GOURMONDO

COCKTAILS

INDIVIDUAL COCKTAILS - $12.95, 4OZ EACH

Cosmopolitan
ketel one citron, cointreau, fresh cranberry juice, fresh lime juice

Ginger Lime Sour
bulleit bourbon, fresh orange juice, fresh lime juice, ginger infused simple syrup

Manhattan
bulleit rye whiskey, carpano antica sweet vermouth, angostura bitters

COCKTAIL FLIGHTS - $29.95, 4OZ EACH

Tiki Flight
Mango Daiquri - mango, lime, rum

Paloma - grapefruit, lime, tequila

The Port Light - passion fruit, lemon, grenadine, bourbon

Boating Flight
Gin & Juice - strawberry, lime, aperol, gin

Guava Margarita - guava, lime, triple sec, tequila

Peach-Lemon Drop - peach, lemon juice, triple sec, vodka

GOURMONDO

BEER & WINE

BEER

Rainier Lager | $18.00
american adjunct lager style beer

Wonderland Trail IPA | $24.00
this pacific northwest IPA blends aromatic hops and finishes with bright citrus flavors

Mac & Jacks Amber Ale | $24.00
this beer erupts with a floral, hoppy taste, followed by a well-rounded malty middle, finishing with a nicely organic hop flavor

WINE

Valdo Numero 1 Prosecco | $32.00
ripe apple, pear, peach along with tropical fruits such as banana and pineapple are accented by floral notes. a well-balanced, pleasant, and harmonious palate with a medium-body and a long, persistent finish.
pairs well with our cheese & charcuterie tray

Domaine de Couron Ardèche Rosé | $32.00
soft and stylish with an endlessly refreshing palate of summer cherry, watermelon and passion fruit flavors. clean with good fruit-filled body and a dry finish-100% grenache.
pairs well with our smoke duck skewers

Tomero Mendoz Malbec | $40.00
red fruits, floral aromas, and a spicy touch stand out on the nose. the notes of cocoa and vanilla from oak aging add a pleasant complexity to the fruit. both sweet and refreshing. the owner of silky tannins and a vibrant finish, the result of the cold area where the grapes were sourced, which lends it its characteristic acidity.

pairs well with our seared balsamic beef platter

Velante Pinot Grigio | $40.00
an aroma of golden delicious apples, ripe pear and peach. it is a pinot grigio with good density and good balance between acidity and plushness. perfect with light starters, salads, fish pasta dishes and risottos.

pairs well with our honey-lavender glazed chicken breast platter