



RED UMBRELLA BAR

FIRST THURSDAY

4pm - 9pm

FRIDAY

4pm - 9pm

SATURDAY

4pm - 9pm

SUNDAY

3pm - 9pm

LIVE MUSIC

INDUSTRY NIGHT

PLEASE NO OUTSIDE FOOD OR DRINKS

LIBATIONS

THE RED UMBRELLA

tito's vodka, pama liqueur,
pomegranate, simple, lemon,
prosecco, rosemary 13.00

GREENBELT

timberline vodka, st. germain, lime,
simple, cucumber, soda 12.00

THE INN-LAW

koenig vodka, triple sec, peach
schnapps, lemon, pineapple,
cranberry, simple, soda 12.00

MELINDA'S VENETIAN

aperol, st. germain, prosecco,
orange 11.00

PATIO SPIKED LEMONADE

huckleberry vodka 10.00



SUMMER 75

great grey gin, simple, lemon,
seasonal berry, prosecco 12.00

THE CAPITOL

freeland bourbon, muddled
strawberries, mint, simple,
lemon, soda 13.00

MYRTLE MULE

espolòn blanco tequila, hibiscus
simple, lime, ginger beer 12.00

PATIO SPIKED ICED TEA

porters peach whiskey 10.00



BEER

ROTATING LOCAL DRAFT BEER a.q.

SWEETGRASS APA
grand teton brewing, victor, id • 5.00

TETON AMBER ALE
grand teton brewing, victor, id • 5.50

STELLA ARTOIS LAGER
anheuser-busch, leuven, belgium • 5.50

HUCKLEBERRY CIDER
edge brewing, boise, id • 8.00

RECOIL IPA
payette brewing, boise, id • 5.50

PERONI PALE LAGER
birra peroni industriale, roma, italy • 5.50

BECK'S NON-ALCOHOLIC
brauerei beck & co, germany • 4.50

WINE

PROSECCO adami "garbel" brut, veneto, italy nv 9.75 • 32.00

ROSÉ stoller family estate, willamette valley, or 2021 11.50 • 38.00

SAUVIGNON BLANC seven terraces, nz 2021 9.25 • 31.00

CHARDONNAY chehalem inox™, willamette valley, or 2020 8.00 • 26.00

VIIGNIER sawtooth, snake river valley, id 2021 8.00 • 26.00

PINOT NOIR patton valley, willamette valley, or 2018 12.50 • 41.00

CHIANTI RUFINA selvapiana, tuscan, it 2017 10.00 • 33.00

RHÔNE stéphane ogier "les temps est venu," fr 2018 11.00 • 36.00

BORDEAUX château de ribebon bordeaux supérieur, fr 2016 10.00 • 33.00



SNACKS

BAR MIX ^v
first bowl is free
additional bowls 2.00

HOUSE-MADE NUT MIX ^{GF • V}
with dried fruit 4.50

WHIPPED FETA ^v
eden creamery goats milk feta,
roasted pepper marmalade,
grilled flatbread, EVOO 11.00

SHRIMP COCKTAIL ^{GF}
house-made cocktail sauce 12.00

CHARCUTERIE & CHEESE PLATTER
rotating selection of cured meats,
fruit mustarda, marinated fresh
mozzarella, manchego & crostini
19.00

BREAD & OIL ^v
acme bakeshop sliced bread
& richard's dipping oil 5.00

MIXED IMPORTED OLIVES ^{GF • V}
rosemary & lemon zest 4.50

HAND-CUT POTATO CHIPS ^v
truffle salt, roasted tomato aioli
5.00

BRUSCHETTA ^v
grilled baguette with fresh tomatoes,
basil, balsamic & garlic 7.00

HOUSE-PICKLED VEGETABLES ^{GF} 7.50

GF = GLUTEN-FREE • V = VEGETARIAN

ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS • FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE • WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS • NO SUBSTITUTIONS ALLOWED.