

Cocktails

Back On the Market

gin, aperol, hibiscus rosehip syrup, orange bitters, bubbly wine 9.00

Yacht Club

appleton rum, cointreau, velvet falernum, lime 9.00

Keck in the Pants

averna, lemon, brown sugar, ginger, amarena cherry 9.00

Long Distance Relationship

espolon anejo tequila, blended scotch, lemon oil sugar, amarena cherry 10.00

Casual Encounter

vida mezcal, red pepper, cucumber, lime, herb cordial, grapefruit bitters 9.00

Buffalo Berries

buffalo trace, lemon, berry-habnero syrup 9.00

Dessert for One

high west campfire whiskey, creme de cacao, gran classico, chocolate bitters, truffle garnish 15.00

Averee

overholt rye, averna, antica carpano, moraccan bitters 10.00

The Long Goodbye

vida mezcal, cognac, punt e mes, cherry liqueur, bitters 9.00

Mary's Fizz

vodka, triple sec, lime, herb cordial, bitters, bubbly wine 9.00

Dante

ketel one citron, green chartreuse, lime, herb cordial, jalapeno 9.00

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Snacks

Naan, gremolata, grilled lime 3.50

Purple Potato Chips, chive and parsley drizzle 3.75

Lounge Fries, handcut russets, herbs, spices 3.75

Seared Pork Tenderloin, mustard, sage, sesame seed 10.50

Small

Greens, radish, cucumber, carrot, crouton 5.25

Grilled Kale, shaved parmesan, crouton, caesar dressing 7.50

Celery Salad, date, apple, hazelnut, citrus vinaigrette, parmesan 7.75

Mushroom Toast, sourdough, herbed ricotta, aioli 8.50

Tempura Cauliflower, nuoc cham 7.25

Brussels Sprouts, gochujang, crispy leeks 8.25

Mussels, hominy, garlic, sherry broth, chorizo, sourdough 12.00

Smoked Trout, fried garlic, horseradish fromage blanc, caper, cracker 14.00

Large

Potato Gnocchi, sweet potato, pickled apple, pepita, parmesan 16.50

Seared Trout, fennel apple salad, date, hazelnut, lemon, garlic 19.50

Lamb Burger, cipollini jam, salsa verde, cotija, lounge fries 14.75

NY Strip, herb butter, jus, fingerling potatoes 24.00

Braised Shortrib, baby carrot, celery root puree, jus 18.50

Pork Chop, pork & beans, apple cider gastrique 23.50

Pizza

Mushroom, gruyere, shallot, parmesan, garlic, greens, truffle oil 14.75

Roasted Potato, bacon, smoked gouda, garlic 14.50

Sweet

Beignets, butterscotch 7.50

Cheese Cake, berry sauce 7.50

Carrot Cake, orange whipped cream, toasted almond 5.00

Ice Cream, pick one: vanilla, salted caramel, lemon custard 5.00

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Our Friends & Farmers

*ACME Bakeshop
Albeke Farms
Ballard Family Cheese
Bigwood Bakery
Boise Farmers Mobile Market
Cabalo's Orchard
Cloverleaf Creamery
Desert Mountain
Dream Chocolate
Eagle Creek Orchard
Fiddler's Green
Fish Breeders of Idaho
Flying Pig Farm
Gluten Free Galaxy
H&H Farms
Kelly's Canyon Orchard
Kings Crown Organics
Lava Lakes Lamb
M&M Heath Farms
Peaceful Belly
Purple Sage Farms
Steele Apiaries
Sweet Valley Organics
Timeless Seeds
Vogel Farms
Western Sunset Farms*

Red Feather Lounge is a cocktail first sort of place, but we are proud to say that we source food responsibly to the best of our abilities and are very grateful for the farmers and artisan producers that we get to call our friends. We encourage inquisitive minds to ask us where our food comes from.

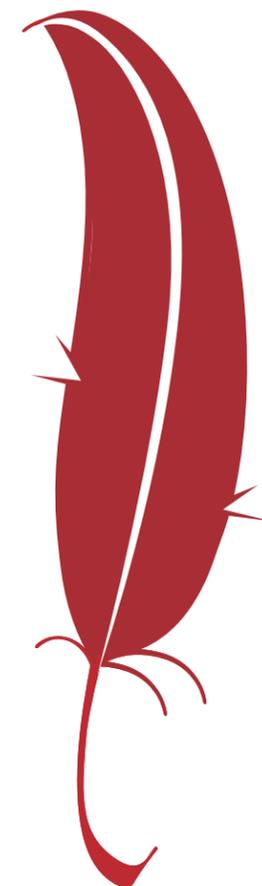


Dinner
3/29/18

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Flying Pig Farm
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