

WELCOME TO AMSTERDAM LOUNGE



LAST HARVEST



SEASONAL ELIXIRS

LAST HARVEST

Icelandic Vodka meets tart lime and black cherry for one last taste of summer • 11

PUMPKIN SPICE ESPRESSO MARTINI

Get it while you can, enjoy it while it lasts • 13

THE GAUCHO

A Bodacious Reposado Tequila and agave Old Fashioned • 13.5

HOME FOR THE HOLIDAYS

A bittersweet cocktail made with Gin and Aperol • 11

PINK MOON

Smokey Mezcal tempered with tart lemon juice and sweetened with honey • 12

AMSTERDAM SOUR

A New York style sour bourbon cocktail with an Amsterdam twist • 12



PINK MOON

HOUSE FAVORITES

ESPRESSO MARTINI

*I bet you'd like to know what's in here.
It's our signature espresso martini recipe • 12*

ROWDY KATE

*44° North® Mountain Huckleberry Vodka,
limoncello, lemon juice, black raspberry liqueur,
garnished with a lemon twist • 12*

LAVENDER LEMONADE

*44° North® Potato Vodka, lemon, lavender simple
syrup, soda • 11*

LEMON DROP MARTINI

*44° North® Potato Vodka, Limoncello, simple
syrup, lemon juice, garnished with a lemon wheel
& a mint sprig • 12*

PEAR ORCHID

*Grey Goose Pear Vodka, St. Germain, fresh lime,
cranberry, garnished with edible orchid • 12*

HOME FOR THE HOLIDAYS



SIGNATURE MARTINIS

FIXATION

Icelandic vodka, floral vermouth and grapefruit bitters come together for a martini you won't forget • 12

IDAHO VESPER

A local take on a global classic. Made with 44 North Idaho Potato Vodka and Old Boise Gin • 12

NIGHT AGAIN

Cucumber and rose dominate this gin martini, served with a lemon twist • 12

QUEEN OF SPADES

A single olive, dry and dirty Vodka martini • 12

SPINNING HEART

Aged Anejo Tequila and dry curacao served with a sliver of chocolate orange • 14



AMSTERDAM LOUNGE SIGNATURE

ESPRESSO MARTINI

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ESPRESSO COCKTAILS

NUTTER BUTTER

Irish Coffee with Skrewball Peanut Butter Whiskey, served hot • 12

MIDNIGHT MIRAGE

Kahlua, Tuaca, espresso, whipped cream, chocolate drizzle, coffee bean sprinkles • 12

BRIGHTER LATER

44° North® Mountain Huckleberry Vodka, 44° North® Huckleberry Cream Liqueur, White Chocolate Syrup, Orange Peel • 12

RUNAWAY SOUL

Jameson, Frangelico, espresso, Baileys, nutmeg, whipped cream, caramel drizzle • 12

MONTE CRISTO

Kahlua, Grand Marnier, espresso, whipped cream, orange twist • 12

MORNING ROOSTER

Maker's Mark, Patron Silver, espresso, vanilla, caramel syrup, cinnamon sprinkles • 12

BOTTLED & DRAFT

BEER

Bud Light • 6.5

Budweiser • 6.5

Michelob Ultra • 6.5

Coors • 6.5

Coors Light • 6.5

Modelo • 7.75

Heineken • 7

Miller Light • 6.5

Stella • 7.25

Sierra Nevada • 7

DRAFT

Western Collective Horseshoe Golden Ale • 9

Deschutes Fresh Squeezed IPA • 7

CIDER

Angry Orchard • 7.5

SELTZER

White Claw • 7.5

High Noon Peach • 7.5

High Noon Pineapple • 7.5

44° North® Huckleberry Lemonade • 8



RED WINE

LOVE NOIR

Pinot Noir – California • 9/27

Robust, jammy flavors of dark cherry and rich espresso spark intensity and intrigue and lead to a smooth, balanced finish with soft hints of vanilla and toasted oak.

ELSA BIANCHI

Malbec – Argentina • 9/27

Aromas of ripe red fruit predominate, with floral touches of violets. Intense, aromatic, and fruit-forward, accompanied by a subtle minerality that adds further liveliness.

JUGGERNAUT

Cabernet – California • 13/45

Dense and velvety, with vanilla and ripe black currants.

BISTRO ROUGE

Red Blend – Washington • 8

Milk chocolate and raspberry flavors join smooth tannins and earthy aromas.



WHITE WINE

STUHELMULLER

Chardonnay – California • 9/27

Expressive flavors and aromas of honey suckle, peach, and citrus. It possesses a smooth, appealing finish.

WALLA WALLA VINTNERS

Sauvignon Blanc – Washington • 9/27

Tropical, with aromas and flavors of kiwi, guava, cantaloupe and candied pineapple.

MAMA MANGO

Moscato – Italy • 10/30

Grape Variety Moscato and Mango. Colour Intense straw yellow colour with soft greenish shades. Bouquet On the nose citrus and tropical notes of mango and passion fruit.

SPARKLES

ACINUM PROSECCO

By the Glass – Veneto, Italy • 6

DOM PÉRIGNON

Champagne – France • 500

DOM PÉRIGNON BRUT ROSÉ

Champagne – France • 400

MÖET MAGNUM

1.5L – Champagne, France • 250

CRISTAL

France • 400

MÖET

750ml – Champagne, France • 250

MÖET ROSÉ

750ml – Champagne, France • 200

SPARKLES

VEUVE CLICQUOT MAGNUM

1.5L – Reims, France • 200

VEUVE CLICQUOT

750ml – Reims, France • 200

ACE OF SPADES

France • 1,000

LUC BELAIRE ROSÉ

France • 100

LUC BELAIRE

France • 100

WYCLIFF

California • 50



