

first thursdays*

at the Red Umbrella Bar

4:00 to 9:00pm

food

BAR MIX ^V

first bowl is free; additional bowl 2.00

HAND-CUT POTATO CHIPS ^V

truffle salt, roasted tomato aioli 6.00

MIXED IMPORTED OLIVES ^{GF VEG}

rosemary & lemon zest 5.50

BRUSCHETTA POMODORO (3) ^{VEG}

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) ^{GF}

honey-chili glaze 7.00

STEAK & MUSHROOM SKEWERS (2) ^{GF}

red pepper marmalade 10.00

SHRIMP SKEWERS (2) ^{GF}

pesto aioli 7.50



*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

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 Ribebon, France

