

Tequila

Jimador Reposado.....	\$9
Cazadores Reposado.....	\$11
Cazadores Añejo.....	\$12
Don Julio Añejo	\$15.25
Milagro Silver	\$11
Herradura Supremo Extra Añejo	\$62
1942 Don Julio Añejo	\$37
Herradura Añejo.....	\$14
Tequila Flight	\$30
<i>Reposado, Silver, Añejo</i>	

Whiskey

Basil Haydens.....	\$11
Jack Daniels	\$9
Bookers.....	\$15
High West Whiskey Double Rye	\$11
Jim Beam.....	\$9
Knob Creek.....	\$10
Makers Mark	\$11
Makers 46.....	\$11.50
Woodford Reserve	\$10
Elijah Craig.....	\$9
Wild Turkey 101	\$10
Pendleton	\$10
Crown Royal	\$10.50
Seagrams 7.....	\$9
WestLand Sherry Wood.....	\$11

Scotch

Macallan 12yr.....	\$13
Glenmorangie Quinta Ruban 12yr.....	\$12
Laphroig 10yr.....	\$16.50
Lagavulin 16yr.....	\$19
J & B Rare.....	\$9.5
Glenfiddich 12yr	\$13
Glenlivet French Wood 15yr.....	\$14.50
Oban 14yr.....	\$16
Johnnie Walker Red.....	\$9
Dewar's White Label	\$9
Johnnie Walker Black	\$10
Balvenie Doublewood 12yr.....	\$13

Irish

Jameson.....	\$10
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LIST

BEVERAGES

Paella Bar & Burrata Bistro
 Poulsbo WA

House Cocktails

Classic Margarita \$11.75

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

Island Margarita \$13.75

Premium Margarita \$15

Blood Orange Margarita \$14.50

Ask your server about our other flavors.

Blood Orange Martini \$13.75

Citron Vodka, blood orange purée &
Orange Liqueur.

Bloody Mule \$11.50

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

3 Rum Punch \$14.25

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

Limoncello Lemon Drop \$13.25

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

Hurricane \$11

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

Aviation \$13.25

Gin, lemon juice, maraschino liqueur, Crème De
Violette with maraschino cherry served up.

Crown Jewel \$12.25

Dry Absolut martini. Served up
with a lemon twist.

Harold's Old Fashioned \$11.50

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

One Eyed Ginger \$12.25

Highwest Rye Whiskey, Ginger Liqueur,
cocchi sweet vermouth, bitters.

Flatliner \$13.25

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

Tommie Alexander \$12.25

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

Spanish Coffee \$15

151, Triple Sec, Brandy, Tia Maria, coffee
& whipped cream.

Blueberry Lemonade \$13

Muddled Blueberries in Lemon Juice
with Blueberry Vodka.

Pain Killer \$13

Pussers Rum, Orange and Pineapple Juice
Coconut Puree shaken over ice.

Cucumber Kazi \$13.50

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 \$29.50

Sparkling Cocktails

Bellini \$12.25

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

French 75 \$12.25

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

Kir Royale \$12.25

Crème De Cassis, Champagne & a lemon twist.

Aperol Spritz \$12.75

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

Cask Aged Martinis

House Martini recipes aged in

Oak Barrel \$14.25

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.