

# Whisk(ε)y

# THE BAR

Beer, Wine, Cocktails

\* Limited Quantities / Special Edition Whisk(ε)y  
Ask your server about our Whiskey Flights

Bainbridge Battle Point Organic Basil Hayden's Baker's Black Velvet Booker's Bull Run American Whiskey Bulleit Bourbon Bulleit Rye Bulleit 10yr Burnside Bourbon Bushmills Red Bush Crown Royal Eagle Rare Eagle Rare 17yr* E.H. Taylor Small Batch* E.H. Taylor Single Barrel* E.H. Taylor Straight Rye* E.H. Taylor Barrel Proof* Elijah Craig 12yr Small Batch Hochstadter's Rock and Rye Gentleman Jack Jack Daniels Jack Daniels Un-Aged Rye* Jack Daniels Single Barrel James E. Pepper 15yr* James E. Pepper Straight Bourbon James E. Pepper Straight Rye Jameson Jameson Black Label Jameson Cask Mates Jameson Gold Jim Beam JP Wisers Canadian Rye	Knob Creek Rye Knob Creek Single Barrel* Knob Creek Small Batch Knob Creek Smoked Maple MacNaughton's Maker's Mark Maker's 46 Noah's Mill Old Bardstown Estate* Pendleton Pendleton 1910 Canadian Rye Powers John Lane 12yr Pure Kentucky XO* Redbreast 12yr Rowan's Creek Russell's Reserve 10yr Sazerac Rye 18yr* Seagram's 7 Stagg Jr.* Templeton Rye Thomas H. Handy Sazerac Rye* Wild Turkey Wild Turkey Rye Willett Pot Still Reserve Willett Family Estate Rye* William Larue Weller* Woodinville Bourbon Woodinville Rye Woodford Reserve Woodford Double Oaked* Woodford Masters Collection Woodford Rye
---	--

## Scotch

Aberlour 12yr Aberlour A'Bunadh The Balvenie Doublewood 12yr The Balvenie Doublewood 17yr Bank Note Blended Scotch Chivas 18yr Dewars Glenfiddich 12yr The Glenlivet 12yr	The Glenlivet 15yr The Glenlivet Nadurra 16yr Johnnie Walker Red Johnnie Walker Black Laphroaig 10yr Laphroaig Select The Macallan 12yr Scapa 16yr
---	---

## On Tap

Alameda Black Bear Stout (Nitro)  
Alameda Klickitat Pale Ale  
Alameda Yellow Wolf Imperial IPA  
Deschutes Black Butte Porter  
Big Sky Brewing Moose Drool Brown Ale  
Pyramid Hefewizen  
Lagunitas IPA  
Backwoods Brewing Logyard IPA  
Backwoods Brewing Copperline Amber  
Coors Light

**PLUS 6 rotating taps.**

Ask your server for our current line-up.

## Beer Flights

Choose 8 beers from our draught selection to sample.

## Bottles and Cans

Bud Light 3	Stella Artois 4
Budweiser 3	Blue Moon 4
Rainier 3.5	Boddington's Cream Ale 5
Michelob Ultra 3	22's
Corona 4	Spire Mountain Cider 7.5
Pacifico 4	Rogue Chocolate Stout 7.5
Heineken 4	Rogue Hazelnut Nectar 7.5

## Gluten Free Beer

Omission Lager by Widmer 5  
Green's Discovery Amber Ale 7

## From the Vine

### White Wine

Stone Cellars Chardonnay 5/15  
Silver Lake Riesling 6/21  
Jovino Pinot Gris 7.5/25  
Line 39 Sauv Blanc 7.5/25  
Maryhill Chardonnay 7.5/25  
Columbia Chardonnay 7.5/25  
Hess Select Chardonnay 7/23  
Lunetta Prosecco 7

### Red Wine

Stone Cellars Merlot 5/15  
Stone Cellars Cabernet 5/15  
14 Hands Merlot 7/23  
Columbia Merlot 7.5/25  
Columbia Cabernet 7.5/25  
Columbia Red Blend 7.5/25  
Toasted Head Cabernet 7.5/25  
Ravenswood Zinfandel 7/23  
Maryhill Winemaker's Red 7.5/25  
Sea Glass Pinot Noir 7/23

Make it a 9oz pour for \$3 more

## Mill Creek Craft Cocktails

Using local craft distilleries from Washington and Oregon

### The BG Mule

We use Viscova Vodka (Battle Ground) with Fever Tree Ginger Beer and fresh lime. Garnished with a mint sprig. 8

### Indio Bramble

Cricket Club Gin (OR), fresh lemon and our simple syrup served over ice with a float of Briotett Crème de Mure Blackberry liqueur. 8

