

# IDLEWILD SPIRITS

## AND HOW TO DRINK THEM

Pricing: Taste | Neat/Rocks | Bottle (While Supplies Last)

### WHISKEY

#### WHITE WHISKEY

Our bourbon mash, dominantly corn, bold in grain flavor and untouched by barrels

\$1 | \$5 | \$29

#### WOODCUTTER'S BOURBON

About 60% corn, our bourbon whiskey is aged in American White Oak barrels

\$1 | \$6 | \$39

#### RYE WHISKEY

Made with 93% rye and a touch of malted barley, this whiskey comes with a smooth, oaky, full bodied rye flavor

\$1.5 | \$6 | \$46

#### SINGLE MALT WHISKEY

100% malted barley, four different malts, resulting in a chocolate nose, and notes of caramel, honey & oak

\$1.5 | \$7 | \$59

### GIN

#### ALPINE GIN

A balanced medley of 13 classic and exotic botanicals for a unique, soft and citrusy gin

\$1 | \$5 | \$32

#### PURPLE DAZE

Alpine Gin, infused with a variety of violette flower, giving it a deep indigo color while remaining soft & citrusy

\$1 | \$6 | \$35

#### HIBISCUS GIN

Alpine Gin infused with dried hibiscus flower, turning the color to a deep crimson, while transforming the palate to floral, tart, & dry

\$1 | \$6 | \$35

#### BARREL AGED GIN

Alpine Gin, aged in used bourbon barrels, softening the juniper and bringing forward lavender notes

\$1.5 | \$7 | \$39

### RUM

#### ROCKY MOUNTAIN SILVER

Distilled from 100% molasses & sugar cane, this rum has no shortage of robust flavor

\$1 | \$5 | \$29

#### ROCKY MOUNTAIN GOLD

Our Silver Rum matured in used bourbon barrels, giving it a slight oaky finish with no sugar or spice added

\$1 | \$5 | \$35

### VODKA

#### IDLEWILD VODKA

Distilled mainly from corn, with a touch of barley, distilled 9 times to provide an incredible smoothness and mouth-feel

\$1 | \$5 | \$29

#### LEMON VODKA

Our Idlewild Vodka, infused with a generous amount of hand zested lemon peel, with no sugar added to give it a bright, fresh lemon flavor

\$1 | \$6 | \$33

#### ORANGE VODKA

Our Idlewild Vodka, infused with a generous amount of hand zested orange peel, with no sugar added to give it a smooth orange finish

\$1 | \$6 | \$33

### SPECIALTY

#### COFFEE LIQUEUR

Silver Rum base, aged with toasted oak chips, mixed with a house roasted cold brew an sugar

\$1 | \$6 | \$35

#### LEMILLA LIGHTNING

Idlewild White Whiskey, distilled with lemon zest and vanilla beans, to leave you with a citrusy sweetness with no added sugar

\$1 | \$6 | \$33

#### IDLEWILD GRAPPA

House distilled grappa, using wine remnants from Winter Park Winery

\$1 | \$5 | \$34

HOW WOULD YOU LIKE THAT?



Taste



Neat



Rock(s)



Soda +\$1

TRY SOMETHING NEW!  
ASK ABOUT SEASONAL INFUSIONS

OR BUILD YOUR OWN FLIGHT BY  
CHOOSING 6 TASTERS!

# COCKTAILS

## HOUSE SPECIALTIES

### IDLEWILD MULE \$11

Choice of Idlewild Spirit, House-made Ginger Beer, Lime  
(Try it Mom's Way +\$3)

### IDLEWILD TONIC \$11

Choice of Idlewild Spirit  
House-made Tonic, Lime

### SPIRITS

Idlewild Vodka: Vodka, Lemon, Orange, Cucumber, Vanilla

Idlewild Gin: Alpine, Hibiscus, Purple Daze, Cucumber

Idlewild Whiskey: Bourbon, Rye, Single Malt, White

Idlewild Rum: Silver, Gold, Spicy Pineapple,

Misc: Grappa, Lemilla Lightning, Rice Rocket

(There may be an additional charge for some spirits)

**BE SURE TO ASK YOUR SERVER ABOUT DAILY COCKTAIL SPECIALS**

## IDLEWILD ORIGINALS

### THE MARY POPPIN \$13

Purple Daze gin, elderberry liqueur, lemon juice, honey simple syrup

### THE JUNGLE BOOGIE \$14

Woodcutter bourbon, pineapple juice, lime juice, spiced simple syrup, mezcal, soda water

### PEARTINI \$13

Idlewild vodka, pear liqueur, lemon, Strong Water ginger bitters

### THE STACHE \$16

Idlewild pistachio infused gin, lemon juice, honey simple syrup, egg whites, pistachio and aromatic bitters.

