

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 \$8

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

IDLEWILD TONIC \$8

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 \$12

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 \$8

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

HOUSE CLASSICS

SMOKED & SPICED OLDFASHIONED \$11

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

BLACK WALNUT SAZERAC \$11

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, caramelized 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 \$12

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

VANILLA ESPRESSO MARTINI \$12

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





IDLEWILD SPIRITS

MOUNTAIN SMALL PLATES

FRIED PICKLES 🌿	11	DOLMAS 🌿 GF V	10	
Crispy pickle chips with a chipotle aioli		Three stuffed grape leaves on a bed of chickpea feta puree, topped with avgolemono sauce, tomato and cucumber		
SEASONAL HARVEST SALAD 🌿 V GF	10	BRUSCHETTA 🌿 V	9	
Quinoa, kale, roasted sweet potato, apple, bell pepper and topped with toasted almond slivers, feta, with a maple dijon vinaigrette		Crostini with olive oil, tomatoes, roasted garlic, fresh basil with a balsamic reduction drizzle		
THAI VEGGIE POTSTICKERS 🌿 V	11	S M A L L E R	TRUFFLE FRIES 🌿 GF	9/16
Six veggie potstickers with Sambal dipping sauce			Hand-cut fries, parmesan, roasted garlic truffle aioli and green onions	
CRISPY DUCK BACON WONTONS	12		CRISPY BRUSSELS 🌿 V GF	9/16
Duck bacon and a creamy corn filling inside a crispy wonton wrapper with sweet and sour sauce			Halved brussels, Thai chili reduction, sesame seeds	
LOADED NACHOS 🌿 V GF	13	L A R G E R	BERBERE CURRY CHICKEN	13
House made old bay corn chips topped with plant-based choizo, black beans, shredded cheese and pico de gallo			Ethiopian style chicken in creamy berbere sauce with toasted garlic naan	
SMOKED WINGS (8) GF	14	BUFFALO CHICKEN SLIDERS 🌿 V	12	
Brined and smoked wings, choice of Buffalo, Za'atar, or Thai BBQ sauce		Incogmeato chicken tossed in buffalo sauce topped with creamy feta sauce with a side of coleslaw		
GNOCCHI W/ VODKA SAUCE 🌿 V	13	PULLED PORK SLIDERS	12	
Fluffy gnocchi in Vodka sauce on a bed of roasted zucchini, topped with parmesan		Three house-smoked pulled pork, house-made BBQ sauce with a side of coleslaw		
KOREAN "BULGOGI" SPARE RIBS	14	CHARCUTERIE BOARD	29	
Smoked 1/2 rack of spare ribs, Korean BBQ sauce, sesame seeds		Irish Whiskey cheddar, Wensleydale with papaya & mango, Boursin, Calabrese, Finocchiona, Speck, rosemary crackers, pickled peppers, fig jam spread		
IDLEWILD SAMPLER	29			
House smoked wings (choice of one sauce: Buffalo, Za'atar, Thai BBQ), truffle fries, and crispy brussels.				

DESSERT

FUDGE BROWNIE BITES 7	POACHED PEAR 9	DARK CHOCOLATE MOUSSE 5
Vanilla ice cream, chocolate sauce, whipped cream	Warm spiced poached pear with toasted almond slivers, with a red wine reduction V GF	With berries and a pomegranate balsamic reduction V GF
IDLEWILD GOLDEN RUM CAKE 9		MINI PUMPKIN PIE 7
Pound cake with Idlewild Gold Rum glaze, topped with chocolate or raspberry sauce and a strawberry		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

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

NAO NIS - Prosecco
CA' SEL SARTO - Pinot Grigio
PURPLE COWBOY - Red Blend
CAGE FREE - Cabernet



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