

RED FEATHER LOUNGE

FOOD MENU FOR COCKTAILING

KITCHEN HOURS

Su - W 5-10PM

Th - Sat 5- 10:30PM

DESSERT

BEIGNETS & BUTTERSCOTCH

freshly fried, bourbon butterscotch 7.50

PEACH BUNDT CAKE

blueberry & mint compote, candied walnuts, brown butter ice cream 7.50

S'MORES ROLL CAKE

chocolate cake, marshmallow fluff, graham cracker-hazelnut crumble, peanut butter ice cream // \$ 7.50

HOUSE MADE ICE CREAM

pick one // \$ 3.50
- vanilla
- peanut butter
- seasonal sorbet
chocolate sauce available upon request

AFTER DINNER DRINKS

KECK IN THE PANTS

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

OAXACAN CIGAR

xicaru mezcal, white creme de cacao, ancho liqueur, cynar 10.00

CHOCOLATE SAZERAC

overholt rye, creme de cacao, absinthe, orange oil 9.00

BARTENDER DESSERT

(and breakfast, lunch, dinner)
Shot of Fernet Branca 6.00

INDEX OF OUR FRIENDS AND FARMERS

PEOPLE	PRODUCT	PLACE
Fiddlers Green Farm	heady veggies	Boise, ID
Dream Chocolate	organic dark chocolate	Boise, ID
H and H Farms	hot house tomatoes	Boise, ID
Eagle Creek Orchard	organic tree fruit	Richland, OR
M and M Heath Farms	organic potatoes, beans and more	Buhl, ID
Peaceful Belly	all sorts of organic tasties	Marsing, ID
Purple Sage Farms	organic herbs and greens	Middleton, ID
ACME Bakeshop	super good bread	Garden City, ID
Bigwood	idaho potato buns	Ketchum, ID
Gluten Free Galaxy	GF stuff that normally has gluten	Boise, ID
Ballard Family Cheese	farmstead cheeses	Gooding, ID
Cloverleaf Creamery	small heard milk and cream	Buhl, ID
Steele Apiaries	local raw honey	Eagle, ID
Flying Pig Farm	whole kurobuta hogs	Kuna, ID
Fish Breeders of Idaho	rainbow trout	Hagerman, ID
Lava Lakes Lamb	grass-fed lamb	Hailey, ID
Desert Mountain	grass-fed beef	Hammett, ID