

RED WINE

— MENU —

BARBERA

VILLADORIA

Piedmont, Italy

\$13 G | \$45 B

A beautiful ruby red wine marked with red fruits, wild berries, and jammy scents on the nose. The balanced acidity of the variety adds to a fresh and pleasing taste

BORDEAUX

GILBERT CELLARS

Yakima, WA

\$13 G | \$45 B

Aromas of dark cherry and subtle spices, with notes of violet and vanilla. A blend of 51% Cabernet Sauvignon, 35% Merlot, 8% Malbec, 5% Petit Verdot, and 1% Carménère

MERLOT

REVELRY VINTNERS

Columbia Valley, WA

\$12 G | \$42 B

Aromas and flavors of both dark red and blue fruits with an undercurrent of sweet, toasted vanilla and caramel with a cocoa finish

CABERNET SAUVIGNON

M100

Columbia Valley, WA

\$14 G | \$49 B

Aromas of yellow stone fruit, spring blossoms and wild herbs with flavors of ripe apricot, creamy yellow peach, rosemary and sage. Sweet and bright

RED BLEND

MONARCHA

Prosser, WA

\$12 G | \$42 B

This is a fruit forward and lush Washington Cabernet Sauvignon with tones of Merlot and Syrah flavors that intermingle for a supple easy drinking red wine.

WHITE WINE

— MENU —

PINOT GRIS

TERRAPIN CELLARS \$11 G | \$38 B

Willamette Valley, OR

Well-balanced with aromas of honeysuckle, Asian pear & baked apple. Perfect balance of acidity with an array of fruit flavors including creamy lemon, pear and dried mango

CHARDONNAY

STOLLER FAMILY ESTATE \$11 G | \$38 B

Dundee Hills, OR

Beautiful aromas of ripe pear, candied lemon, and jasmine with flavors of mandarin orange, baked apple, and ginger along with hints of wet stone and a long soft finish

SAUVIGNON BLANC

LINEN \$10 G | \$35 B

Walla Walla, WA

Flavors of crisp citrus, green apple, passionfruit, grapefruit, lime zest and gooseberry. Medium-bodied with refreshing, balanced acidity

ROSE

DEER & FINCH \$11 G | \$38 B

Washington

A bouquet of fruits and herbs. This wine is light and refreshing and pairs well with salads and seafood dishes

MOSCATO

PAOLO SARACCO \$12 G | \$42 B

Piedmont, Italy

Aromas of yellow stone fruit, spring blossoms and wild herbs with flavors of ripe apricot, creamy yellow peach, rosemary and sage. Sweet and bright

COCKTAIL

MENU



SOUTH SOUND PLUNGE

\$15

SPICED AND COCONUT RUMS, PINEAPPLE
JUICE, ORANGE LIQUEUR, LIME



SIRENS CALL GIN & TONIC

\$13

TARRAGON SYRUP, LIME JUICE,
UNCLE VALS BOTANICAL GIN, TONIC, CELERY
BITTERS



PRICKLY PEAR-OT

\$12

REPOSADO TEQUILA, PRICKLY PEAR,
AGAVE, LIME JUICE, ROSE SALTED RIM



FRENCH RIVIERA

\$14

CHAMOMILE FLOWERS, LEMON VODKA,
HONEY GINGER SYRUP, ST GERMAINE,
SPLASH OF PROSECCO



BEACHY BOURBON

\$15

BOURBON, CAMPARI, LIME, SIMPLE,
GINGER BEER