### THE MAPLE LEAF \$13

Idlewild Barrel Aged Gin, maple simple syrup, star anise.

### NEW ORLEANS GROOVE \$15

Duck fat wash Single Malt Whiskey, simple syrup, angostura bitters, smoked orange twist

### THE TREE WELL \$14

Idlewild Alpine Gin, Golden Moon Dry Curacao, lime juice, honey simple syrup, angostura bitters topped with prosecco

### THE NUTTY PROFESSOR \$13

Idlewild Rye whiskey, walnut liqueur, Averna, orange bitters

## IDLEWILD MOCKTAILS

### CITRUS AND HONEY \$9

Fresh squeezed grapefruit juice, wild coco, honey, lime juice, orange flower water

### WOODEN SHIP \$9

House made apple butter, honey, lemon juice, soda water

## HOUSE CLASSICS

### SMOKED AND SPICED OLD FASHIONED \$13

Idlewild Woodcutters bourbon, spiced simple syrup, Strong Water aromatic bitters, orange bitters, smoked cinnamon glass

### JACK ROSE \$13

Idlewild apple cinnamon whiskey, lime juice, grenadine, aromatic bitters

### BOURBON FLIP \$14

Woodcutter bourbon, Cynar, cointreau, spiced simple syrup, egg whites, barrel aged bitters, cinnamon

### FRENCH MARTINI \$13

Idlewild vodka, Chambord, pineapple juice, twist, lemon

### APPLE BUTTER TODDY \$13

Woodcutter bourbon, house-made apple butter, lemon, honey simple syrup

### PALOMA \$13

Tequila, lime juice, honey simple syrup, fresh grapefruit juice

### CORPSE REVIVER #3 \$14

Idlewild Hibiscus gin, lemon, Lillet Rouge, Cointreau, Absinthe rinse.

### VANILLA ESPRESSO MARTINI \$14

Idlewild vanilla vodka, Idlewild coffee liqueur, Frangelico, wild coco, cold brew coffee, honey

## DESSERT COCKTAILS

### THE WHITE HARE \$12

Idlewild vanilla vodka, wild coco, walnut liqueur  
Topped with Sprite and a cherry

### BANANAS IN PAJAMAS \$13

Idlewild Vanilla vodka, Idlewild Gold Rum, Creme De Banane, wild coco, maple simple syrup, juice, vanilla extract, cinnamon



# IDLEWILD SPIRITS



## MOUNTAIN SHAREABLE PLATES

**THAI CHICKEN LETTUCE WRAPS** <sup>GF</sup> 13  
Cashew/Coconut-Curry Chicken/Carrot Threads/  
Romaine Lettuce/Citrus-soy Dipping Sauce

**CRAB SALAD WITH MANGOES** <sup>GF</sup> 16  
Jumbo Lump Crab/Creme Fraiche/  
Charred Tomato/Radish/Puffed Quinoa

**ROASTED BEETROOT HUMMUS** <sup>V</sup> 12  
Roasted Beet Hummus/Toasted Pistachios/Vegan  
Feta/Orange Infused Olive Oil/Crudite/Pita Points

**TUNA TARTARE** 14  
Yellowfin Tuna/Citrus-tamari/Avocado/Fresno-  
Mandarin Pulp/Mango-Habanero Aioli/Wonton  
Crisps

**TRUFFLE FRIES** <sup>🌿</sup> 10/19  
Hand-cut Fries/Roasted Garlic Truffle Aioli/  
Shaved Parmesan/Green Onions

**CRISPY BRUSSELS** <sup>🌿 V</sup> 10/19  
Halved Brussels/House Made Thai Chili Sauce/  
Sesame Seeds

**SMOKED WINGS (8)** 14  
Brined/Smoked/Fried Wings  
Buffalo/Za'atar/Citrus-Tamari Glaze/Thai BBQ sauce

**IDLEWILD SAMPLER** 29  
House Smoked Wings/Truffle Fries/Brussels  
Choice of one sauce:  
Buffalo/Za'atar/Citrus-Tamari Glaze/Thai BBQ

