

Beverages

BOTTLED BEER SELECTIONS

Spire Mountain Cider <i>Olympia, WA 12oz.</i>	6	Ayinger Celebrator Doppelbock <i>Germany 14.9oz.</i>	7
Lindeman's Framboise Lambic <i>Belgium 16.9oz.</i>	7	Bear Republic Hop Rod Rye <i>California 12oz.</i>	6
Singha <i>Thailand 12oz.</i>	6	Aecht Schenkerla Rauchbier Märzen <i>Germany 16.9oz.</i>	7
Reissdorf Kolsch <i>Germany 16.9oz.</i>	7	Unibroue Trois Pistoles Belgian Strong Dark Ale <i>Quebec 12oz.</i>	6
St. Bernardus Witbier <i>Belgium 11.2oz.</i>	7	Guinness Stout <i>Ireland 14.9oz.</i>	6
Weinheinstephaner Hefeweisse Bier <i>Germany 16.9oz.</i>	7	Black Boss Porter <i>Poland 16.9oz.</i>	8
Saison Dupont Farmhouse Ale <i>Belgium 12.7oz.</i>	7	Lost Abbey Angel's Share <i>California 12.7oz.</i>	15
Hitachino Espresso Stout <i>Japan 12oz.</i>	8	Scuttlebutt Old No.1 2009 Barleywine <i>Everett, WA 12.7oz.</i>	7
Upright #4 Pale Saison <i>Portland, OR 25.6oz.</i>	17	Brewdog Paradox Smokehead <i>Scotland 11.2oz.</i>	10
La Chouffe IPA Trippel <i>Belgium 11.2oz.</i>	7	Victoria Lager <i>Mexico 12oz.</i>	6
Trappist Rochefort 10 Ale <i>Belgium 11.2oz.</i>	10	Bitburger Drive Non-Alcoholic <i>Germany 12oz.</i>	6

WASHINGTON BEERS ON DRAFT

6

We always have 8 rotating, local craft beers available by the pint. Please ask your server what's on tap.

CHAMPAGNE & SPARKLING WINES

TREVERI BLANC DE BLANCS <i>YAKIMA, WASHINGTON</i>	10 40	VALDO PROSECCO <i>VENETO, ITALY</i>	8 32
VEUVE CLIQUOT YELLOW LABEL BRUT CHAMPAGNE	18 72	PUNKT GENAU SPARKLING ROSÉ <i>WEINVIERTEL, AUSTRIA 100% BLAUER ZWEIFELT</i>	12 48
DOM PERIGNON CHAMPAGNE 2000 VINTAGE	-- 160	BOERI CASCINA NOTO MOSCATO D'ASTI <i>PIEDMONT, ITALY</i>	9 34

WHITE & ROSÉ WINES

STEELE CUVEE CHARDONNAY <i>LAKE COUNTY, CALIFORNIA</i>	11 38
WITHER HILLS SAUVIGNON BLANC <i>MARLBOROUGH, NEW ZEALAND</i>	10 36
WHIDBEY ISLAND WINERY SIEGERREBE <i>WHIDBEY ISLAND, WASHINGTON -GEWURZTRAMINER/ MADELEINE ANGEVINE HYBRID</i>	9 34
LURTON DOMAINE DE SALICE VIOGNIER <i>LANGUEDOC, FRANCE</i>	8 30
CHARLES & CHARLES SYRAH ROSÉ <i>COLUMBIA VALLEY, WASHINGTON</i>	8 30
ZOLO TORONTÉS <i>MENDOZA, ARGENTINA</i>	9 34
FIDELITAS SÉMILLON <i>WALLA WALLA, WASHINGTON</i>	11 38

RED WINES

CHARLES SMITH VELVET DEVIL MERLOT <i>COLUMBIA VALLEY, WASHINGTON</i>	8 30
MILBRANDT 'TRADITIONS' CABERNET SAUVIGNON <i>COLUMBIA VALLEY, WASHINGTON</i>	11 38
MAZZEI POGGIO ALLA BADIOLA <i>TOSCANA, ITALY -SANGIOVESE/ MERLOT</i>	9 34
GORDON BROTHERS SYRAH <i>COLUMBIA VALLEY, WASHINGTON</i>	10 36
BAUTISTA SIMONA MALBEC <i>MENDOZA, ARGENTINA</i>	10 36
BERAN VINEYARDS ESTATE PINOT NOIR <i>WILLAMETTE VALLEY, OREGON</i>	13 44
FAUSTINO V RIOJA RESERVA <i>RIOJA, SPAIN -TEMPRANILLO/ MAZUELO</i>	9 34

