

BY THE GLASS

WHITE + ROSE'

LUCIEN ALBRECHT - BRUT ROSE' - FRANCE	\$12 - \$44
ADAMI GARBEL - PROSECCO - ITALY	\$12 - \$44
DOMAINE CHANDON - BRUT CHAMPAGNE - FRANCE	\$14
TERRA ALPINA ORGANIC - PINOT GRIGIO - ITALY	\$11 - \$40
LA CAMENSARDE LOIRE VALLEY - SAUVIGNON BLANC - FRANCE	\$12 - \$44
AIME ROQUESANTE COTE'S DE PROVENCE - ROSE' - FRANCE	\$11 - \$40
DR. HERMAN 'DR.H' - REISLING - MOSEL, GERMANY.....	\$11 - \$40
PROSPER MAUFOUX - CHARDONAY - BOURGOGNE, FRANCE	\$14 - \$52
KOENIG VINEYARDS - VIOGNIER - SRV, IDAHO	\$13 - \$48
CUVAISON - CHARDONNAY - NAPA VALLEY	\$15 - \$56

RED

ADELSHEIM - PINOT NOIR - WILLAMETTE VALLEY	\$15 - \$58
SIERRA CANTABRIA - TEMPRANILLO - SPAIN	\$13 - \$48
BADIA COLTIBUONO - CHIANTI CLASSICO - ITALY	\$12 - \$44
BODEGA TRIVENTO - MALBEC RESERVE - MENDOZA, ARGENTINA	\$14 - \$52
DUNHAM CELLARS 'TRUTINA' - RED BLEND - WALLA WALLA	\$16 - \$60
DAOU - CABERNET SAUVIGNON - PASO ROBLES	\$15 - \$56
AMA VI - CABERNET SAUVIGNON - WALLA WALLA	\$18 - \$68

DRAFT BEER + CIDER

NEW BELGIUM - MOUNTAIN TIME LAGER - FORT COLLINS, CO	\$7
PAYETTE - SOFA KING HAZY PALE - BOISE	\$7
SOCKEYE - DAGGER FALLS IPA - BOISE	\$7
MOTHER EARTH - BOO KOO IPA - NAMPA	\$7
LOST GROVE BREWING - GHOST TOWN PORTER - BOISE	\$7
MCCALL BREWING MACKINAW - RED AMBER ALE - MCCALL	\$7
WESTERN COLLECTIVE - HORSESHOE GOLDEN ALE - GARDEN CITY	\$7
MERIWETHER CIDER - ROTATING - BOISE	\$7
STELLA ARTOIS PILSNER - BELGIUM	\$7
GUINNESS STOUT - IRELAND	\$8
BUD LIGHT & COORS LIGHT	\$6

SPIRIT FREE - \$8

IDAHO KOMBUCHA CO.
BLACKBERRY FIG + FENNEL
GINGER PEACH + CARDAMOM

SOPHIA
FRESH GINGER, LEMON, CINNAMON SIMPLE

HIGHWAY 55
SODA, LEMON, HOUSE HUCKLEBERRY SIMPLE, MINT

BY THE BOTTLE

BUBBLES

SCHRAMSBERG - 'MIRABELLE BRUT ROSE' - CANADA	\$62
PALMER & COMPANY - BRUT RESERVE - REIMS, FRANCE	\$95
MOET & CHANDON - 'IMPERIAL' CHAMPAGNE - ÉPERNAY, FRANCE	\$120
VEUVE CLIQUOT YELLOW LABEL - CHAMPAGNE - REIMS, FRANCE	\$130
DOM PERIGNON - CHAMPAGNE - ÉPERNAY, FRANCE	\$300
PERRIER-JOUET 'BELLE EPOQUE' - CHAMPAGNE - ÉPERNAY, FRANCE	\$275

WHITES

KING ESTATE - PINOT GRIS - WILLAMETTE VALLEY, OR	\$42
HUIA - SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND	\$55
TELAYA VINEYARD - CHEUIN BLANC - SNAKE RIVER VALLEY, IDAHO	\$46
CAKEBREAD - SAUVIGNON BLANC - NAPA VALLEY, CA	\$65
DOMAIN FOURNIER - SANCERRE 'LES BELLES VIGNES' - FRANCE	\$75
DR. HERMAN 'DR. H.' - REISLING - MOSEL, GERMANY	\$40
DOMAIN DROUHIN 'ARTHUR' - CHARDONNAY - WILLAMETTE VALLEY, OR	\$65
SCHUG - CHARDONNAY - CARNEROS, CA	\$70
JORDAN - CHARDONNAY - RUSSIAN RIVER, CA	\$80
CHATEAU MONTELENA - CHARDONNAY - NAPA VALLEY, CA	\$100

RED

SEAN MINOR - PINOT NOIR - SONOMA, CA	\$52
DOMAINE DROUHIN - PINOT NOIR - WILLAMETTE VALLEY, OR	\$94
FLOWERS - PINOT NOIR - SONOMA, CA	\$100
BELLE GLOS 'CLARKE & TELEPHONE' - PINOT NOIR - SANTA MARIA, CA	\$110
LUCA MALBEC - UGA VALLEY, MENDOZA, ARGENTINA	\$62
CINDER SYRAH - SNAKE RIVER VALLEY AVA, ID	\$56
AIRFIELD - CABERNET SAUVIGNON - YAKIMA VALLEY, WA	\$56
PEPPER BRIDGE WINERY 'TRINE' - RED BLEND - WALL WALLA, WA	\$120
DOMAINE DUCLAUX - CHÂTEAUNEUF-DU-PAPE' - FRANCE	\$95
CHATEAU MUSAR - CABERNET SAUVIGNON BLEND - LEBANON	\$110
RAMEY - CABERNET SAUVIGNON - NAPA VALLEY, CA	\$110
JOSEPH PHELPS - CABERNET SAUVIGNON - NAPA VALLEY, CA	\$140
SILVER OAK - CABERNET SAUVIGNON - ALEXANDER VALLEY, CA	\$160
NICKEL & NICKEL - CABERNET SAUVIGNON - RUTHERFORD, CA	\$210
FIGGINS ESTATE RED - CABERNET BLEND - WALLA WALLA, WA	\$190
PRISONER - ZINFANDEL BLEND, NAPA, CA	\$115
STORYBOOK - ZINFANDEL, NAPA VALLEY, CA	\$85

