

Tequila

Jimador Reposado.....	\$10
Hornitos Reposado.....	\$11
Cazadores Añejo.....	\$12
Don Julio Añejo.....	\$15.25
Milagro Silver.....	\$11
Herradura Supremo Extra Añejo.....	\$75
1942 Don Julio Añejo.....	\$42
Chamucos Añejo.....	\$15.25
Tequila Flight.....	\$30
<i>Reposado, Silver, Añejo</i>	

Whiskey

Basil Haydens.....	\$11
Jack Daniels.....	\$10
High West Whiskey Double Rye.....	\$11
Jim Beam.....	\$10
Knob Creek.....	\$11
Makers Mark.....	\$11
Makers 46.....	\$11.50
Woodford Reserve.....	\$11
Elijah Craig.....	\$10.50
Wild Turkey 101.....	\$10.50
Pendleton.....	\$10.50
Crown Royal.....	\$10.50
Seagrams 7.....	\$10
Old Overholt Rye Whiskey.....	\$10

Scotch

Macallan 12yr.....	\$13
Glenmorangie Original.....	\$12.50
Glenmorangie Quinta Ruban 12yr.....	\$13
Laphroig 10yr.....	\$16.50
Lagavulin 11yr.....	\$19
J & B Rare.....	\$10
Glenfiddich 12yr.....	\$14
Glenlivet French Wood 15yr.....	\$15
Oban 14yr.....	\$16
Johnnie Walker Red.....	\$10
Dewar's White Label.....	\$10
Johnnie Walker Black.....	\$11
Balvenie Doublewood 12yr.....	\$13

Irish

Jameson.....	\$10
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LIST

BEVERAGES

Paella Bar & Burrata Bistro
Poulsbo WA

House Cocktails

Classic Margarita \$12

Fresh lime juice, El Jimador tequila, triple sec, hibiscus salt rim.

Island Margarita \$14

Fresh lime juice, El Jimador tequila, Controy orange liqueur.

Premium Margarita \$15

Fresh lime juice, triple sec, Hornitos tequila, Grandmarnier float.

Blood Orange Margarita \$14.50

Ask your server about our other flavors.

Blood Orange Martini \$15

Citron Vodka, blood orange purée & Orange Liqueur.

Bloody Mule \$13

Blood orange added to this classic, with vodka, lime and ginger beer.

3 Rum Punch \$15

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

Limoncello Lemon Drop \$15

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

Hurricane \$14

Light and dark rum, orange juice, passion fruit, grenadine.

Aviation \$14.50

Gin, lemon juice, maraschino liqueur, crème di Violette with maraschino cherry served up.

Crown Jewel \$14

Dry Absolut martini. Served up with a lemon twist.

Harold's Old Fashioned \$13.50

Jim Beam, orange, cherry and bitters. Served on the rocks with a cherry.

One Eyed Ginger \$14

Highwest rye whiskey, ginger, liqueur, cocchi sweet vermouth, bitters.

Pain Killer \$13.50

Pussers rum, orange and pineapple juice, coconut puree shaken over ice.

Tommie Alexander \$13.50

Brandy, light & dark creme de cocoa, Kahlua, cream. Served up.

Spanish Coffee \$16

151, triple sec, brandy, Tia Maria, coffee, & whipped cream.

Blueberry Lemonade \$14

Muddled blueberry, lemon juice, blueberry vodka, simple syrup & a splash of soda water.

Espresso Martini \$15

Espresso, Vanilla Vodka, Kahlua, whipped cream.

Cucumber Kazi \$14

Muddled Cucumber with Lime Juice, Vodka, Sugar and Orange Liqueur served up.

House Made Sangria

Red Sangria \$11

White Sangria \$11

Rosé Sangria \$11

Pitcher \$31

Sparkling Cocktails

Bellini \$14

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

French 75 \$14

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

Kir Royale \$14

Creme De Cassis, Champagne & a lemon twist.

Aperol Spritz \$14

Aperol, Cava Cuvee, soda, ice & a orange twist

Cask Aged Martinis

House Martini recipes aged in

Oak Barrel \$15

Ask your server about seasonal selections.

Bottled Beer

Please ask your server for our bottled beer selection.

Tap Beer

Please ask your server for our tap beer selection.