NON-ALCOHOLIC DRINKS

TEA COOLER <i>Chamomile, Jasmine, and Cascade Hop Tea Melange, Grapefruit Bitters, Elderflower Syrup, Lemon, Soda</i>	6
MANGO SPRITZER <i>Mango, Mint, Lime, Thai Spiced Syrup, & Soda</i>	6

SOFT DRINKS

Lemonade	4
Orange Juice	
Apple Juice	
Cranberry Juice	
Grapefruit Juice	
Voss Sparkling Water	
Voss Still Water	
Dry Lemongrass Soda	
Hot Lips Raspberry Soda	
Jarritos Toronja Grapefruit Soda	
Regatta Ginger Beer	
Mexican Coca-Cola	
House-Made All Natural Tonic Water	

COFFEE & TEA

Thai Iced Tea	4
Thai Iced Coffee	
Hot Tea (<i>Hojicha Green Tea, Chamomile Citrus, Earl Grey, Mint, Ginger Twist, Jasmine</i>)	
French Pressed Coffee (regular or decaf)	

SODA

Coke	3
Diet Coke	
Sprite	
Barq's Root Beer	
Fanta Orange	

HAPPY HOUR: 11AM-6PM & 10PM-CLOSE.

\$3 OFF HOUSE DRINKS

DAILY \$5 GLASS POUR WINE SPECIALS ON A SELECT RED & WHITE WINE

\$2 OFF ALL DRAFT BEERS

House Drinks

- ALL DRINKS \$10 -

DAIQUIRI DE JEREZ

LA GITANA MANZANILLA SHERRY, LUXARDO MARASCHINO, LIME, GRAPEFRUIT, SUGAR

Our Sherry-based twist on the Hemingway Daiquiri by Constante Ribalagua Vert, El Floridita Bar, Havana, Cuba, 1930's

TURF COCKTAIL

HAYMAN'S OLD TOM GIN, DOLIN DRY VERMOUTH, LUXARDO MARASCHINO, PACIFIQUE ABSINTHE, ANGOSTURA ORANGE BITTERS

Adapted from Harry Johnson's Bartender Manual, 1900

KAFFIR FLING

SOBIESKI VODKA, GINGER SYRUP, LIME, KAFFIR LIME LEAVES, EGG WHITE, CINNAMON

Adapted from David Wolowidnyk, West Restaurant Vancouver, B.C.

BENSONHURST

RITTENHOUSE BONDED RYE, DOLIN DRY VERMOUTH, LUXARDO MARASCHINO, CYNAR

Chad Solomon, Milk and Honey, New York

LADY DIABLA

TEQUILA POR MI AMANTE, EDMOND BRIOTTET CRÈME DE CASSIS, LIME, REGATTA GINGER BEER

Our strawberry infused spin on the El Diablo from "Trader Vic's Book of Food and Drink", 1946

AVIATION

VOYAGER DRY GIN, LUXARDO MARASCHINO, ROTHMAN & WINTER VIOLETTE, FRESH LEMON

Hugo Ensslin's Recipes for Mixed Drinks, 1916

PEPPERED FRESCA

EL JIMADOR REPOSADO TEQUILA, ESSENCIA ORANGE MUSCAT, THAI BASIL, WATERMELON AGUA FRESCA, LIME, SALT, PEPPER

LA COLA NOSTRA

ZACAPA 23-YR RUM, AVERNA AMARO, ST. ELIZABETH ALLSPICE DRAM, FRESH LIME, SUGAR, VALDO PROSECCO

Don Lee, PDT, New York

BANANA DAIQUIRI

PLANTATION BARBADOS 5-YR. RUM, GIFFARD BANANE DU BRÉSIL, GINGER SYRUP, FRESH LIME, ARDBEG SCOTCH MIST

Adapted From Shaun Layton, L'Abattoir Vancouver, B.C.

