

THE BINDERY

HOUSE COCKTAILS 14

- "The Fall Spritz"
Timberline Vodka, Atōst Citrus, hard cider caramel, bubbles
- "Pomegranate Fizz"
Dano's Reposado, pomegranate shrub, ginger juice
egg white, club soda
- "Pear Milk Punch"
Askur Gin, roasted pear + black pepper milk punch
- "It's Baby Makin' Thyme"
Mezcal, damiana, green chartreuse, thyme
- "Rum + Rye"
Rye, Bear Creek Spiced Rum, espresso, orange bitters
- "Beer + Bourbon"
'IPA Old Fashioned'- bourbon, IPA syrup, cherry bitters

DRAFTS

- Hard Kombucha • (rotating tap) mp
- Cider • (rotating tap) mp
- Pilsner • Wiseacre 'Tiny Bomb'
Memphis • 4.5% 7
- Weisse • Schneider 11
Kelheim, Bavaria • 8.2%
- Dark Lager • Wibby 'Double Dunkel'
Colorado • 7.5% 9
- Belgian-Style Quadrupel • Ommegang 12
'Three Philosophers' New York • 9.7%
- BUY A ROUND FOR THE KITCHEN 18
- BUY A ROUND FOR THE WHOLE STAFF 36

WINE

SPARKLING

- S • Langlois-Chateau • Brut 12
Crémant de Loire, France
- S • Bodegas Can Petit • Sparkling Rose 11
Catalonia, Spain
- Laurent - Perrier (187 ml) • Champagne 18
Champagne, France

ROSE

- S • L'Agnostique • Rose • Cinsault 12
Languedoc-Roussillon, France
- S • Elk Cove Vineyards • Rose • Pinot Noir 11
Willamette Valley, OR

WHITE

- CO • Ventisei Vino • Trebbiano/Malvasia 11
Tuscany, Italy
- S • Gundlach Bundschu • Dry Gewürztraminer 13
Sonoma Coast, CA
- Cantina Gallura 'Canayli' • Vermentino 14
Sardinia, Italy
- Au Bon Climat • Chardonnay 14
Santa Barbara, California

RED

- CO • Mohua • Pinot Noir 15
Central Otago, New Zealand
- CO, PB • Bodega Cerrón • Tempranillo/Monastrell 13
Murcia, Spain
- Vignobles Brunier 'le pigeoulet' • Grenache/
Syrah/Carignan/Cinsault 14
Rhône Valley, France
- PO • Château Peyrat • Bordeaux 14
Bordeaux, France
- O • La Querce Seconda • Sangiovese 15
Chianti Classico, Italy

S- sustainable PS- practicing sustainable CO- certified organic PO- practicing organic V- vegan
B- biodynamic NF- natural fermentation

*A 4% surcharge will be added to each bill in an effort to fairly compensate our dedicated kitchen team

THE BINDERY

BEER- BOTTLES/CANS

Saison • Dupont 'Farmhouse Ale' Belgium • 6.5%	9
Belgian Strong • Van Steenberge 'Draak' Belgium • 10.5%	13
IPA • La Cumbre 'Elevated' New Mexico • 7.2%	8
Hazy IPA • Snake River 'Earned It' Wyoming • 6%	6
Belgian Strong Dark • Delirium 'Nocturnum' Belgium • 8.5%	12
Sour Wild • Vander Ghinste Oud Bruin Belgium • 5.5%	10
Flemish Red (sour) • Duchesse de Bourgogne Belgium • 6%	13
Toasted Porter • Einstök Iceland • 6%	6
Coffee Stout • Horse & Dragon 'Sad Panda' Colorado • 6.8%	7
Sour Lambic • Brouwerij Boon (375ml) Belgium • 5.5%	18

CIDER/OTHER

Dry Cider • Anxo 'District Dry' Washington 6.9%	8
Blackberry Cider • Original Sin 'Black Widow' New York 6%	6
Sour Cider • Clear Fork Denver 6.7%	9
Reserve Cider • Haykin Family 'Niedzwetzkiana' (375 ml) Colorado 8.1%	18

NON-ALCOHOLIC

Golden Ale • Athletic Brewing 'Upside Dawn'	5
Mocktails • Bartender's Choice	7
Lemonade	3.5
Arnold Palmer	3.5
Strongwater club soda, tonic, or ginger beer	3.5
Coke, Diet Coke, Sprite	2.75
Juices orange, grapefruit, cranberry, pineapple	5

HAIR OF THE DOG

The Breakfast Manhattan house bacon infused scotch, sweet vermouth maple, bitters	13
Mimosa orange, grapefruit, pineapple, or cranberry	10
Build Your Own Mimosa (serves 6-8) bottle of cava with choice of juice additional juice +4	35

BLOODY MARYS

Traditional Mary just vodka	10
Spicy Mary chili infused vodka	11
Mezcal Maria jalapeño infused mezcal + lime	12
Bloody Maria tequila + lemon	11
Bacon Mary bacon infused vodka w/big belly bacon	13
Bloody Scotsman bacon infused scotch	13

COFFEE

milk alternatives .75 - oat, almond syrops .60 - vanilla, caramel, mocha	
Coffee	3.5
Americano	4
Espresso	3
Macchiato	4
Cortado	4
Cappuccino	4.5
Small Latte	5
Large Latte	6
Magic Coffee	6

TEA

House Chai	6
Iced Tea	3
Rishi Tea english breakfast, jasmine green, dandelion detox earl grey, peppermint herbal, blueberry hibiscus	4