

happy hour

3:30 - 6:30PM MONDAY - SUNDAY

LIBATIONS

WHISKEY OF THE MONTH

Woodinville

handcrafted small-batch spirits
90 proof straight bourbon whiskey

QUINCY, WASHINGTON

Best Straight Bourbon and Double Gold

-San Francisco World Spirits Competition

Best Non Kentucky Bourbon

-Fred Minnick Whiskey of the Year Contenders

Craft Whiskey of the Year

-American Distilling Institute Craft Spirits Awards

WINE SELECTIONS

bubbles

PROSECCO | Gambino, Veneto, Italy \$6

white

SAUVIGNON BLANC | Monkey Bay, Marlborough, New Zealand \$6

CHARDONNAY | Columbia Crest, Horse Heaven Hills, Washington \$7

rosé

PINOT NOIR | AVA Grace, Central Coast, California \$5.50

red

PINOT NOIR | One Hope, Monterey County, California \$6

CABERNET SAUVIGNON | Josh, Paso Robles, California \$7

BEER + HARD SELTZER

crafthaus las vegas brewery \$3.99
silver state blonde ale (12oz can)

miller lite \$3.99
chicago, illinois (12oz can)

truly hard seltzer \$3.99
boston, massachusetts (12oz can)

COCKTAILS

ADD AN ICE BLOCK, MADE WITH PURIFIED WATER & TLC +.75¢

old fashioned \$8.79

whiskey + bitters + demerara sugar + rustic cut swath of orange peel

MAKE IT KETO WITH XYLITOL SUGAR SUBSTITUTE +\$1

bobby burns \$8.59

The Deacon Scotch + sweet vermouth + b n dictine

kalimotxo \$7.49

red wine + coca cola + in a rocks glass over ice

sangria \$7.99 GLASS \$18.99 CARAFE

double helix whiskey mule \$7.99
scotch + elderflower + lemon + goslings ginger beer

lucky j \$7.49
riesling + peach schnapps + pineapple juice

well spirits \$6.49
MAKE IT A MARTINI +\$3



LAS VEGAS, NEVADA // EST. 2007

SHAREABLE PLATES

BY CHEF DOUG VEGA

ASSORTED BRUSCHETTA

SERVED ON OVEN-FRESH GRILLED BAGUETTE

CHOOSE ANY 3 FOR \$10.74

MINIMUM 3 PIECES PER ORDER

mediterranean
hummus + olives + feta

goat cheese
+ warm grilled vegetables

smashed avocado
+ diablo egg

prosciutto
+ house-made mustard + house-made pickles

caprese
tomatoes + mozzarella + balsamic + EVOO

* **smoked salmon**
cheese spread + lemon parsley oil

FAN FAVORITE

BEST SELLING ITEM
ON OUR MENU SINCE 2007

arancini

risotto fritters filled with mascarpone cheese
+ roasted mushroom + served with truffle aioli

\$6.69

CHEF'S SPECIALS

bang bang

beer battered jumbo jalapeno stuffed with oxaca cheese
+ lime avocado sauce

1 FOR \$3.49

bbq pork slider

8-hour slow roasted pulled pork + sweet pickles
+ house-made bbq sauce + chipotle slaw

1 FOR \$3.99

tangerine olives

marinated in a house-made chili citrus sauce
+ served with grilled baguette + honey butter

\$5.49

three amigos

3 house-made dips made to order!
chorizo bean + roasted salsa + abuela's guacamole
served with fresh corn chips

\$8.49

crispy tacos

loaded with cheese + potatoes + chorizo
+ topped with avocado sauce + sour crema
+ hot sauce + roasted salsa

4 FOR \$6.09

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.

wifi: Double Helix Guest pw: drinkmorewhiskey