PENICILLIN

HOUSE BLENDED SCOTCH, HONEY-GINGER SYRUP, FRESH LEMON, FLOAT OF LAPHROIG CASK STRENGTH

Sam Ross, Milk and Honey, New York

NO. 5

ZAYA 12-YR. RUM, ST. GERMAIN ELDERFLOWER LIQUEUR, FEE'S PEACH BITTERS, GRAPEFRUIT, LIME

NORDIC REVIVER

AALBORG AQVAVIT, COMBIER, HOUSE-MADE SWEDISH PUNSCH, LEMON, PACIFIQUE ABSINTHE RINSE

A further Scandinavian spin on the Corpse Reviver No. 2 recipe from Trader Vic's Bartender's Guide, 1947

ARTILLERYMEN'S PUNCH

BUFFALO TRACE BOURBON, CRUZAN BLACKSTRAP RUM, BRUGAL WHITE RUM, ROTHMAN & WINTER APRICOT, ORANGE, LEMON, SUGAR, EARL GREY TEA

Thomas Mario, Playboy's Host and Bar Book, 1971

GARDEN CUP

HOUSE MADE GARDEN CUP NO.1 (STRAWBERRY, CUCUMBER, AND CILANTRO-INFUSED GIN, SHERRY, VERMOUTH, CURAÇAO, BITTERS), HOUSE MADE BRITISH-STYLE LEMON SODA, CUCUMBER, LEMON, MINT

Our scratch interpretation of the summer classic by James Pimm, London, England, 1823

PISCO SOUR

DON CÉSAR PISCO PURO, FRESH LIME, SUGAR, EGG WHITE, ANGOSTURA AND CHUNCHO BITTERS

Victor Morris Lima, Peru, 1921

ROSÉ SANGRIA

NOVO FOGO CACHAÇA, MANDARINE NAPOLEON, ST. GERMAIN ELDERFLOWER, BARNARD GRIFFIN ROSÉ OF SANGIOVESE, RHUBARB SYRUP, FRESH CITRUS

BRAMBLE THE ELDER

BUTTER-FAT WASHED NOVO FOGO GOLD CACHAÇA, ST. GERMAIN ELDERFLOWER, BITTERMEN'S GRAPEFRUIT-HOP BITTERS, FRESH BLACKBERRIES, LEMON

FUMO SALATO

SOMBRA MEZCAL, MARTINI ROSE VERMOUTH, GRAN CLASSICO BITTER, PINEAPPLE SYRUP, SAGE, LIME, CHERRY SMOKED SEA SALT, GRAPEFRUIT ZEST

GEORGIA MINT JULEP

HENNESSY COGNAC, HOUSE-MADE PEACH LIQUEUR, FRESH MINT, FLOAT OF SMITH & CROSS JAMAICAN RUM

Adapted from Irvin S. Cobb's Own Recipe Book, 1936

CHANTANEE'S
Naga COCKTAIL LOUNGE
TIKI MENU

MAI TAI
Jamaican Rum, Curaçao, Orgeat, Rock Candy Syrup, Hand-Squeezed Lime

NAGA SWIZZLE
Blackstrap Rum, Falernum, Angostura Bitters, Thai Chili, Pineapple, Orange, Lime

NUI NUI
Amber Rum, Don's Spices #2 (Allspice and Vanilla), Cinnamon Syrup, Angostura Bitters, Fresh Orange, Lime

PIÑA COLADA
Light Rum, Cream of Coconut, Fresh Pineapple, Angostura Float
- Blended -

MISSIONARY'S DOWNFALL
Light Rum, Peach Liqueur, Honey, Mint, Pineapple, Lime
- Blended -

DEATH IN THE SOUTH PACIFIC
Rhum Agricole, Jamaican Rum, Grand Marnier, Falernum, Orgeat, Absinthe, Lemon, Lime, Float of Grenadine & Blackstrap Rum

SINGAPORE SLING
Dry Gin, Cherry Heering, Combiel, Benedictine, Grenadine, Angostura Bitters, Lime, Pineapple

Just ask for it "Brook Samson" and we will put any tiki drink in a 48 oz. Bowl for you. Serves 2-4, or maybe just one. \$25



- ALL BAR FOOD & SNACKS \$5 -

SPICY SALMON SALAD

CRAB SALSA SALAD WITH CRISPY WONTON

CHANTANEE HOT WINGS

SUN-DRIED PORK & BEEF

YELLOW CURRY POTATO SAMOSA

CRISPY PAPAYA SALAD

CHICKEN POTSTICKER & CRISPY WONTON

CURRIED MINI BURGER WITH FRIES