

CLASSICS

FOR THE MODERN PALATE

- 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
- LOVELOCKER
dry gin, lemon, herb cordial, cardamom bitters, egg white 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
- THE LONG GOODBYE
vida mezcal, cognac, punt e mes, cherry liqueur, bitters 10.00
- BUFFALO BERRIES
buffalo trace, lemon, berry-habanero syrup 9.00
- BRITISH SLUR
gin, aperol, lemon, lavender earl grey, honey 9.00
- #NOTMYPENCILLIN
blended scotch, lemon, caramelized honey, muddled ginger 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
brandy, leopold fernet, brown sugar 9.00
- MR. REYNOLDS (R.I.P. BURT)
colkegan bourbon, nonino, walnut bitters 11.00

WARMERS

SOME LIKE IT HOT

- SPIKED CIDER
don q 151, buffalo trace bourbon, house cider 9.50
- RED FEATHER CHOCOLATE
genepy, cherry heering, house cocoa, chartreuse marshmallow 10.00
- SPANISH COFFEE
don q 151, kahlua, warming spices, coffee

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
Aisling- the bone lady

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

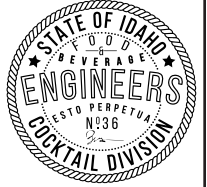
SALMON CROQUETTES

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

BEIGNETS & BUTTERSCOTCH 5.00

11/12/2018

Sign Off



RED FEATHER
WE BUILD COCKTAILS

246 NORTH 8th ST.
BOISE ID 83702
PH 208.429.6340