### Mud Puddle

New Deal Distillery Mud Puddle Chocolate Vodka (OR) and Kahlua with cream and Aztec Chocolate Bitters. The adult chocolate milk! 8

### Lumberjack

Woodinville Bourbon (OR), fresh lime, maple syrup, Ginger Liqueur and a dash of Orange Bitters. Shaken and strained, served over ice. 8

### Sazerac

Woodinville Rye (WA), simple syrup, a dash of Peychaud's Bitters and Pernod Anise Liqueur. Served over ice and finished with a lemon twist. 8

### Back Wood Blues

Bull Run Distillery's Temperance Bourbon (OR) and Cointreau with a touch of Monin Blueberry. Served on the rocks with an orange twist. 9

## Mill Creek Sippers

### Cucumber Basil Lemonade

House-infused cucumber vodka, fresh basil, and lemonade. Topped with a splash of lemon-lime soda and soda water. 7

### Mill Creek Cooler

Bacardi Coconut Rum and Deep Eddy Grapefruit Vodka with cranberry, pineapple and a splash of lemon-lime soda. Garnished with an orange twist and cherry. 8

### Fuzzy Tea

Sweet Carolina Sweet Tea Vodka and Peach Schnapps with iced tea and lemonade over ice. Garnished with a lemon wedge. 8

### Bartenders Margarita

El Jimador Blanco, Cointreau, and lime juice shaken with muddled lime, orange, and jalapeño. Served over ice. 8

## Warm up at the Creek

### Hot Buttered Rum

House made recipe with Sailor Jerry's Spiced Rum. This one's sure to warm up those cold NW nights! 8

### Spanish Coffee

A caramelized sugar rim with Bacardi 151, Kahlua, and Triple Sec. Topped off with coffee and whipped cream. 8

### Moroccan Coffee

Like the Spanish Coffee, but we use Baileys Irish Cream instead of triple sec. 8

### Salted Caramel Apple Pie

Stoli Salted Caramel Vodka, Tuaca, and apple cider. Finished with whipped cream and caramel drizzle. 8

## Mill Creek Signature Cocktails

### Latitude Adjustment

It's summer all year long! A classic lemon drop made with your choice of vodka: 44° North Huckleberry, 44° North nectarine, or Deep Eddy Grapefruit Vodka. 8

### Flaming Nectarine

44° North Nectarine and Hot Monkey Vodka with jalapeño simple syrup, pineapple and fresh lime juice. Shaken and strained over ice. 8

### Pomegranate Martini

Absolute Citron and triple sec with pomegranate and a splash of lemon lime soda. 8

### Pinked

Chambord Raspberry Vodka and Chambord Raspberry liqueur with a splash of lemonade and cranberry. Served up with a salted rim. 8

### Harvest Moon

This is a classic American cocktail that predates the 1930's. Laird's Applejack Brandy, Orgeat syrup and fresh lime shaken and strained, served over ice in a whiskey glass. 8

### Slow and Low Old Fashioned

Hochstadters Slow & Low Rye Whiskey with muddled orange, two dashes of Peychaud's Bitters and simple syrup, served on the rocks with a Bordeaux Cherry. 8

### Vieux Carré

Named for the French Quarter in New Orleans, this sophisticated, spirits driven cocktail is a lot like the Big Easy itself: a fun and potent blend of diverse elements. Bulliet Rye, Cognac, and sweet vermouth. With a dash of Peychaud's and Angostura Bitters. Stiffed and served over ice with a twist of lemon. 9

## Beer Cocktails

### Ginger Shandy

A refreshing combination of New Deal Ginger liqueur, lemon juice and ginger ale finished off with Pyramid Hefeweizen. 7

### The Smuggler

With this drink, you can make the Kessel run in less than 12 parsecs. A Solo shot of Woodinville Rye Whiskey (WA), Grand Marnier and Alameda Black Bear Stout with a dash of Orange Bitters and an orange twist.

Limit 2 per guest 8

## Liquid Confections

### Espresso Martini

Smirnoff Espresso Vodka, Stoli Vanilla, Kahlua, Baileys and a hint of Frangelico, Mixed with coffee, shaken and served up. 8

### Snickers Martini

Stoli Salted Caramel Vodka, Mud Puddle Chocolate Vodka, Baileys Irish Cream, and Frangelico. Shaken with cocoa Powder and cream. 8

### Crème Brûlée Martini

Pinnacle Whipped Cream Vodka, Tuaca, Baileys Irish Cream, and Butterscotch Schnapps. Shaken with cream and finished with a sprinkle of cinnamon. 8