liqueur, crème de cassis, lemon juice

THE TRAVELLER \$14

Traveller Whiskey, amaro, chocolate bitters, orange peel

ESPRESSO MARTINI \$15

Kettle One, cold brew coffee, coffee liqueur

ZERO PROOF \$7

YUZU LEMONADE

Yuzu mix, simple syrup, soda,

MOCK MARG

Lime juice, orange juice, agave, chili lime salt

ROSE & RASPBERRY

Raspberry gum, lemonade, rose water

GLASS POURS & BEERS

MONTEFRESCO NV PROSECCO	\$13
<i>Veneto, ITL</i>	
PALADIN MILLESIMATO ROSE PROSECCO	\$14
<i>Prosecco, ITL</i>	
SAUVIGNON BLANC	\$13
<i>SLO Down Wines, Napa, CA</i>	
ANGELS & COWBOYS ROSE	\$12
<i>Sonoma Coast, CA</i>	
SOKOL BLOSSER PINOT GRIS	\$15
<i>Willamette Valley, OR</i>	
DAOU CHARDONNAY	\$15
<i>Paso Robles, CA</i>	
LACHINI "GRAPE REPUBLIC" PINOT NOIR	\$14
<i>Newburg, OR</i>	
VILLA ANTINORI ROSSO	\$15
<i>Toscana, ITL</i>	
LA POSTA, MALBEC	\$13
<i>Mendoza, ARG</i>	
VA PIANO "OX" CABERNET	\$16
<i>Columbia Valley, WA</i>	

ON DRAFT

COORS BANQUET	\$4.50
Golden, CO ABV 5%,	
COORS LIGHT	\$4.50
Golden, CO ABV 4.2%,	
GRAND TETON 208 SESSION ALE	\$7
Victor, ID ABV 4.7%,	
HIGHLANDER STRANGE HAZE IPA	\$7
Missoula, MT ABV 7.4% ,	
WESTERN COLLECTIVE DICK SHOOTER IPA	\$7
Boise, ID ABV 7.1%	
MOTHER EARTH "TIERRA MADRE"	\$7
Boise, ID ABV 4.5% ,	