



SOME RANDOM EATS...

KITCHEN CLOSSES AT 9:30PM

TONIGHT'S SPECIALS...

ULTIMATE JELLO SHOT

quantities are limited, you'll see why
5

BACKPORCH LEMONADE

buffalo trace bourbon, organic lemonade,
mixed berries
10

GRILLED CAESAR SALAD

smoked chipotle dressing, butter croutons,
tomatoes, red onions
10
add grilled shrimp \$8

PAN SEARED SALMON

grilled caesar salad with smoked chipotle dressing
23

LAMB SLIDERS

toasted cumin aioli, arugula, feta, red onions,
served with a cold mediterranean pasta
17

BREAKFAST FOR DINNER...

PROSCIUTTO AND SMOKED HAM BENEDICT

poached eggs, hollandaise, breakfast potatoes
17

SOMETHING SWEET...

STRAWBERRY SHORTCAKE

sugar dipped biscuit, fresh strawberries, vanilla ice cream
8

NOT GOING ANYWHERE...

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter,
olive oil & sea salt
10

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber,
crispy garlic & shallots
14

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado,
lime sour cream, cilantro pesto & aleppo pepper
23
substitute BBQ BRISKET
roasted corn and black bean salsa, lime sour cream
19

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries
17

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions,
hand cut fries
16

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries
16
substitute BBQ, bacon, smoked cheddar, crispy onions
16

THE IMPOSSIBLE BURGER

vegan plant based patty, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries
17

consuming raw or undercooked meat, seafood, or eggs may increase the risk of food borne illness



SOME RANDOM COCKTAILS...

Sorry, no Happy Hour until our occupancy increases.

FOR A LIMITED TIME...

WATERMELON MOJITO \$11
the perfect summer refresher

PIÑA COLADA \$10
last name ever, first name greatest

WHILE I WAS AWAY \$11
empress 1908 gin, fever tree tonic, grapefruit, rosemary

WILL YOU ACCEPT THIS ROSE? \$11
sipsmith lemon drizzle gin, fentmans rose lemonade

YOU DOWN WITH O.P.P.? \$10
our perfect paloma made with sauza hornitos

IT'S FUCKING SUMMER \$9
white sangria made with rosé and sauvignon blanc

SOME RANDOM WINES...

prosecco, la marca, veneto, italy 9
sparkling brut rosé, francis coppola sofia, ca 9
champagne, veuve clicquot yellow label, fr 85/btl only
champagne, veuve clicquot rosé, fr 105/btl only

rosé, flowerhead by mark ryan, wa 11
pinot gris, joel gott, willamette valley, or 11
sauvignon blanc, villa maria, marlborough, nz 9
viognier, mark ryan, yakima valley, wa 50/btl only
chardonnay, mer soleil, santa barbara, ca 11

pinot noir, meiom, monterey, ca 12
carmenere, casillero del diablo, chile 9
red blend, north x northwest, or and wa 9
syrah blend, the shift by mark ryan, wa 44/btl only
cabernet, pure paso by j.lohr, ca 48/btl only
cabernet, the chief by mark ryan, wa 48/btl only
cabernet, nickel & nickel, napa 120/btl only
cabernet, silver oak, napa 160/btl only

NOT GOING ANYWHERE...

TEXAS MULE \$9
made with tito's vodka and served on draft

JEAN'S MIMOSA? \$10
la marca prosecco, st germain, grapefruit

COFFEE OLD FASHIONED \$10
four roses bourbon, cold pressed espresso, chocolate bitters

GARDEN OF EDEN \$10
tito's vodka, st. germain, cucumber, basil

GIN & JAM \$10
uncle val's gin, blackberry-blueberry jam, dolin blanc

THE DEVIL'S MARGARITA \$10
our scratch margarita topped with carmenere red wine

NO CRAP ON TAP...

HOLY MOUNTAIN altar piece pale ale 7.00
HELLBENT seattle sunshine pale ale 7.00
CLOUDBURST how to cognitive ipa 7.00
REUBEN'S BREWS summer ipa 7.00
STOUP pistol fingers ipa 7.00
DIRTY COUCH apricot and nectarine SOUR 7.00
CLOUDBURST fuckin gonuts coffee vanilla stout 7.00

GEORGETOWN lucille ipa 6.00
GEORGETOWN manny's pale ale 6.00
GEORGETOWN roger's pilsner 6.00

AVAILABLE IN BOTTLES AND CANS...

miller high life (7oz.) 3.00
miller lite 4.00
rainier tall boys 4.00
corona 5.00
white claw (mango) 6.00

DRINK SERVICE ENDS AT 9:30PM