first thursdays*

at the Red Umbrella Bar
4:00 to 9:00pm

food

**Bar Mix**
first bowl is free; additional bowl 2.00

**Hand-Cut Potato Chips**
truffle salt, roasted tomato aioli 6.00

**Mixed Imported Olives**
rosemary & lemon zest 5.50

**Bruschetta Pomodoro (3)**
grilled Acme Bakeshop baguette
with fresh tomatoes & basil 4.00

1/3 **Pound Thomas Cattle Co. Burger**
lettuce, tomato, red onion on an Acme Bakeshop roll 9.00
add slice of white cheddar 1.00

**Chicken Skewers (2)**
honey-chili glaze 7.00

**Steak & Mushroom Skewers (2)**
red pepper marmalade 10.00

**Shrimp Skewers (2)**
pesto aioli 7.50

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**2nd floor cocktails** 10.00

**GT My Way**
choice of gin: Beefeater, Tanqueray, or Sapphire,
with your own bottle of Fever Tree tonic (regular or diet), lime, rocks
/ make it a double, please: add 5.00

**Mojito on Myrtle**
Bacardi rum, Chambord, muddled mint, collins glass

**Basilico**
Deep Eddy vodka, basil simple, grapefruit, fresh basil, up

**Sunny Day Margarita**
Luna Azul tequila, Clear Creek pear brandy, lime, salt rim, rocks

**Melinda’s Venetian**
Aperol, St. Germaine, prosecco, orange wheel, rocks

**Lighter Than Air**
Benchmark #8 bourbon, lemongrass shrub, soda water, rocks

**Strawberry-Rhubarb Shrub** (non-alcoholic) 5.00
house rhubarb shrub, fresh strawberry, muddled mint, soda water
/ add a shot of vodka or gin +a.q.

**Draft beer** 5.00

**Rotating Local Drafts**

**Wines by the glass** 10.00

**White & Rosé**

- **Sauvignon Blanc** Nautilus, New Zealand
- **Chardonnay** Taft St. Russian River, CA
- **Pinot Grigio** Alois Lageder, Italy
- **Rosé** of Grenache Cinder, ID

**Red**

- **Pinot Noir** Montinore Red Cap, OR
- **Chianti Classico** Selvapiana, Italy
- **Bordeaux** Château de Ribeon, France

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*May 4th, June 1st, July 6th, August 3rd, September 7th
weather permitting (this is Idaho, after all)

First Thursday prices can’t be combined with any other discounts
No outside food or beverages, please