COCKTAILS

HOUSE COCKTAILS

MOUNTAIN STANDARD TIME \$14

LUNAZUL BLANCO TEQUILA, COINTREAU, LIME, HOUSE MADE HUCKLEBERRY SIMPLE, ROCKS, CHILI SALT RIM

THE CANOPY \$14

BACARDI BLACK RUM, LIME, DOMAIN CANTON GINGER LIQUOR, COCONUT, PINEAPPLE, ROCKS

ESPRESSO TINI \$16

PINNACLE WHIPPED VODKA, KAHLUA, BAILEY'S, FRESH ESPRESSO AND CREAM, SHAKEN HARD AND SERVED WITH 3 COFFEE BEANS

CRIME OF PASSION \$14

BOMBAY SAPPHIRE GIN, PASSION FRUIT PUREE, HOUSE MADE LAVENDER SIMPLE, LIME, ROCKS, MERIWETHER CIDER FLOAT

GROVE SOUR \$16

BULLEIT BOURBON, EGG WHITE, LEMON, SIMPLE SYRUP, BITTERS, ROCK, BADA BING

CUCUMBER REFRESHER \$14

TITO'S VODKA, MUDDLED CUCUMBERS, LIME, SIMPLE SYRUP, TOPPED WITH BUBBLES

BLACK PINE \$14

OLD BOISE GIN, HOUSE MADE LAVENDER SIMPLE, LEMON, BRUT ROSE FLOAT, SERVED UP

POMELO SPRITZ \$16

CAZADOREZ REPOSADO TEQUILA, APEROL, ORANGE BITTERS, LIME, GRAPEFRUIT, SIMPLE SYRUP, TOPPED WITH BUBBLES

ENVIED MANHATTAN \$16

ANGEL'S ENVY RYE, BITTERS, ANTICA SWEET VERMOUTH, STIRRED AND SERVED UP WITH A CHERRY

DETONATOR \$15

ELIJAH CRAIG SMALL BATCH, FRESH LEMON, HOT HONEY SIMPLE, BITTERS, ROCK

SEASONAL COCKTAILS - \$16

OAXACAN SPICE

CASAMIGOS REPOSADO, FRESH GINGER, LEMON, CINNAMON SIMPLE, UP

FUZZY MAPLE

BULLEIT RYE, MAPLE SIMPLE, COFFEE + PECAN BITTERS, FLAMED NUTMEG, ROCK

PERFECT PEAR

WILD ROOTS PEAR VODKA, HOUSE FALL SIMPLE, LEMON, UP

TRILLIUM KITCHEN + COCKTAILS

'THE PRIMER HOURS'

A CURATED KITCHEN + COCKTAIL EXPERIENCE

3PM - 6PM SUNDAY - THURSDAY

CURATED -ADJ. SELECTED, ORGANIZED, AND PRESENTED USING PROFESSIONAL KNOWLEDGE

WINE

ADAMI GARBEL - BRUT PROSECCO - ITALY	\$8
LA CAMENSARDE LOIRE VALLEY - SAUVIGNON BLANC - FRANCE	\$8
CUVAISON - CHARDONNAY - NAPA VALLEY	\$10
ADELSHEIM - PINOT NOIR - WILLAMETTE VALLEY	\$10
DAOU - CABERNET SAUVIGNON - NAPA VALLEY	\$10

COCKTAILS - \$9

THE ZHIVAGO

STOLICHNAYA, DUSTY/DIRTY/FILTHY OR CLEAN, OLIVE, UP

BLACK PINE

OLD BOISE GIN, HOUSE LAVENDER, FRESH LEMON, SPARKLING ROSE' FLOAT, UP

MOUNTAIN STANDARD TIME

LUNAZUL BLANCO, HOUSE HUCKLEBERRY SIMPLE, FRESH LIME, COINTREAU, CHILI SALT RIM, ROCKS

DETONATOR

ELIJAH CRAIG SMALL BATCH, FRESH LEMON, HOT HONEY SIMPLE, BITTERS, ROCK

THE CANOPY

BACARDI BLACK RUM, DOMAINE CANTON GINGER LIQUOR, COCONUT, LIME, PINEAPPLE, ON ROCKS WITH HIGH VIBES.

BEER - \$5

ALL DRAFT BEERS \$5, ENJOY! :)

KITCHEN - PLATES \$10

QUATTRO FORMAGGI

CAVE AGED MANCHEGO, MOODY BLUE CHEESE, HOT HONEY HALOUMI, ST.ANDRE TRIPLE CREAM BRIE

HOT CHICKEN SLIDERS

CRISPY CHICKEN, GREEN APPLE-CARROT SLAW, HONEY YOGURT DRESSING

SHORT RIB + FRIES

BRAISED SHORT RIBS, ANCHO SEASONED FRIES, ASIAGO CREAM

WARM BRIE

FIG JAM, GRILLED FOCACCIA

MARGHERITA PIZZETTA

HOUSE DOUGH, FRESH BUFALA MOZZARELLA, BASIL

HOUSE SMOKED TROUT SPREAD

SMOKED STEELHEAD TROUT, CAPERS, CURED LEMON, HOUSE CRACKERS