



# DRINKS



## HAPPY HOUR

EVERYDAY FROM 3PM - 7PM

### LIQUIDS

GLASS OF HOUSE WINE / 4

*Cabernet Sauvignon, Petite Sirah,  
Pinot Grigio, Chardonnay.*

DRAFT BEER:

Schooner / 2.5 Pint / 4

*Ask your server for rotating tap details.*

ANY WELL DRINK:

Single / 4 Doubles / 6

HAPPY HOUR MARTINIS / 5

*Pomegranate, Blackberry, Clementine Orange,\* or Grapefruit.\**

*\*\$1.00 more for fresh squeezed.*

COCKTAIL OF THE DAY / \$2 off

*A daily offering showcasing the inspired creativity and  
craftmanship of our bartenders. Ask your server for today's  
"Cocktail Du Jour."*

### BITES

HAPPY HOUR FLATBREAD / 6

*Flatbread topped with fresh tomatoes, basil, and Mozzarella.*

SPINACH & ARTICHOKE DIP / 6

*A special Fireside creation. Spinach, Artichoke & Parmesan  
dip served hot with toasted Tuscan bread or fresh veggies.*

SMOKED SALMON MOUSSE / 5

*A creamy and delicious house-made mousse with local Salmon.  
Served with savory rosemary and olive oil toast points  
or fresh veggies.*

PUB CHEESE BOARD / 5

*House-made **spreadable** in the traditional Midwest style,  
with artichoke and Mediterranean olive compote.  
Served with warm breadsticks.*

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HAPPY HOUR 3PM - 7PM

# ABSINTHE

ARE YOU EXPERIENCED?

*Re-live the days of 19th century Paris at the Moulin Rouge. Banned in the U.S. from 1915 until 2007, this now legal spirit is here for your enjoyment. Absinthe was the drink of choice of many well-known artists and writers such as Van Gogh, Picasso, Oscar Wilde and Ernest Hemingway. This black licorice flavored liqueur is served in the traditional fashion using our Absinthe Fountain.*

ABSINTHE ORDINAIRE	8
VIEUX PONTARLIER	9
ABSENTE	10
LUCID	13
MANSINTHE	14

☞ LUCID STARRY NIGHT / 9

*Double Chocolate Vodka with Lucid Absinthe in a cookie-crumb rimmed glass.*

☞ DEATH in the AFTERNOON / 8

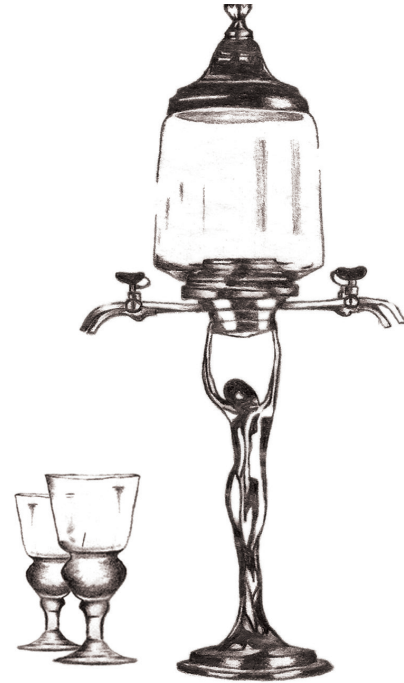
*A Hemingway creation...Absinthe-laced Prosecco served in a Champagne flute.*

☞ CORPSE REVIVER No. 2 / 10

*A reinvigorating cocktail that includes gin, Lillet, orange, fresh squeezed lemon juice, and a touch of absinthe.*

☞ SAZARAC / 10

*The official drink of New Orleans. This classic includes Bourbon or Rye, absinthe, simple syrup, and Peychaud's Bitters.*



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ARE YOU EXPERIENCED?

## LONG & TALL

### 🍸 SMOKEY & SPICY PALOMA / 11

*House infused pineapple-jalapeño tequila, Mezcal and fresh-squeezed grapefruit and lime juices.*

### 🍸 SUMMERTIME BLUE / 7

*A refresher...ANY time of the year!  
Butterfly Pea Infused White Rum with the original  
Cock'n Bull Ginger Beer.*

### 🍸 BLOODY CAESAR or MARY / 8

***Sub house infused pepper or bacon vodka \$1.00***  
*We've perfected our in-house mixes. May we suggest gin in  
place of traditional vodka?*

### 🍸 MOJITO / 9

*Bellingham's Best - Made From Scratch!  
Light Rum, Triple Sec, muddled lime,  
mint leaves, topped with the fizzies!*

### 🍸 GINNY GIN GIN / 7

*Bombay Dry Gin, the original Cock'n Bull Ginger Beer,  
and a dash of house-made ginger syrup.*

