



PUB AND VERANDA

Wine - Beer - Cocktails

VOL.CXIV

CHELAN, WASHINGTON : SUMMER 2015

LIBATIONS

wine by the glass

ZONIN PROSECCO (italy)

well balanced and appealing, with delicate almond notes. 9

KORBEL BRUT CHAMPAGNE (california)

light, crisp with medium-dry finish. 7.5

ACROBAT PINOT GRIS (oregon)

refreshing acidity carries through the finish with green apple notes. 8

ANEW RIESLING (paterson)

flavors of pear, green apple, and pineapple on the finish. 7.5

VILLA MARIA SAUVIGNON BLANC (marlborough)

flavors of passionfruit, melon, and honeysuckle with delicious finish. 8

MILBRANDT CHARDONNAY (paterson)

rich flavors of honeycrisp apples and pear give way to creamy vanilla. 7.5

BENSON VINEYARDS CHARDONNAY (chelan)

lightly oaked, toasted vanilla notes with crisp acidity. 8.5

BENSON VINEYARDS PINOT NOIR (chelan)

naturally fermented with the right touch of earth. 11

BENSON VINEYARDS SANGIOVESE (chelan)

round flavors of raspberries achieve a balanced flavor with spice. 11

14 HANDS MERLOT (paterson)

medium bodied, touch of oak, round soft tannins. 7.5

NEFARIOUS CELLARS SYRAH (chelan)

rich, deep, brooding, a nice combination fruit, spice, and earth. 11.5

14 HANDS CABERNET SAUVIGNON (paterson)

full in the mouth with round tannins. 7.5

LOST RIVER CABERNET SAUVIGNON (winthrop)

raspberry, black currant, and spice in this full flavored wine. 11.5

draft beers

pint (16 oz) imperial pint (20 oz)

ask your server about our **two seasonal rotating taps**

HEFEWEIZEN by WIDMER BROTHERS BREWING. 6/7

MANNY'S PALE ALE by GEORGETOWN BREWERY. 6/7

HALE'S CREAM HSB by HALES BREWERY. 6/7

AFRICAN AMBER by MAC & JACK'S. 6/7

TOTAL DOMINATION IPA by NINKASI BREWING. 6/7

DEAD GUY ALE by ROGUE BREWING. 6/7

PABST BLUE RIBBON. 4/5

STELLA ARTOIS. 6.5/7.5

GUINNESS STOUT. 6.5/7.5

bottles of beer

BUDWEISER, BUD LIGHT, COORS LIGHT, O'DOUL'S (NA). 4

CORONA, BLUE MOON. 5 : STELLA ARTOIS HARD CIDER. 6

GLUTEN FREE : OMISSION LAGER & OMISSION PALE ALE. 5

master mixologist *Seth Myers*

cellarmaster *George Van Over*

summer cocktails

BLUE CAIPIRINHA

muddled lime, cobano cachaça rum, blueberry hills 100% organic blueberry juice. 11

GREEN GHOST

muddled cucumber, master's gin, green chartreuse, champagne, simple syrup. 12

THE HOP TOAD

aged rum, apricot liquor, lime juice, bitters. 10

PALOMA-LOMA

house jalapeno infused tequila, fresh grapefruit juice, agave, soda, cayenne-sugar rim. 10.5

MINT JULEP

muddled mint, maker's mark bourbon, simple syrup, shaved ice. 11

TAMARIND PISCO SOUR

capel pisco, house tamarind sour, egg white foam, bitters. 10.5

BLUEBERRY OLD FASHIONED

rye whiskey, lemon, blueberry hills 100% organic blueberry juice, simple syrup. 11

RED HEADED MULE

muddled lime, two ginger's irish whiskey, reed's ginger beer, agave-ginger puree. 10

signature martinis

LIMONCELLO DROP

pallini limoncello, grey goose vodka, fresh lemon juice, sugared rim. 14

MICK THE MILLER

masters gin, fresh squeezed grapefruit, thatcher's elderflower liquor, basil, agave salted rim. 12

SPA MARTINI

cucumber vodka, thatcher's elderflower liquor, muddled cucumber and mint, simple syrup, soda. 10

PINEAPPLE-SAGE MARTINI

pineapple infused vodka, sage leaf. 9.5

the hall of fame

you can be the greatest : you can be the best

TIN CUP

citron vodka, deep eddy sweet tea vodka, lemonade, blended. 9

CAMPBELL'S LEMONADE

muddled lemon, absolut citron vodka, citrus soda, triple sec, fresh lemon. 10

MANDARIN MADNESS

muddled orange, absolut mandarin vodka, lemon-lime soda, triple sec, fresh orange. 10

COURT'S RITA

muddled citrus, sauza hornitos tequila, sweet & sour, grand marnier. 11

FIRE RITA

muddled citrus, jalapeno infused tequila, sweet & sour, amaretto. 10

SETH'S KIWI-LICIOUS

muddled kiwi, absolut vanilla & mango vodka, sweet & sour, lemon lime soda. 10