

# New Works

## LATEST INSPIRATION

- VALE  
big gin, st. germain, dolin dry, grapefruit bitters 10.00
- MOON BUG  
the botanist gin, suze, lillet blanc, cointreau, mint 11.50
- AMERICANA / ITALIA  
old tom gin, averna, campari, soda 10.50
- PRETTY BOY FLOYD  
bib & tucker bourbon, suze, braulio apline liqueur 14.50
- SUR LA PATIO  
neisson rum, anise, aloe liqueur, lemon 12.00
- SMOKE SIGNAL  
vida mezcal, antica carpano, smoked rhubarb liqueur 11.50
- FLOWERS FOR ROSIE  
great grey gin, lemon, thyme, lavender 10.50
- SIR ELTON  
junipero gin, aloe liqueur, suze, lemon, jalapeno, lavender 11.00

# Seasonal

## CURRENT WHIMS

- POST POOLSIDE  
mezcal, aloe liqueur, lime, agave, spicy bitters 10.00
- TINY DANCER  
spanish vermouth, yellow chartreuse, grapefruit bitters, bubbly 10.00
- VIDA BOEMHE  
the botanist gin, suze, lillet blanc, cointreau, mint 11.50
- EVERYTHING NICE  
aged rum, aquavit, allspice, pineapple, lemon 9.50
- BOTANICAL SODA  
square one botanical vodka, lemon, rhubarb, lavender, soda 9.25
- MERIFEATHER  
reposado tequila, thyme, lime, meriwether blackberry boom cider 10.50
- LEARN SOMETHING NEW  
tequila, genepy, lime, verdita (blend of fresh juiced pineapple, mint, cilantro, and jalapeno) 10.00

# Familiar

## OLDER FAVORITES

- HAWAIIAN SUNSET  
vodka, lemon, lime, house grenadine, orgeat 9.50
- THE DANTE  
ketel citroen, green chartreuse, lime, herb cordial, jalapeno 9.50
- LAVENDER GIN FIZZ  
dry gin, lemon, lavender, egg white 10.00
- MILK & HONEY  
elijah craig, lemon, honey, muddled ginger 9.00
- SHOREDITCH  
tequila, triple sec, lime, herb cordial, muddled red pepper, spicy bitters 9.50
- PENICILLIN  
bourbon, fernet-branca, brown sugar, bitters 10.00
- PEPPERBOX  
plymouth gin, green chartreuse, lemon, fresh cracked pepper 10.50
- BURNADETTE  
mezcal, yellow chartreuse, cherry heering, lime, rhubarb bitters 11.00

Don't see the spirit you're looking for? Our bartenders would be happy to recommend something that you'll thoroughly enjoy. Maybe you'll discover a new love!

### BARTENDERS

Mama G- does all the hard work  
Mr. Sparrow- always wins  
Sharktansky- the dark horse  
Susan- sickeningly classy  
Sara- the ringer  
SLynch- sometimes  
Trevor-the newbie  
Will- apprentice

### Bar Friends

Idaho Kombucha  
Purple Sage Farms  
Eagle Creek Orchards  
Snake River Tea  
Peaceful Belly  
The Urban Worm  
Dawson Taylor  
Meriwether Cider

# SPIRITS

## RYE

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

## BOURBON

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  
Benriach  
Laphroaig 10yr

## IRISH WHISKEY

Bushmills  
Jameson  
Tullamore Dew Carribean-Cask  
Redbreast 12 yr

## BLENDED

Cutty Sark Prohibition  
Johnny Walker Black  
High West Campfire  
Toki Suntory Japanese

## RUM

Appleton Special  
Don Q Blanco  
Don Q Anejo  
Kirk & Sweeny  
Neisson Agricole  
Sailor Jerry  
Goslings Black Seal

## GIN

Aviation  
Ransom Old Tom  
Beehive Barrel Reserve  
Big Gin Barrel-Aged  
Chapter 1 Navy  
-Strength  
Great Grey  
Hendrick's  
Beefeater  
Bombay Sapphire  
Plymouth  
Tanqueray  
The Botanist

## VODKA

Koenig  
Belvedere  
Chopin  
44 North Huckleberry  
Stoli  
Titos  
Kissui Japanese  
Ketel One  
Ketel One Citroen  
Grey Goose  
Absolut

## TEQUILA/MEZCAL

El Jimador Reposado  
Espolon Blanco  
Espolon Reposado  
Espolon Anejo  
Herradura Silver  
Herradura Reposado  
Herradura Anejo  
Herradura Ultra Anejo  
Casamigos Anejo  
Casamigos Mezcal  
Del Maguey Albarradas  
Del Maguey Chichicapa

# HAND BUILT HAPPY HOUR

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

## COCKTAILS

### FUZZY LEOPARD

vodka, triple sec, local  
herb cordial, lime 5.00

### BRITISH SLUR

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

### BUFFALO BERRIES

buffalo trace, berry  
habanero syrup, lemon  
6.00

### LE BOURGET

dry gin, st. germain,  
grapefruit, lemon 6.00

### MARGARITA

tequila, triple sec, lime,  
agave 6.00

### BARTENDERS' WHIM

cocktail of the shift  
6.00

## 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

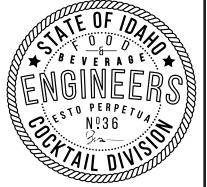
### SALMON CROQUETTES

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

BEIGNETS & BUTTERSCOTCH 5.00

7/5/2019

Sign Off



# RED FEATHER

WE BUILD COCKTAILS

246 NORTH 8th ST.  
BOISE ID 83702  
PH 208.429.6340