

Whisk(ε)y

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



THE BAR

Beer, Wine, Cocktails

Bourbon

Basil Hayden's
Baker's
Booker's
Bulleit Bourbon
Bulleit 10yr
Eagle Rare
E.H. Taylor Small Batch*
Elijah Craig 12yr Small Batch
James E. Pepper Straight
Bourbon
Jim Beam
Knob Creek Rye
Knob Creek Single Barrel*
Knob Creek Small Batch
Knob Creek Smoked Maple
Maker's Mark
Maker's 46
Noah's Mill
Old Bardstown Estate*
Rowan's Creek
Russell's Reserve 10yr
Stagg Jr.*
Wild Turkey
Wild Turkey Rye
Willett Pot Still Reserve
Willett Family Estate Rye*
William Larue Weller*
Woodinville Rye
Woodford Reserve
Woodford Double Oaked*
Woodford Masters Collection

Rye

Bulleit Rye
Hochstadter's Rock and Rye
Knob Creek Rye
Jack Daniels Un-Aged Rye
Templeton Rye
Thomas H. Handy Sazerac
Wild Turkey Rye
Willet Family Estate Rye
Woodford Reserve Rye

American

Jack Daniels
Gentleman Jack
Seagram's 7

Canadian

Black Velvet
Crown Royal
MacNaughtons
Pendleton
Pendleton 1910 Rye
JP Wisers Rye

Irish

Bushmills Red Bush
Jameson
Jameson Black Label
Jameson Cask Mates Stout
Powers John Lane 12yr
Redbreast 12yr
Bainbridge Battle Point Organic
Bull Run American Whiskey
Burnside Bourbon
Woodinville Bourbon
Woodinville Rye

Local

The Balvenie Doublewood 12 yr
The Balvenie Doublewood 17yr
Chivas 18yr
Dewars
Glenfiddich 12yr
The Glenlivet 12 yr
The Glenlivet 15yr
The Glenlivet Nadurra 16yr
Johnie Walker Red
Johnie Walker Black
Laphroaig 10yr
The Macallan 12yr

Scotch

Aberlour 12yr
Aberlour A'Bunadh
The Balvenie Doublewood 12 yr
The Balvenie Doublewood 17yr
Chivas 18yr
Dewars
Glenfiddich 12yr
The Glenlivet 12 yr
The Glenlivet 15yr
The Glenlivet Nadurra 16yr
Johnie Walker Red
Johnie Walker Black
Laphroaig 10yr
The Macallan 12yr

On Tap

Loowit Lager
Deschutes Black Butte Porter
Big Sky Brewing Moose Drool Brown Ale
Pyramid Hefeweizen
Lagunitas IPA
Backwoods Brewing Logyard IPA
Backwoods Brewing Copperline Amber
Coors Light
Plus 8 Rotating Taps
Ask your server about our current selections

Beer Flights

Choose 8 beers from our draught selection to sample.

Bottles and Cans

Bud Light 4	Stella Artois 4.5
Budweiser 4	Blue Moon 4.5
Rainier 4	Spire Mt. Cider 5
Michelob Ultra 4	Jester & Judge Pineapple Cider 5
Corona 4.5	Jester & Judge Apple Cider 5
Heineken 4.5	

Gluten Free Beer

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

From the Vine

White Wine (6oz)

House Chardonnay 5.5/18
House Pinot Gris 5.5/18
Silver Lake Riesling 7.5/25
Josh Pinot Gris 8/26
Line 39 Sauv Blanc 7.5/25
Maryhill Chardonnay 8/26
Hess Select Chardonnay 8.5/28
Lunetta Prosecco 7.5

Red Wine (6oz)

House Merlot 5.5/18
House Cabernet 5.5/18
Maryhill Winemaker's Red 8/26
Souverain Merlot 8/26
Hogue Cabernet 8.5/28
Toasted Head Cabernet 9.5/32
Sea Glass Pinot Noir 8/26

Make it a 9oz pour for \$3 more

Ask your server about our wine features.

Local Craft Cocktails 9

Featuring Northwest craft distilleries

Battle Ground Mule

Battle Ground's own Viscova Vodka with Fever Tree Ginger Beer & fresh lime. Garnished with fresh mint.

Indio Bramble

Griffon Gin (Battle Ground, WA), fresh lemon juice & simple syrup served over ice with a float of Briottet Crème de Mure Blackberry liqueur.

The Mud Puddle

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

Lumberjack

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

Northwest Sazerac

Woodinville Rye (WA), simple syrup, a dash of Peychaud's Bitters & Pernod Absinthe Superieure. Served chilled & finished with a lemon twist.

Back Wood Blues

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

Mill Creek Sippers 8

Cucumber Basil Lemonade

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

Mill Creek Cooler

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

Fuzzy Tea

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

Spicy Bartenders Margarita

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

Warm up at the Creek 9

Hot Buttered Rum

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

Spanish Coffee

Caramelized sugar rim with 151 proof Rum, Kahlua Coffee Liqueur & Triple Sec. Topped off with coffee and whipped cream.

Moroccan Coffee

Caramelized sugar rim with 151 proof Rum, Kahlua Coffee Liqueur & Bailey's Irish Cream. Topped off with coffee and whipped cream.

Salted Caramel Apple Pie

Smirnoff Salted Caramel Vodka, Tuaca & apple cider. Finished with whipped cream and a caramel drizzle.

Mill Creek Signature Cocktails 9

Latitude Adjustment

A classic lemon drop made with your choice of vodka: 44° North Huckleberry, 44° North nectarine, or Deep Eddy Grapefruit Vodka.

Flaming Nectarine

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

Pomegranate Martini

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

Pinked

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

Harvest Moon

This is a classic American cocktail from the early 1900's. Laird's Applejack Brandy, Orgeat syrup, fresh lime shaken and strained, served on the rocks.

Slow and Low Old Fashioned

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

Liquid Confections 9

Espresso Martini

Van Gough Double Espresso Vodka, Stoli Vanilla, Kahlua Coffee Liqueur & Baileys Irish Cream. Served chilled in a martini glass. 8

Crème Brûlée Martini

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

Key Lime Pie Martini

Bacardi Coconut Rum, Stoli Vanilla Vodka, pineapple juice, fresh lime juice, sweet and sour & fresh cream. Shaken and served chilled in graham cracker rimmed martini glass.