### 🍸 POSITANO / 9

*House infused citrus vodka, Limoncello, muddled lemon,  
a touch of Peach Schnapps, strawberry soda and plain bubbles.*

### 🍸 the BASILIST / 10

*Bombay Dry Gin, muddled basil and lime, with  
house-made sour mix and topped with a float of  
the original Cock'n Bull Ginger Beer.*

### 🍸 MAI TAI / 9

*Light rum, Kraken Black Spiced Rum, Orgeat Syrup,  
house-made sour mix, pineapple and orange juices.*



## LONG & TALL

## FIRESIDE FAVORITES

### 🍸 the FIRESIDE VESPER / 9

*Our version of the James Bond classic features velvety-smooth New Amsterdam Gin and Tito's Handmade Vodka with Lillet and a lemon twist.*

### 🍷 MAPLE BOURBON SOUR / 9

*A perfect mix of Bulleit Bourbon, real maple syrup, and our house-made sour mix.*

### 🍸 the CARMEN MIRANDA / 9

*House infused raspberry vodka, X-Rated Liqueur, Triple Sec, Bordeaux Cherry Syrup with muddled lime, lemon and orange.*

### 🍸 JIMMY HENDRICK'S MARTINI / 10

*Hendrick's Gin with muddled cucumber and topped with Cucumber DRY SODA. **Optional: Add Muddled Jalapeño.***

### 🍸 BLACK DIAMOND MARGARITA / 11

*Maestro Dobel Tequila, agave syrup and fresh lime with a Black Lava Salt rimmed glass. **Elegant!***

### 🍸 the ROYALTINI / 11

*House infused raspberry vodka, St. Germaine Elderflower Liqueur, muddled lime, and simple syrup. Topped with Sparkling Banfi Rosa Regale and a mist of rose water.*

### 🍸 GRAPEFRUIT BASIL MARTINI / 10

*Bombay Sapphire Gin, muddled basil, with fresh squeezed grapefruit juice.*

### 🍸 BENTLEY MANHATTAN / 12

*This Manhattan stands above all others. It features prohibition-era Templeton Rye, Antiqua Carpano Sweet Vermouth, and Angostura Bitters.*

### 🍸 CREAMSICLE / 8

*Tastes just like your favorite childhood popsicle...only BOOZY! Made with orange whipped vodka, Triple Sec, organic orange juice, with a splash of cream.*

**Add fresh squeezed orange juice \$1.00**

### 🍸 LEMON DROP / 9

*House infused citrus vodka, Triple Sec with muddled lemon & orange. Served in a sugar-rimmed martini glass.*

## FIRESIDE FAVORITES

## NAUGHTY or SWEET

### FRENCH KISS / 9

*Get "In The Mood" with this mixture of Vodka, X-Rated Liqueur, and organic lemonade.*

### YES PLEASE MARTINI / 11

*A sensuous blend of Absolut Elyx Vodka and St. Germaine Elderflower Liqueur served in an elegant solid copper coupe with an orange twist.*

### INDIGO BLUSH / 11

*Fireside's own Blue Gin with house made basil-lemongrass syrup and fresh squeezed lime juice. Served 'up' or 'on the rocks' with tonic.*

### PUSSY GALORE / 9

*Another James Bond classic! Vodka, Malibu Rum, Banana Liqueur, cranberry & pineapple juices.*

### St. GERMAINE FRENCH 77 / 9

*St. Germaine Elderflower Liqueur, lemon juice, topped with Prosecco.*

### PINEAPPLE UPSIDE-DOWN CAKE / 10

*A tropical concoction of vanilla vodka, Rumchata (cinnamon cream rum) with coconut puree and pineapple juice.*

### ITALIAN LEMON DROP / 9

*A new twist on the lemon drop. This one features Malfy Gin from Italy which is infused with coastal Italian lemons and Solerno, a blood orange liqueur also from Italy.*

### CHOCOLATE MARTINI / 9

*Double Chocolate vodka, Creme de Cocoa. Served in a Ghiradelli drizzled martini glass, with a Bordeaux cherry.*

### the MARILYN / 10

*House infused pineapple-**jalapeño** tequila, Bordeaux Cherry Syrup, X-Rated Liqueur and cranberry juice.*

### Le MELON MULE / 10

*Grey Goose Le Melon Vodka, with the original Cock'n Bull Ginger Beer and fresh lime.*

### SIPPERS / 6

*BSB-Brown Sugar Bourbon  
Fernet Branca  
Pisa Liqueur  
Prailine Liqueur  
Rumchata*



## NAUGHTY or SWEET

## BLAST FROM THE PAST

### 🍸 the MARTINI / 11

*Made with Plymouth Gin Original and a rumor of vermouth. With olives or a twist.*

