

McMILLIN'S

FIRESIDE LOUNGE

APERITIFS

The Negroni

Equal parts Campari, Bombay Gin and Sweet Vermouth served over ice with an orange peel garnish. 10.95

Champagne Cocktail

Champagne spiked with sugar cube, orange bitters and Cognac. Garnished with Orange twist. 12.95

A Midwinters' Night Cosmopolitan

Shakespeare Vodka, Cointreau, Cherry Liqueur some fresh lime juice and a splash of Cranberry with a lemon twist

McMILLIN'S COCKTAILS

Vieux Carre

Rye Whiskey, Cognac Sweet Vermouth, Bar Spoon Benedictine, Peychaud's bitters and Angostura bitters. Served with a lemon twist. 11.95

Dead Man's Bay

The Original Sailor Jerry Spiced Rum, honey-ginger syrup, apple cider and a Ginger Beer float. Served with apple slice & lime wedge. Shaken and served in a tall glass over rocks. 12.95

McMillin's Whiskey Sling

Knob Creek Whiskey, Luxardo Cherry Liqueur, Grand Marnier, Bar Spoon Dom Benedictine, Bitters. Served in a Collins glass with lime and pineapple juice with a cherry and orange peel garnish. 14.95

McMillin's Perfect Manhattan

Bulleit Rye Whiskey, Sweet & Dry Vermouth and Fees Brother's Whiskey Barrel aged bitters. Served up with a cherry and orange. 13.95

MARTINIS

Classic Rum Cocktail

Bacardi Silver Rum, Fresh Lime Juice, Pomegranate Juice and simple syrup. Served up with a lime slice. 11.95

The Roche Harbor Classic Martini

Our Martini starts with Local Spy Hop Aromatic Gin then we add Dolin Dry Vermouth and give it a quick shake until frosty and serve up with an olive and a pickled onion. 13.95

Lavender Lemon Drop

Svedka Citrus vodka, Spy Hop Lavender-Rose liqueur, and lemon juice are shaken and served up in a lavender sugar rimmed glass. 13.95

Vesper

James Bond "3 measures of Bombay Dry Gin, one of Absolute, half a measure of Kina Lillet. Shake it very well until its ice cold, add a thin slice of lemon peel. Got it?" –Ian Fleming Casino Royale. In celebration of this cocktail our Vesper combines Absolut Vodka, Bombay Sapphire Gin and Lillet. 12.95

Pig War Martini

On June 15th 1859 an American farmer shot an Englishman's pig doing another nose job in his potato patch. The spat over this English pig caused an international dispute that lasted over 12 years. In honor of this troublesome pig, raise your glass, you're on American soil! Titos Handmade Vodka, Triple Sec and a blend of orange, cranberry and pineapple juice. Served up in a martini glass with a lucky little pig. 13.95

The White Ghost

In honor of our own spirit of Ada, Local Spy Hop Gin, Cointreau and lemon juice. Served up with a lemon twist. 12.95

WINES BY THE GLASS

White Wine

Rose of Sangiovese, Waterbrook, WA 2014	8.95
Pinot Gris, Abbey Page, Willamette, OR 2014	9.95
White Blend, Saviah "Jack" White, WA 2015	8.95
Sauvignon Blanc, Shannon Ridge, CA 2014	9.95
Riesling, Monarcha, Columbia Valley, WA 2015	9.95
Chardonnay, Gravel Bar, Col. Valley, WA 2014	9.95
Chardonnay, Steele, Cuvee, CA 2014	12.95
Sparkling Brut, Gruet, New Mexico NV	9.95

Red Wines

Pinot Noir, Cloudveil, Dundee, OR 2014	9.95
Syrah, "The Jack", Columbia Valley 2014	10.95
Merlot, Columbia Crest, Horse Heaven 2014	9.95
Red Blend, Apex Cellars, "The Catalyst", WA, 2012	9.95
Meritage, McManis, North Forty, CA 2014	12.95
Cabernet Sauvignon, Edna Valley, CA 2013	9.95
Cabernet Sauvignon, Pendulum, WA 2014	12.95
Zinfandel, Jed Steele's Shooting Star, CA 2012	9.95