



DRINKS & DESSERT MENU

WINE

ASK YOUR SERVER ABOUT FEATURED WINES

WHITE

HOUSE WHITE \$7/26

Vino, Columbia Valley, WA

PINOT GRIS \$7/26

Canoe Ridge, Walla Walla, WA

SAUVIGNON BLANC \$12/42

Kumusha, South Africa

CHARDONNAY \$8/31

Waterbrook, Walla Walla, WA

ROSE \$9/33

Jacques Bourguignon, France

RED

HOUSE RED \$7/26

Ste Chapalle, ID

CAB SAUV \$9/33

Rickshaw WA, CA

BLEND \$10/35

The Frivoler, Columbia Valley

MONTEPULCIANO D'ABRUZZO \$11/38

Italy

MERLOT \$8/30

Stellar Organics Merlot, South Africa

SPARKLING

BUBBLES \$7

Vega Medien, Spain

PINK BUBBLES \$8/31

Veuve Devienne, France

MOSCATO \$8/31

Gemma Di Luna, Italy

SWEETS

PORTER CHOCOLATE BROWNIE \$9

With salted caramel ice cream and house fudge sauce

STRAWBERRY RHUBARB DONUTS \$9

Fried fresh and served with Milk Crumble and Strawberry Coulis

COCONUT CREAM PIE \$10

Toasted Coconut cream with whipped cream and coconut flakes

PUMPKIN DONUTS \$9

Cream cheese frosting and butterscotch

DRINKS

STRAW UPON REQUEST, ADD A FLAVOR FOR \$1

COKE

DIET COKE

SPRITE

BARQ'S ROOT BEER

LEMONADE

ICED TEA

PACKAGED

ASK YOUR SERVER FOR OUR CURRENT CELLAR SELECTION OF ROTATING CIDERS AND BARREL - AGED CRAFTS AND SOURS

BUD LIGHT

COORS LIGHT

RAINIER

MICHELOB ULTRA

MODELO

HEINEKEN N/A

CURRENT SELTZER

HARD KOMBUCHA

ROTATING DARK CAN

WE ADD A 20% AUTO GRATUITY TO PARTIES OF 6 OR MORE

CHEF Lucas Chavez

MANAGER Andrew Bloomer

SOUS CHEF Andy Sulham