

BOARDWALK REFRESHMENTS

SIGNATURE COCKTAILS

Boardwalk Punch \$10
Cruzan light & dark rums, lime, pineapple,
orgeat, Angostura bitters, ginger
tropical, fruity, sweet

Wildwoods Manhattan \$8
Infused cherry whiskey, bitters,
sweet vermouth
robust, luscious, stiff

Spicy Benidorm Margarita \$8
Serrano spiced tequila, triple sec
lime, lemon, agave nectar
fiery, beachy, sour

Surfer's Gin \$8
House-infused grapefruit gin,
st. germain elderflower liqueur,
lime, sweet vermouth
refreshing, aromatic

Santa Cruz Berry Lemonade \$8
House-infused citrus vodka, lemon,
mixed berry tincture, soda
citrusy, fresh, tart

Lighthouse Daiquiri \$8
House-infused ginger-pear rum,
lime, simple, bitters
full, smoky, spicy

HOUSE BARREL AGED COCKTAILS

BARREL-AGED 6-8 WEEKS IN-HOUSE
AVAILABILITY MAY VARY

5 O'Clock In Cashmere \$11
Woodinville White Dog Whiskey, Dry
Curacao, Benedictine, Cinzano Bianco
Vermouth, Peychauds bitters

Boulevardier \$12
Bourbon, Campari,
Noilly Prat Rouge Vermouth

Bijou \$13
Plymouth Gin, Green Chartreuse,
Carpano Antica Formula Sweet Vermouth,
Regan's Orange bitters

MARIA HINES' FAVORITES

**Boardwalk Signature
Sangria** \$6.50
Dry red wine, brandy, orange juice,
cherries, limes, lemons

Cheffy's Cherry Pickin \$10
Woodford Reserve, Maraschino Liqueur,
Meletti, Cherry & Orange bitters
*as featured at Maria Hines'
Golden Beetle Restaurant (Ballard)*

Whisky Business \$11
Bourbon, Punt e Mes, Dry Vermouth,
Maraschino bitters
*as featured at Maria Hines'
Agrodolce Restaurant (Fremont)*

Misha \$9
Vodka, persimmon syrup, lime
*as featured at Maria Hines'
Tilth Restaurant (Wallingford)*

BAR MANAGER: Rory Wilson

Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness. *



BOARDWALK

REFRESHMENTS



DRAFT BEER

Rainier	\$5.75
Mannys	\$5.75
Black Raven Trickster IPA	\$5.75
Pyramid Hefeweizen	\$5.75
Pelican Brewing Cream Ale	\$5.75
Mack & Jack	\$5.75
Elysian Immortal IPA	\$5.75
Iron Horse Irish Death	\$5.75

PITCHERS

Rainier	\$14
Microbrew	\$20

RED WINE

BY THE GLASS

Barnard Griffin Red Blend	\$6.50
TintoNegro Uco Valley Reserve Malbec	\$10.50
Buried Cane Cabernet Sauvignon	\$10
Arbor Crest Merlot	\$13
Erath Pinot Noir	\$13

BY THE BOTTLE

Barnard Griffin Syrah	\$48
Waterbrook Mélange Red	\$30
DeLille Cellars D2	\$60

BOTTLED BEER

Bud Light	\$4.50
Corona	\$5.50
Stella	\$5.50
Seattle Cider Dry	\$6
Seattle Cider Semi Sweet	\$6
Hopworks IPA 22 oz	\$8
Ghostfish Grapefruit Pale Ale Gluten-Free	\$8

WHITE WINE/ROSE

BY THE GLASS

Kim Crawford Sauvignon Blanc	\$6.50
Nine Hats Pinot Gris	\$8.50
O Wines Chardonnay	\$12
Tamrack Chardonnay	\$8
Efeste Riesling	\$10
Milbrandt Rose	\$8.50

BY THE BOTTLE

L'Ecole No. 41 Semillon	\$38
DeLille Cellars Chaleur Estate Blanc	\$55

SPARKLING / BUBBLES

Zardetto Prosecco	\$7.50
Domaine Ste Michelle Brut	\$8

NON-ALCOHOLIC

Ice Tea	\$2.50
Housemade Lemonade	\$2.50
Arnold Palmer	\$2.50
BlueSky Cola	\$2.50
Lemon Lime Soda	\$2.50
DRY Sodas	\$2.50
Cucumber	
Vanilla	
Juniper Berry	
Rainier Cherry	
Bedfords Gingerbeer	\$2.50
Loose Leaf Tea	\$2.35
Hibiscus	
Lavender	
Mint Medley	
Chamomile	
Earl Grey	
Gen Mai Cha Green	
Local Rootbeer	\$2.50
Local Rootbeer Float	\$6
Slate French Press	\$4 / \$5
Slate Espresso	\$2 / \$3
Slate Latte	\$3.75
Slate Cappuccino	\$3.50
Slate Americano	\$3.25
Slate Cold Brew	\$4.75
Slate Affogato	\$6
House-Made Sodas	\$3.50
Lavender	
Lemon Ginger	
Mixed Berry	
Mint	