

*- REFRESHING -*

**BELLINI**

Vodka, Peach Puree, Fresh  
Lemon, Allspice Dram,  
Cinnamon-Sugar & Prosecco  
\$14

**DAWN IN JALISCO**

Mezcal, Reposado, Fresh Lemon,  
Cucumber, Ginger & Honey Syrup  
\$14

**PEAR SIDECAR**

Clear Creek Pear Brandy,  
Aviation Gin, Luxardo Soaked Cherries,  
Fresh Lemon & Honey  
\$13

**SWITCHBACK SLING**

Beefeater Gin, Lemon Juice,  
Green Chartreuse & Grapefruit Bitters  
\$15

**THE ORCHARDIST**

Bourbon, Pear Brandy,  
Maple Syrup, Fresh Lemon,  
Angostura Bitters & Whipped Egg White  
\$15

**Sunday Local Night**

Enjoy any of our cocktails made with  
Blue Spirits Distilling,  
a local Leavenworth favorite!  
\$11



*- SPIRIT FORWARD -*

**RHYTHM & SOUL**

Makers Mark Bourbon,  
Carpano Antica Vermouth, Amaro Averna,  
Angostura Bitters & Absinthe  
\$14

**SUGAR, SPICE & EVERYTHING  
NICE**

Pampero Aniversario Rum, Demerara  
Sugar, Allspice Dram & Bitters  
\$15

**TWILIGHT MANHATTAN**

Redemption Rye, Carpano Antica  
Vermouth, Crème de Cassis  
& Orange Bitters  
\$13

**SMOKED WALNUT  
OLD-FASHIONED**

Black Label Scotch, Rye, Demerara Sugar,  
Black Walnut Bitters &  
Flamed Orange Peel  
\$14

**ONCE UPON A TIME OUT WEST**

Vida Mezcal, Amaro Nonino,  
Carpano Antica Vermouth  
& Chocolate Bitters  
\$15

*pricing may change without notice*



**RED WINE BY THE GLASS**

The Pundit Syrah.....\$12/36  
H3 Cabernet Sauvignon.....\$13/48  
Browne Heritage Pinot Noir.....\$13/48  
Magpies Red Blend.....\$11/32  
Felino Malbec.....\$14/54  
Ste. Michelle Merlot.....\$12/36

**WHITE WINE BY THE GLASS**

Alexandria Nicole Crawford Viognier.....\$12/44  
Westmount Chardonnay.....\$11/32  
Nine Hats Pino Gris.....\$12/36  
Kung Fu Girl Riesling.....\$12/36  
Kim Crawford Sauvignon Blanc.....\$13/32  
Magpies White Blend.....\$11/32

**ROSÉ, SPARKLING & DESSERT**

Chateau Ste. Michelle Rosé.....\$11/32  
La Marca Prosecco Brut.....\$9  
La Marca Prosecco Sparkling Rosé.....\$9

**ROTATING WINE BY THE BOTTLE**

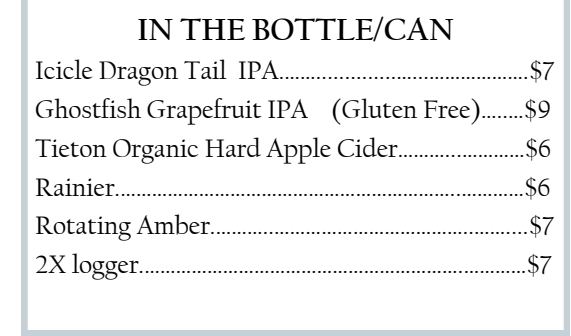
Ask server

**DRAFT BEER/CIDER**

Rotating Drafts.....\$8  
Rotating Cider .....\$9

**IN THE BOTTLE/CAN**

Icicle Dragon Tail IPA.....\$7  
Ghostfish Grapefruit IPA (Gluten Free).....\$9  
Tieton Organic Hard Apple Cider.....\$6  
Rainier.....\$6  
Rotating Amber.....\$7  
2X logger.....\$7



*- SMALL BITES -*

**Artisan Cheese & Fruit Platter**

Three rotating cheeses, fresh seasonal fruit,  
served with artisan crackers

\$18

**Smoked Salmon Platter**

House smoked salmon served with hummus,  
dill cream cheese, marinated red onions,  
smoked cheddar cheese, kalamata olives,  
served with artisan crackers

\$24

**Soup Du Jour**

\*please ask your server for today's soup

Served with rolls

\$8

**Grilled Panini**

\*please ask your server for today's special

Served with Kettle Chips

\$10

**Bar Nuts**

House Made Assorted Sweet & Spicy Nuts

\$6

We are passionate about crafting exceptional drinks, providing excellent service, and sharing our joy of the cocktail world. We use fresh, seasonal ingredients whenever possible and are constantly tinkering & experimenting. Cheers!



The Grotto Bar was part of the original Camp Field facilities, originally housing the showers for the summer camp.

The Cave art was built as a tribute to the natural formations found beneath the floor, and the replacement shards for the Resort's Chihuly sculpture are affixed into the ceiling of the cave.

# THE GROTTTO BAR