

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 | \$6 | \$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 | \$6 | \$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 | \$6 | \$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 | \$6 | \$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 | \$6 | \$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 | \$6 | \$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 \$10

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

IDLEWILD TONIC \$10

Choice of Idlewild Spirit
House-made Tonic, Lime

SPIRITS

Vodka: Idlewild Vodka, Lemon, Orange, Strawberry
Gin: Alpine, Hibiscus, Purple Daze, Cucumber
Whiskey: Bourbon, Rye, Single Malt, White Whiskey
Rum: Silver, Gold, Pineapple, Blueberry
Misc: Grappa, Limilla Lightning, Rice Rocket
(There may be an additional charge for some spirits)

BE SURE TO ASK YOUR SERVER ABOUT DAILY COCKTAIL SPECIALS

IDLEWILD ORIGINALS

CHAI GOLDEN \$13

Idlewild chai infused rye whiskey, Idlewild spiced rum, wild coco, tumeric, honey

LADY GRAY \$13

Earl gray tea infused gin, lemon juice, earl gray infused simple syrup, egg white*

IN A NUTSHELL \$13

Idlewild Woodcutter Bourbon, Frangelico, wildcoco, honey, black walnut bitters, shaved nutmeg.

HAVANA NIGHTS \$14

Idlewild infused spicy pineapple rum, fresh squeezed OJ, banana liqueur, date simple syrup, lime, Ancho Reyes, orgeat, Tumeric garnish

THE YELLOW JACKET \$14

Idlewild infused lemon vodka, yellow chartreuse, honey, lemon juice, suze rinse

PYRUS \$14

Idlewild Woodcutter bourbon, pear brandy, Ancho Reyes, pear liqueur, lemon juice, black walnut bitters

POWDER DAY \$13

Woodcutter's Bourbon, Idlewild cinnamon infused vodka, Domaine de Canton, Ancho Reyes, spiced simple syrup, wild coco, Strong Water bonfire bitters

CRIMSON & CLOVER \$13

Idlewild Hibiscus gin, Pama liqueur, house-made grenadine, lemon juice, egg white*, Strong Water creole bitters.

IDLEWILD MOCKTAILS

CITRUS AND HONEY \$9

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

GIMME THE ROOT \$9

Fresh squeezed orange juice, carrot juice, house-made ginger beer, soda water.

HOUSE CLASSICS

SMOKED & SPICED OLDFASHIONED \$12

Idlewild Woodcutter Bourbon, spiced simple syrup, Strong water orange and aromatic bitters, smoked cinnamon glass.

BLACK WALNUT SAZERAC \$12

Idlewild Rye whiskey, simple, Black Walnut Bitters, Absinthe rinse.

IDLEWILD SPANISH COFFEE \$14

Idlewild gold rum, Idlewild coffee liqueur, Grand Mariner, simple syrup, hot coffee, carmized cinnamon sugar rim, whipped cream

GRAPEFRUIT MARGARITA \$13

Tequila, house-made triple sec, fresh grapefruit juice, lime juice, simple syrup, cinnamon sugar rim

APPLE BUTTER TODDY \$12

Idlewild Woodcutter Bourbon, house-made apple bourbon butter, lemon, honey, served warm.

PURPLE DAZE LAST WORD \$15

Idlewild Purple Daze Gin, Green Chartreuse, Luxardo Marachino liqueur, lime juice.

CINNAMON BOULEVARDIER \$12

Apple cinnamon infused whiskey, Sweet Vermouth, Campari

ROSIES WAY \$13

Idlewild rosemary infused vodka, St. Germain, fresh grapefruit juice, rosemary simple syrup

DESSERT COCKTAILS

FIGGY PUDDING \$14

Idlewild cinnamon infused vodka, Creme De Banane, wild coco, fig jam, chocolate syrup, Orgeat.

VANILLA ESPRESSO MARTINI \$14

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



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IDLEWILD SPIRITS



MOUNTAIN SMALL PLATES

- ROMAIN HEART CAESAR SALAD** 9
Whole leaf romaine hearts on top of creamy house-made Caesar dressing, topped with tempura white anchovies, parmesan crisps and grilled lemon
- THAI CHICKEN LETTUCE WRAPS** 13
Cashew & coconut-curry chicken salad and carrot threads wrapped in romaine lettuce and served with citrus-soy dipping sauce
- WILD MUSHROOM & ONION TARTLET** **V** 12
Wild Mushrooms and sweet caramelized onions baked into flaky puff pastry dough with a creamy garlic and truffle Boursin cheese served on the side
- CRISPY DUCK BACON WONTONS** 12
Duck bacon and a creamy corn filling inside a crispy wonton wrapper with sweet and sour sauce
- SMOKED WINGS (8)** 14
Brined and smoked wings, choice of Buffalo, Za'atar, or Thai BBQ sauce
- GNOCCHI W/ VODKA SAUCE** **V** 14
Pan seared gnocchi in Vodka sauce on a bed of roasted zucchini, topped with parmesan
- PULLED PORK SLIDERS** 13
Three house-smoked pulled pork, house-made BBQ sauce with a side of coleslaw
- KOREAN "BULGOGI" SPARE RIBS** 14
Smoked 1/2 rack of spare ribs, Korean BBQ sauce, sesame seeds
- IDLEWILD SAMPLER** 29
House smoked wings (choice of one sauce: Buffalo, Za'atar, Thai BBQ), truffle fries, and crispy brussels.

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- DOLMAS** **V** 10
Three stuffed grape leaves on a bed of chickpea feta puree, topped with avgolemono sauce, tomato and cucumber
- BRUSCHETTA** **V** 9
Crostini with olive oil, tomatoes, roasted garlic, fresh basil with a balsamic reduction drizzle
- TRUFFLE FRIES** 9/16
Hand-cut fries, parmesan, roasted garlic truffle aioli and green onions
- CRISPY BRUSSELS** **V** 9/16
Halved brussels, Thai chili reduction with sesame seeds
- BERBERE CURRY CHICKEN** 13
Ethiopian style chicken in creamy berbere sauce with toasted garlic naan
- BUFFALO CHICKEN SLIDERS** **V** 13
Incogmeato chicken tossed in buffalo sauce topped with creamy feta sauce with a side of coleslaw
- DUCK ARANCINIS** 13
Fried Sage risotto with pieces of duck breast and Irish cheddar topped with an apricot & blackberry bourbon compote on an orange-mascarpone spread
- CHARCUTERIE BOARD** 29
Irish Whiskey cheddar, Wensleydale with papaya & mango, Boursin, Calabrese, Finocchiona, Speck, rosemary crackers, pickled peppers, fig jam spread

= Can be made Vegetarian **V** = Can be made vegan

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

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

DARK CHOCOLATE MOUSSE 5
With berries and a pomegranate balsamic reduction **V** **GF**

MINI PUMPKIN PIE 7
Pumpkin pie with cashew oat crust topped with candied pecans, whipped cream and house made caramel sauce **V** **GF**

= Can be made Vegetarian **V** = Can be made vegan **GF** = 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 SPIRITS



HAPPY HOUR

TILL 6PM DAILY

\$5 SMALL PLATES

Truffle Fries

Crispy Brussels

Bruschetta

Dolmas

\$1 OFF

ALL IDLEWILD SPIRITS

ADD \$2 MAKE IT A MULE

ADD \$2 HOUSE-MADE TONIC

\$1 OFF ALL DRAFT BEERS

\$6 ALL CANNED BEER

**AND A SHOT OF IDLEWILD
SPIRITS**

\$6 WINE



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