

The Bar

AT CHIHULLY GARDEN AND GLASS

SIGNATURE COCKTAILS 16

Inkwell

roasted pistachio infused blend of Woodinville rye and bourbon, black mission fig syrup, house cinnamon bitters

Decoy

tequila, lemongrass syrup, citrus, soda water

Fishing Lure

tropical green tea infused vodka, passion fruit puree, mint

Alarm Clock

gin, strawberry, bell pepper, coriander, bubbles

Negroni

Brovo amaro barrel aged

Manhattan

spiced rum barrel aged

GATHER AROUND 55

serves four drinks

PNW Margarita

pine infused tequila, lime, agave, and jalapeño ash

Milk Punch

scotch, cognac, yuzu, bergamot, meyer lemon, black tea, milk clarified

Bitter Daiquiri

when a negroni meets a daiquiri

Smoked Sangria

Sangiovese, brandy, citrus and aleppo pepper

ON DRAFT

Pilchuck Pilsner

Pike Brewing Co., Seattle, WA
award-winning Czech style pilsner

Lush IPA

Fremont Brewing, Seattle, WA
tropical hops, flavors of lime, mango, and guava

Punch Bowl Hard Cider

Seattle Cider Co., Seattle, WA
flavors of cranberry, ginger, lime

CAN

Space Garden Hazy IPA

Stoup Brewing, Seattle, WA

Space Needle West Coast IPA

Pike Brewing Co., Seattle, WA

Rainier Tall Boy

Coors Light

Bartender's Rotating Can

WINE

Forbidden Bubbles

Patterson Cellars, Columbia Valley, WA

Sparkling Rose

XOBC Cellars, Washington

Rosé

Revelation, Goose Gap, WA

Chardonnay

The Vincent, Columbia Valley, WA

Pinot Gris

Hinman, Willamette Valley, OR

Red Blend

Goose Ridge G3, Columbia Valley, WA

Pinot Noir

Hinman, Willamette Valley, OR

ZERO-PROOF SODAS 7

housemade and alcohol-free

apple cider vinegar, cardamom, pine

red wine vinegar, blood orange, applewood smoked

champagne vinegar, grapefruit, pomegranate

BITES

Local Warm Sourdough

honey butter

Smoked Almonds

and Candied Walnuts

Fried Castelvetro Olives

stuffed with Oregon blue cheese

Truffle Parm Chips

black truffle and parmesan crusted housemade potato chips

Hand-Cut Fries

white cheddar dip, housemade ketchup

Warm Salmon Dip

with Local Breads
smoked king salmon, dill, fennel, crème

Crispy Calamari

spicy aioli

Charcuterie Board (serves two)

prosciutto, applewood smoked salami, bresaola, local cheeses, assorted crackers and bread

SOUP / SALAD

Northwest Clam Chowder

add warm sourdough +3

Caesar Salad with

Crunchy Chickpeas

topped with aged, shaved parmigiano reggiano
add prosciutto +4
add crispy cod or chicken +6

The Bar House Salad

romaine hearts, tomato, avocado, bleu cheese, bacon, hard-boiled eggs, chicken

PLATES

Pilchuck Pilsner Battered

Fish and Chips

crispy cod, natural sea salt chips, tartar sauce

Bolognese Pasta

slowly simmered tomato sauce, sweet Italian sausage, shaved parmesan reggiano
add warm sourdough +3

Wagyu Beef Sliders

smoked smorza cheese, wagyu beef, pretzel bun (two sliders)

Penn Cove Mussels

sauvignon blanc steamed, shallots, torn herbs, grilled garlic bread

SWEETS

Trio of Chocolate Pot des Crèmes

paired with French macarons

Curly Doughnuts

crispy and light with caramel and milk chocolate dipping sauces

HOT DRINKS

Coffee, Tea, or Hot Chocolate

add seasonal spirit +10

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VODKA

Grey Goose	12
Skybound	12
Titos	12
Vido - Kraken Limited Edition	12



GIN

Astraea Forest	18
Astraea Meadow	18
Astraea Mist	18
Astraea Ocean	18
Feather and Folly	12
Hendricks	17
Kur	16
Skybound	14
Tanqueray 10	16



TEQUILA

Casamigos Blanco	32
Casamigos Anejo	36
Clase Azul Plata	45
Clase Azul Reposado	55
Patron Silver	28
Volcan Blanco	25
Volcan Reposado	29



MEZCAL/ADJACENT

El Rey Campero Espadin	18
Illegal	24
Los Siete Misterioso Doba Yej	20



RUM

Captain Morgans	12
Clairin Vaval	21
Kraken	12
Ten to One White Rum	14

WHISKEY

Blantons	30
Crown Royal	14
Eagle Rare	18
Jack Daniels	12
Jameson	14
Knob Creek bourbon	18
Liberties Copper Alley	25
Liberties Keepers Coin	31
Liberties Oak Devil	22
Makers Mark	14
Minor Case	18
Pendleton	14
Sazerac Rye	14
Teelings Irish	18
George Remus	22
Whistlepig 'Piggyback'	15
Whistlepig 10 yr.	26
Woodinville Bourbon	18
Woodinville Rye	18



SCOTCH

Ardbeg 10 yr.	22
Macallan 12 yr. Double Oak	30



COGNAC

Hennessy VS	18
Hennessy VSOP	25



LIQUEURS

Averna	16
Brovo Amari	14
Brovo Vermouth	10
Campari	14
Carpano Antica Vermouth	12
Cocchi Americano	10
Cynar	14
Lillet	10
Montenegro	18



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