

NOW & THEN ...

A nod to a featured classic cocktail
& our own modern twist...

SAZERAC, back T H E N

Sazerac Rye Whiskey, absinthe,
Peychaud's Bitters, simple syrup
& lemon peel\$10

Sazerac had its beginnings with Antoine Amédée Peychaud (of Creole decent) in the early part of the 19th century. The French cognac originally used in his Sazerac cocktail was replaced with rye whiskey. Absinthe was also added in the 1870s. Widely considered America's first "cocktail".

SAZERAC FLIP, N O W

Sazerac Rye, blue agave nectar,
licorice bitters, egg white, ginger
absinthe & star anise\$10

A "flip," by the way, is generally understood as a drink with egg, sugar, & spice; the rest is pure mixology.

▪ HAPPY AFTERNOON ▪

TUESDAY - FRIDAY
3:30 - 5:30PM

\$5 SELECT WINES
\$3 DRAFT BEERS
\$5 POMERITAS
\$7 FIREBREADS

HOURS | TUESDAY - SATURDAY 3:30 - 10PM
OPEN FOR BISTRO BRUNCH ON WEEKENDS

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• POMEGRANATE BISTRO •
POMBAR

• FOOD & DRINK •

nice drink, i'll take it .

BAR FOOD

BREAD & BUTTER PICKLE POTATO CHIPS 4

CHARLESTON PIMENTO CHEESE DIP

SERVED WITH PRETZEL CHIPS 5

GRILLED MAC & CHEESE SANDWICHES

WITH FALL CITY JACK CHEESE (3 MINI) 6

FRANK & PLANK

FOOT-LONG HOTDOG ON HOUSE ONION BUN WITH
ARTICHOKE RELISH, HOUSE MUSTARD & CATSUP,
& PURPLE KRAUT 7

MALTED BACON POPCORN 3

OREGON PINK SHRIMP CEVICHE

SERVED WITH CORN TORTILLA CHIPS 6

WINES BY THE GLASS

SPARKLING

'05 DOMAINE STE MICHELLE, "LUXE", WA 9

NV LUCIEN ALBRECHT, CREMANT D' ALSACE, ROSE 11

NV NICOLAS FEUILLATTE, CHAMPAGNE, FR 15

WHITE

'08 GAMACHE RIESLING, WA 8

'09 ST. SUPERY, SAUVIGNON BLANC, CA 9

'09 VAL DE L'OURS, CHARDONNAY, FR 8

'07 "POUR ME", COLUMBIA VALLEY BLEND, WA 7

'09 TORRE DE LUNA, PINOT GRIGIO, IT 8

RED

'08 GILBERT CELLARS, SYRAH, WA 13

'04 CAMARADERIE, MERLOT, WA 9

'08 COTTONWOOD, MARINA PIPER, PINOT NOIR, OR 13

'09 BEAST, "WILDBEEST", WALLA WALLA, WA 12

'08 GIRIBALDI, BARBERA D'ALBA, IT 8

'08 JUAN BENEGAS, MALBEC, AR 8

'08 LOS AILOS, RESERVE, SYRAH, AR 9

'08 MCKINLEY SPRINGS, CABERNET, WA 10

BEER

BOTTLES

HEINENKEN, SOL, AMSTEL LIGHT, FAT TIRE, SIERRA NEVADA PALE
ALE, HALE'S PALE ALE, & KALIBER NON-ALCOHOLIC 3.50

GUINNESS, DESCHUTES BLACK BUTTE PORTER, BLUE MOON BELGIAN
ALE, PIKE'S KILT LIFTER, LEAVENWORTH WHISTLING
PIG HEFEWIEZEN, LAGUNTAS IPA 4

ROGUE CHOCOLATE STOUT, AYINGER BRAU-WIESSE
HEFEWIEZEN, LINDEMAN'S CHERRY LAMBIC 6.50

DRAFT

HARMON MT. TAKHOMA BLONDE, DICK'S DANGER ALE, BLACK RAVEN
TRICKSTER IPA, SCUTTLEBUTT 10° BELOW WINTER ALE 4.50
WALKING MAN KNUCKLE DRAGGER PALE ALE 5.50

COCKTAILS

VODKA CREAM SODA

CRATER LAKE VODKA, FRESH VANILLA BEAN SYRUP
& SODA 7

LISA'S G & T

HOUSE LEMONGRASS TONIC WITH OREGON 12 BRIDGES
GIN 8

ANEJO OLD FASHIONED

CHINACO ANEJO, AGAVE NECTAR, & GRAPEFRUIT
BITTERS 10

MEYER LIMONCELLO SPRITZER

HOUSE-MADE MEYER LIMONCELLO & SODA 7

WINCHESTER

OREGON 12 BRIDGES GIN, FRESH PINK GRAPEFRUIT JUICE,
LIME, ST.GERMAINE, HOUSE GRENADINE & LICORICE
BITTERS 9

HELLFIRE SCREWDRIVER

HOUSE PEPPER VODKA, BASIL SYRUP, FRESH SQUEEZED
ORANGE JUICE & HELLFIRE BITTERS 8

POMERITA

POMEGRANATE, CUERVO GOLD TEQUILA & GRAND
MARNIER & RASPBERRY PUREE, ON THE ROCKS 9

PASSIONATE MAN

BLANTON'S SINGLE BARREL BOURBON, LOPEZ ISLAND
APPLE CIDER SYRUP & FRESH PASSION FRUIT. 12

HAITIAN DARK & STORMY

BARBANCOURT HAITIAN RUM, HOUSE FALERNUM, &
REED'S GINGER BREW 10

ZERO PROOF COCKTAILS

THYME OUT

FRESH PRESSED THYME, GALA APPLE JUICE, HOT
GINGER SYRUP & SODA 5

GINSENG & TONIC

HOUSE LEMONGRASS TONIC, AMERICAN GINSENG,
& JUNIPER BERRY DRY SODA 5

A BLOODY SHAME

HOUSE BLOODY MARY MIX, V-8, WORCESTERSHIRE,
HORSERADISH, LIME, TOBACCO, & S&P 5

WORKER BEE

POK POK CLOVER HONEY DRINKING VINEGAR & SODA
WITH HONEYCOMB 5

NOTE: MANY PREVIOUS COCKTAILS FROM POMEGRANATE
BISTRO ARE STILL AVAILABLE, PLEASE ASK YOUR SERVER