

# Tequila

Jimador Reposado .....	\$8.5
Hornitos Reposado.....	\$10.25
Cazadores Reposado.....	\$10.25
Cazadores Añejo .....	\$11.25
Don Julio 70 Añejo.....	\$15
Milagro Silver .....	\$10.25
Supremo Extra Añejo .....	\$45
1942 Don Julio Añejo .....	\$30
<b>Tequila Flight</b> .....	\$24
Reposado, Silver, Añejo	

# Whiskey

## Bourbon

Basil Haydens .....	\$10.75
Jack Daniels.....	\$8.5
Bookers .....	\$14.5
High West Whiskey Double Rye.....	\$10.75
Jim Beam .....	\$8.5
Knob Creek.....	\$9.75
Makers Mark .....	\$10.25
Makers 46 .....	\$10.75
Woodford Reserve .....	\$9.75
Elijah Craig.....	\$8.5
Wild Turkey 101 .....	\$9
Pendleton.....	\$9
Crown Royal.....	\$10
Seagrams 7 .....	\$8.5

## Scotch

Macallan 12yr .....	\$12.75
Glenmorangie Quinta Ruban 12yr.....	\$11.5
Laphroig 10yr .....	\$16
Lagavulin 16yr.....	\$17.5
J & B Rare .....	\$9
Talisker .....	\$10.50
Glenfiddich 12yr .....	\$12.25
Glenlivet French Wood 15yr .....	\$14
Oban 14yr.....	\$15.5
Johnnie Walker Red.....	\$8.5
Dewar's White Label.....	\$8.5
Johnnie Walker Black.....	\$9.75
Balvenie Doublewood 12yr .....	\$12.75

## Irish

Jameson .....	\$9
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LIST

BEVERAGES

Paella Bar & Burrata Bistro  
Poulsbo WA

## House Cocktails

### **3 Rum Punch \$13.25**

3 rums infused with fresh pineapple and vanilla bean, aged in house for 30 days.

### **Hot Toddy \$8.5**

Jim Beam, fresh lemon juice, and honey.

Add ginger liquer \$1

### **Classic Margarita \$10.75**

Fresh lime juice, El Jimador Tequila & Triple Sec. Hand shaken & served on the rocks with a hibiscus salted rim.

### **Island Margarita \$12.75**

### **Premium Margarita \$13.25**

### **Blood Orange Margarita \$13.25**

Ask your server about our other flavors.

### **Blood Orange Martini \$12.25**

Citron Vodka, blood orange purée & Orange Liqueur.

### **Limoncello Lemon Drop \$12.25**

Absolut Citron Vodka, Limoncello, fresh lemon juice & Triple Sec. Served up with a sugar rim.

### **Flatliner \$12.25**

Vanilla Vodka, Kahlua, Baileys, Frangelico & Espresso. Served Chilled.

### **Mint Julep \$11**

Wild Turkey, mint, sugar, soda water.

### **Paloma \$12**

Milagro Blanc Tequila, grapefruit, lime, sugar, Triple Sec, soda.

### **Hurricane \$12**

Light and dark rum, orange juice, passion fruit purée, Grenadine.

### **Metaxa Sidecar \$11**

Metaxa Brandy, lime, sugar, Triple Sec. Served up with a sugar rim.

### **Blueberry Lemonade \$11.5**

Muddled blueberries, lemon juice, Stoli Blueberry Vodka, sugar.

## Classic Cocktails

### **Manhattan \$11**

Jim Beam, Sweet Vermouth & Bitters. Served up with a cherry.

### **Harold's Old Fashion \$10.5**

Jim Beam, Orange, Cherry & Bitters. Served on the rocks with a cherry.

### **Crown Jewel \$11.25**

Dry Absolut Martini. Served up with a lemon twist.

### **Spanish Coffee \$13.25**

151, Triple Sec, brandy, Tia Maria Coffee & whipped cream.

## House Made Sangria

### **Red Sangria \$10**

### **White Sangria \$10**

### **Rosé Sangria \$10**

### **Pitcher \$29.5**

## Sparkling Cocktails

### **Bellini \$11.25**

Sparkling wine, white peach puree, Brandy & Cassis. Ask your server about our other flavors.

### **French 75 \$11.25**

Fresh lemon juice, Gin, simple syrup & sparkling wine.

### **Kir Royale \$11.25**

Creme De Cassis, Champagne & a lemon twist.

## Cask Aged Martinis

### **House Martini recipes aged in**

### **Oak Barrel \$13.25**

Ask your server about seasonal selections.

## Bottled Beer

Guinness, Moretti Lager, Moretti La Rossa, Pilsner Urquell, Hood Canal Amber, Amstel Light, Sierra Nevada Porter, Pyramid Hefeweizen

Ask for our Tap Beer Selection