

SPECIALTY COCKTAILS

DOWNTOWN DONKEY | 12

tito's vodka, crushed cucumber, cock 'n bull ginger beer, lime
served in a copper mug over crushed ice with a cucumber slice

SUMMER PIMM'S | 13

copperworks gin, peach liqueur, carpano bianco, luxardo bitter bianco, lemon, ginger beer
stirred and served in a burgundy glass with mint and peach

TUSCAN TINCTURE | 12

bulleit bourbon, limoncello, apricot liqueur, mint
shaken and served on the rocks with a seasonal flower

HOUSE OF COMMONS | 14

macallan 10 year old scotch, charred pineapple-rosemary syrup, lemon, egg white
shaken and served in a coupe with angostura bitters

CHUPACABRA | 13

del maguey vida mezcal, lunazul blanco, aperol, grapefruit cordial
shaken and served on the rocks with espelette-salt

TORRENT OF SUMMER | 12

caliche rum, luxardo maraschino, ginger shrub
shaken and served up with a brandied cherry

1164' ABOVE SEA LEVEL | 18

dalwhinnie 15 year old scotch, jasmine green tea-infused honey, angostura, regans' orange bitters
stirred and served on a large rock with an orange peel and brandied cherry

HAVANA NIGHTS | 15

ron zacapa rum, 18.21 havana & hide bitters, angostura orange bitters
stirred and served on a large rock with an orange peel and brandied cherry

CUCUMBER & WATERMELON YUCCA | 12

cîroc vodka, raw sugar, lemon, cucumber & watermelon juice
vigorously shaken and served over crushed ice with a cucumber ribbon

RN74 CLASSICS

I'M ONLY HAPPY WHEN IT RAINS | 13

bulleit bourbon, pinot noir reduction, maraschino liqueur, lemon

shaken and presented incognito in a burgundy glass

"WHAT SHE'S HAVING" | 14

death's door gin, chamomile shrub, lemon, blanc de blancs

shaken and served in a flute with a brandied cherry

OAXACAN VIEUX CARRÉ | 14

del maguey vida mezcal, old overholt rye whiskey, dolin rouge, benedictine, bitters

stirred and served on a large rock with a lemon peel

JOHN C. HOLGATE | 14

ketel one vodka, st. germain elderflower, honey, lemon

shaken and served up in a coupe with an orange peel

DAMES DE CHAT | 14

tanqueray 10 gin, yellow chartreuse, luxardo amaretto, lime, barrel-aged bitters

shaken and served tall in a collins glass with a rosemary sprig

RN74 MAPLE MANHATTAN | 15

RN74 knob creek single barrel #3938 bourbon, maple sugar, carpano antica vermouth, barrel-aged bitters

stirred and served up in a coupe glass with an orange peel and brandied cherry

BEER & CIDER

AVERY BREWING CO. 'WHITE RASCAL' BELGIAN WHITE ALE | 6

unfiltered classic belgian with flavors of orange curaçao and coriander; 5.6% abv

BOULDER, CO

SEATTLE CIDER CO. SEMI-SWEET | 8

light, crisp cider with a touch of sweetness; 6.5% abv, 16oz

SEATTLE, WA

STEFAN VETTER DRY CIDER | 12

green apple, yellow pear, jasmine and a slight savory note; 7.5% abv, 5oz glass pour

FRANKEN, GERMANY

PILSNER URQUELL | 6

hints of hops and honeysuckle with a malty sweetness and caramel tones; 4.4% abv

PILSEN, CZECH REPUBLIC

SCUTTLEBUTT PORTER | 9

full-bodied, creamy chocolate and roasted coffee finish; 5.8% abv

EVERETT, WA

SCUTTLEBUTT AMBER ALE | 6

medium-bodied with a caramel flavor and an herbal hop finish; 5.1% abv

EVERETT, WA

PIKE BREWING CO. 'NAUGHTY NELLIE' GOLDEN ALE | 7

crisp and mild with fruity notes and a soft malt character; 5.5% abv

SEATTLE, WA

PIKE BREWING CO. SPACE NEEDLE IPA | 7

assertive, hoppy and floral, west coast style IPA; 6.3% abv

BALLARD, WA

DOGFISH HEAD '90 MINUTE' IPA | 9

brandied fruitcake, raisins and citrus notes; 9.0% abv

MILTON, DE

REUBEN'S BREWS GOSE ("GOES-UH") | 7

thirst-quenching sour with a bit of coriander and pinch of salt; 4.3% abv

BALLARD, WA

