

LOBSTER SHOP

COMMENCEMENT BAY

House Specialty Cocktails

BELLE OF THE BAY

Pear infused vodka, Brovo “pretty” vermouth, chamomile, lemon, sparkling wine | 13

GARDEN IN A GLASS

Gin, yellow Chartreuse, cucumber, lime, Scrappy’s celery bitters, soda water | 15

PINEAPPLE-BASIL DAIQUIRI

Plantation 3 star rum, Lillet Blanc, pineapple, basil, lime | 13

GOLDEN SOUR

Bourbon, banane du brésil, honey, lemon, whiskey barrel-aged bitters | 15

SLEEPLESS IN TACOMA

Vodka, espresso liqueur, amaro Montenegro, pomegranate | 14

NW NEGRONI

Big Gin, Campari, house vermouth, grapefruit oil | 14

THE USUAL

Rye whiskey, amaro Nardini, demerara, Scrappy’s cardamom bitters | 15

Wines by the Glass

Sparkling & Champagne

Borgoluce ‘Lampo’, Prosecco, Treviso, Italy, NV |11

Gratien & Meyer Crémant Rosé, France, NV |11

Taittinger ‘Brut La Francaise’, Montagne de Reims, France, NV |18

White

Pala i Fiori, Vermentino, Sardinia, Italy, 2020 |11

Patient Cotatt Sauvignon Blanc, Loire Valley, 2020 |10

Dr. Loosen ‘Dr. L’, Riesling Mosel, Germany, 2020 |11

Argyle Chardonnay, Willamette Valley, 2019 |13

B.R. Cohn Chardonnay, Russian River Valley, CA, ’18 |15

Rosé

Seven Hills Columbia Valley, 2020 |11

Red

Maison L’Envoyé Fleurie, Beaujolais, France, 2019 |12

Love & Squalor Pinot Noir, Willamette Valley, 2018 |17

Syncline ‘Subduction Red’, Red Blend, Columbia Valley, 2019 |15

Two Vintners Syrah, Columbia Valley, 2019 |14

Board Track Racer (Mark Ryan) Cabernet Sauvignon, Columbia Valley, 2019 |15

Spirit Free

PEAR BASIL FIZZ

Fresh basil, pear nectar, ginger ale | 6

POMEGRANATE MOJITO

Pomegranate juice, fresh mint, lime juice, lemon juice, soda | 6

MOCKING MULE

Cock & Bull ginger beer, lime, fresh mint | 5

STRAWBERRY LEMONADE

House made lemonade, strawberry puree | 6