**SMOKED GOUDA CRAB DIP** 16  
Toasted Bread Boule/Crudite/Warm Pita

**BRUSCHETTA** <sup>V</sup> 10  
Crostini/Tomatoes/Garlic/Fresh Basil  
Balsamic Reduction Drizzle

**DUCK EGG ROLLS** 15  
Cream Cheese/Roasted Corn/Chives  
Sweet & Sour

**CRISPY PAD-THAI PIG EARS** <sup>GF</sup> 14  
Citrus-Tamarind Glaze/Roasted Peanut  
Crumble/Cilantro/Mint/Bean Sprouts/Lime

**FIG BAKED BRIE** <sup>🌿</sup> 15  
Fig/Balsamic/Pistachio/Zested Orange/  
Crostini

**TOGARASHI DUCK BREAST** <sup>GF</sup> 18  
Brown Butter Purple Yam Puree/Garlic  
Fermented Honey-Tamari Drizzle/Tempura  
Shiitake Cap/5 Spice Onion Ash/Sorrell

**PULLED PORK SLIDERS** 14  
House Smoked Pulled Pork/House Made  
BBQ Sauce/Coleslaw

**PORK BELLY AL PASTOR** 16  
18 Hour Braised Pork Belly/Charred Pineapple &  
Poblano Salsa/Corn Tortilla Crisps/Cilantro/Lime

**KOREAN "BULGOGI" SPARE RIBS** 15  
Smoked Spare Ribs/Korean BBQ  
Sauce/Sesame Seeds

**LAMB LOLLIPOPS** 16  
Mediterranean Ground Lamb/Breadstick  
Skewers/Cucumber/Tomato/Onion  
Feta/Tzatziki

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<sup>🌿</sup> = Can be made vegetarian <sup>V</sup> = Can be made vegan <sup>GF</sup> = Can be made gluten free

**IDLEWILD GOLDEN RUM CAKE** 9  
Pound cake with Idlewild Gold Rum glaze, topped with  
raspberry sauce and a strawberry

**FUDGE BROWNIE BITES** 8  
Vanilla ice cream, chocolate sauce,  
whipped cream

**CHEF'S DESSERT** 10



<sup>🌿</sup> = Can be made Vegetarian <sup>V</sup> = Can be made vegan <sup>GF</sup> = Gluten Free

\*Cards left without signature will get 20% gratuity added

\*No spilt tabs of parties over eight.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*To combat drastically rising processing fees, credit card payments will be charged an additional 2%.



# **IDLEWILD WINE LIST**

## **RED**

**PURPLE COWBOY RED BLEND**

**\$8/\$29**

**CAGE FREE CAB**

**\$9/\$32**

**WILLAMETTE VALLEY PINOT NOIR**

**\$11/\$39**

## **WHITE & SPARKLING**

**LUNA NUDA PINOT GRIGIO**

**\$9/\$36**

**HIGHLANDS 41 CHARDONNAY**

**\$9/\$36**

**NAO NIS PROSECCO**

**\$7/\$24**

**PIERRE SPARR BRUT ROSE**

**\$10/\$44**

**IDLEWILD SPIRITS**



**HAPPY HOUR**

**4PM-6PM DAILY**

**\$5 SMALL PLATES**

**Truffle Fries  
Crispy Brussels  
Bruschetta**

**\$7 SMALL PLATES**

**Crispy Pad-Thai Pig Ears  
Beet Root Hummus**

**\$8 HOUSE-MADE MULES**

**\$8 HOUSE-MADE TONIC**

**\$1 OFF**

**ALL IDLEWILD SPIRITS**

**\$1 OFF ALL DRAFT BEERS**

**\$2 OFF ALL WINE**

**\$7 CANNED BEER  
AND A SHOT OF IDLEWILD  
SPIRITS**

**ASK YOUR SERVER FOR OPTIONS ON CANS**