### 🍸 OLD FASHIONED / 9

*An old favorite...Carefully crafted with Crown Royal, Angostura Bitters, a sugar cube and fresh orange.*

### 🍷 IRISH MULE / 9

*Tullamore DEW Irish Whiskey, Angostura Bitters, and the original Cock'n Bull Ginger Beer with fresh lime.*

### 🍸 REMEMBER THE MAINE / 10

*From the "Gentleman's Companion," a lively mix of Rye, Cherry Heering, Sweet Vermouth and a kiss of absinthe. "Treat this one with the respect it deserves, Gentleman."  
- Charles S. Baker*

### 🍸 the LAST WORD / 12

*Bombay Sapphire Gin, Maraschino Liqueur, Green Chartreuse and fresh squeezed lime juice.*

### 🍸 GRASSHOPPER / 8

*Originally from the 1920's this classic is made with Crème de Menthe, Crème de Cacao, a splash of cream with a Fernet float! Mmmmmm!*

### 🍷 RUSTY NAIL / 9

*For the refined Scot (...or, not)  
Teacher's Highland Cream Scotch with Drambuie.*

### 🍷 DARK & STORMY / 9

*Kraken Black Spiced Rum, our house made ginger-lime syrup, Angostura and Lime bitters, with the original Cock'n Bull Ginger Beer.*

### 🍷 VIEUX CARRÉ / 10

*A tribute to New Orleans, this libation combines Sazerac Rye with Courvoisier and Carpano Antica Sweet Vermouth with a dash of Benedictine.*

### 🍷 PISA GODFATHER / 9

*From Pisa, Italy...this liqueur blends hazelnuts, pistachios and almonds.  
From Scotland...Teacher's Highland Cream Scotch Whisky.*

### 🍸 HOUSE MANHATTAN / 9

*A cousin to the Martini, it is believed this drink was invented at New York City's Manhattan Club specifically for Winston Churchill's American mother. This classic features Bourbon, Sweet Vermouth and Angostura Bitters.  
**With Bulleit add \$2.00.***

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**Ask your server... "What's currently aging in the charred-oak barrel?"**

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## BLAST FROM THE PAST

## WINE, BEER, & MORE

### HOUSE WINES 5/15

*Cabernet Sauvignon, Petite Sirah,  
Pinot Grigio, Chardonnay.*

### RED WINES

**14 Hands Cabernet Sauvignon, WA 7/25**  
*Black cherry, allspice, round.*

**14 Hands Merlot, WA 7/25**  
*Blackberry, stone fruit, lush.*

**Avalon Red Blend, CA 7/25**  
*Big, bold and jammy with a smooth finish.*

**Campo Viejo Tempanillo, Spain 7/25**  
*Full-bodied, extra dry with berry & vanilla notes.*

**Desert Wind Cabernet Sauvignon, WA 8/29**  
*Robust, balanced, and luxurious.*

**Tortoise Creek Pinot Noir, CA 8/29**  
*Light in body with aromas of cherries and raspberries.*

**Gascon Malbec, Argentina 9/34**  
*Rich, velvet, hints of plums, blackberries and a touch of mocha.*

**Menage a Trois Midnight, Napa County, CA 9/34**  
*Sensuous, velvety blackberry & spiced plum...jammy.*



### WHITE / ROSÉ / SPARKLING

**Gazela Vinho Verde, Portugal 7/25**  
*Bright, sparkly, grapefruit, bubbly.*

**Coppola Pinot Grigio, CA 7/25**  
*Fresh fruit character with beautiful aromatics.*

**14 Hands Chardonnay, WA 7/25**  
*Bright aromas of sweet lime and pears.*

**Chateau Ste. Michelle Riesling, WA 7/25**  
*Crisp apple aromas. Light & fresh.*

**Barnard Griffin Sangiovese Rosé, WA 8/29**  
*Luscious array of strawberry, melon, and cranberry notes.*

**Brancott Estate Sauvignon Blanc, NZ 7/25**  
*From the Marlborough region of New Zealand.*

**Barnard Griffin Sauvignon Blanc, WA 8/29**  
*Light notes of citrus & tropical fruit.*

### BEER

*Ask your server for rotating tap and non-alcoholic beer options.*

### BUBBLY OPTIONS

<b>Lunetta Prosecco, Italy</b>	<b>7.50</b> (187ml)
<b>Banfi Rosa Regale, Italy</b>	<b>10</b> (187ml)
<b>Coastal Vines Brut, CA</b>	<b>20</b> (750ml)
<b>Nit Del Foc Cava Brut, Spain</b>	<b>25</b> (750ml)

### CLASSY MOCKTAILS / 5

**Virgin Creamsicle**

**Virgin Mojito**

**Virgin Bloody Mary or Caesar**

**Virgin Cherry Ginger Soda**