

# CLASSICS

FOR THE MODERN PALATE

- THE LAST WORD  
gin, green chartreuse, maraschino, lime 10.00
- MARY'S FIZZ  
pear vodka, lime, herb cordial, bubbly 9.00
- RYE KNOT  
old overholt rye, leopold fernet, lemon, honey, spicy bitters 9.00
- MILAN MULE  
fernet branca, lime, house ginger beer 9.00
- BOULEVARDIER  
elijah craig, punt e mes, gran classico 10.00
- CORPSE REVIVER NO. 2  
gin, lillet blanc, cointreau, absinthe, lemon 9.00
- MILK & HONEY  
elijah craig, lemon, honey, muddled ginger 9.00
- VIEUX CARRE  
old overholt rye, antica carpano, cognac, benedictine, bitters 10.00

# MODERN

SEASONALLY INSPIRED

- PECHE MODE  
rough rider bourbon, peach rosemary shrub, honey, black pepper, sage 11.00
- MELA LIMON  
aged rum, fernet branca, apple cider, lemon, agave 11.00
- HOP, SIP, AND A JUMP  
barrel aged big gin, lemon, grapefruit, fresh hop cordial, hop foam 11.00
- BUFFALO BERRIES  
buffalo trace, lemon, berry-habanero syrup 9.00
- BRITISH SLUR  
gin, aperol, lemon, lavender earl grey, honey 9.00
- DUST TO DUST  
woodford rye, gran classico, lemon, elderberry syrup 10.00
- THE LONG GOODBYE  
vida mezcail, cognac, punt e mes, cherry liqueur, bitters 10.00

# NIGHT CAPS

WITH OR INSTEAD OF DESSERT

- TAZZA DE CAFFE  
fernet branca, yellow chartreuse, dawson taylor cold brew, almond milk 11.00
- DOLCE NOCE  
chocolate bourbon, montenegro, brown sugar, walnut bitters 10.00
- SUGA' BEAR  
armagnac, leopold fernet, brown sugar 9.00
- CHOCOLATE SAZERAC  
overholt rye, creme de cacao, absinthe, bitters 9.00
- MR. REYNOLDS (R.I.P. BURT)  
colkegan bourbon, nonino, walnut bitters 11.00

## COCKTAIL CREDITS & PHILOSOPHY

**WE BUILD COCKTAILS** so you don't have to. Making exceptional cocktails takes a lot of thought, hard work, and passion - but enjoying exceptional cocktails should be fun and easy. In other words, you chill and drink, we'll do the foraging, cooking, sourcing, testing, and ice chopping.

### BARTENDERS

Mama G- does all the hard work  
SLynch- mixing and mastering  
Mr. Sparrow- always wins  
Sharktansky- better late than never  
Shane- suspiciously straight-laced  
Susan- brunch guest star

### Bar Friends

Idaho Kombucha  
Purple Sage Farms  
Eagle Creek Orchards  
Snake River Tea  
Peaceful Belly

The Urban Worm  
Dawson Taylor

# SPIRITS

## RYE

Bulleit  
High West Double Rye  
Old Overholt  
Rittenhouse  
Rough Rider  
Sazerac  
Whistle Pig  
Woodford Reserve

## BOURBON

2 Bar  
Basil Hayden  
Bib & Tucker  
Buffalo Trace  
Bulleit  
Colkegan  
Elijah Graig  
Four Roses Single Barrel  
Jack Daniels  
Makers Mark  
Old Granddad  
Rough Rider  
Woodford Reserve

## SINGLE MALT SCOTCH

Dalmore  
Glenmorangie 10yr  
Oban 14yr  
Talisker 10yr  
Balvenie Doublewood  
Glenfiddich 14yr  
Macallan 12yr  
Auchentoshan  
Benriach  
Laphroaig 10yr

## IRISH WHISKEY

Bushmills  
Jameson  
Tullamore Dew Phoenix  
Redbreast 12 yr

## BLENDED

Cutty Sark Prohibition  
Johnny Walker Black  
Dewars  
High West Campfire  
Toki Suntory Japanese  
Basil Hayden Dark Rye

## RUM

Appleton Special  
Don Q Blanco  
Don Q Anejo  
Kirk & Sweeney  
Smith & Cross  
Sailor Jerry  
Goslings Black Seal  
Pyrat XO

## GIN

Aviation  
Ransom Old Tom  
Beehive Barrel Reserve  
Big Gin Barrel-Aged  
Cadee  
Leopold's  
Junipero  
Great Grey  
Hendrick's  
Beefeater  
Bombay Sapphire  
Plymouth  
Tanqueray  
The Botanist

## VODKA

Koenig  
Chopin  
44 North Huckleberry  
Stoli  
Titos  
Ketel 1  
Ketel 1 Citroen  
Grey Goose  
Absolut

## TEQUILA

Espolon Blanco  
Espolon Reposado  
Espolon Anejo  
Herradura Silver  
Herradura Reposado  
Herradura Anejo  
Herradura Ultra Anejo  
Patron Silver

# HAND BUILT HAPPY HOUR

WEEK DAYS  
3-5:30PM  
10PM-LATE

## COCKTAILS

### MANHATTAN

overholt rye, antica car-  
pano, bitters 6.00

### FUZZY LEOPARD

vodka, triple sec, local  
herb cordial, lime 5.00

### BRITISH SLUR

dry gin, aperol, earl grey,  
lavender,  
honey, lemon 6.00

### MARGARITA

silver tequila, triple sec,  
lime, agave 6.00

### BUFFALO BERRIES

buffalo trace, berry  
habanero syrup, lemon  
6.00

### LE BOURGET

dry gin, st. germain,  
grapefruit, lemon 6.00

### MILAN MULE

fernet branca, lime,  
house ginger beer 6.00

### BARTENDERS' WHIM

cocktail of the shift  
5.00

## LATE NIGHT FOOD

### ONE STREET TACO

braised pork, chimichurri, habanero carrot pico, salsa  
cruda, queso fresco 2.50

### HAND-CUT FRIES 2.00

### POUTINE

ballard curds, handcut fries, braised  
pork, gravy 6.00

### WINGS

bleu cheese dressing 5.00

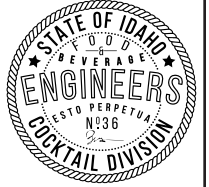
### SALMON CROQUETTES

wild salmon, chives, red pepper,  
sesame ginger aioli 5.00

BEIGNETS & BUTTERSCOTCH 5.00

9/25/2018

Sign Off



**RED FEATHER**  
WE BUILD COCKTAILS

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