# **ANDERSON ALES ON DRAFT**

Brewers - Mike Green & Alex Coggins

#### 1) 1983 Lager ABV: 5 IBU: 8

Clean, crisp, and smooth finish.

#### 2) 42nd State ABV: 6.97 IBU: 53

This IPA is shrouded in mysticism. With aromas of grapefruit, orange and bright pine. Vibrant citrus flavors abound with earthy undertones and spice, providing noticeable balance.

## 3) Ruby Ale ABV: 4.13 IBU: 5

Raspberry forward, simple but delicious.

### 4) Terminator Stout ABV: 6.45 IBU: 30

Toasted, chocolate, nutty and coffee-like flavors

### 5) Kalama Key Lime Sour ABV: 6.45 IBU: 15

Kalama Key Lime is a sour ale with the refreshing taste of key lime and a slight nutty flavor.

#### 6) Leviathan Hazy DIPA ABV: 8.51 IBU: 26

This Hazy Double IPA boasts a large malty body along with hoppy flavors of fresh fruit like dragon fruit, red grapefruit accompanied by notes of citrus and pine.

#### 7) Hammerhead ABV: 6 IBU: 44

NW pale ale, rich chestnut-colored gem, caramel, and Crystal malt.

## 8) Cherry Cider ABV: 6.3

This semi-sweet, ruby-hued gem saturates your senses with the aromatics of cherry pie and an undercurrent of fresh apples. Sweet and tart cherry flavors blend seamlessly with the acidity of the apples, transporting you to a good ol' American barbeque any time of year!



# **FOOD SPECIALS**

# PORK EGG ROLLS | 13.75

hoisin ketchup & hellishly hot mustard

## **DRAGON BOATS | 14.50**

spiced ground pork, pickled daikon-carrot slaw, cilantro,

onion, jalapeño, fried shallots & Sriracha mayo in butter

lettuce cups

## **BIG ISLAND NACHOS | 23.25**

huli huli chicken, Sriracha cheese sauce, tortilla chips, cabbage, pickled daikon-carrot slaw, soy-sesame sauce,

jalapeno, onion & cilantro

\*Items are cooked to order. Consuming raw or undercooked eggs & meat may increase your risk of foodborne illness.



Venture upstairs from the North Shore Lagoon to Nui Nui along a wall paneled in teak recycled from 100-year-old Balinese fishing boats, and be sure to look up at fixtures made from Balinese chicken cages and hand-blown glass. When you arrive at this island-style "hut," monolithic Polynesian statues greet visitors, and carved sandstone from Bali points the way. Make yourself at home overlooking the North Shore Lagoon swimming pool; choose from a bench made from a teak tree trunk pulled from a river in Bali, oil drum furniture from Indonesia, or perch at a bar made of Balinese monkey pod tree, then unfold a menu like no other in Bothell. Potions and cuisine from the South Seas, Caribbean, South America, and places that only exist in myth and tales may be found. We're home to more than 80 rums and plenty of cocktails to showcase them. Coconut prawns paired with a mango daiquiri will transport you south in minutes.

# **SPECIALTY SEASONAL**

# **COCKTAILS**

#### Caramelized Pineapple Mezcal Old Fashioned | 16

Bozal Ensamble Mezcal, pineapple puree, house-made

falernum

#### Banana Mochatini | 16

Cazadores café tequila, banana puree, banana and chocolate liqueur

#### \*Chipotle Egg White Sour | 16.50

Cazadores tequila, lemon, simple syrup, McMenamins Dark Star chipotle sauce

#### Spicy Cucumber Margarita | 15

Casamigos jalapeño tequila, lime juice, McMenamins

Cheshire orange liqueur, house-made simple syrup,

cucumber

#### Mango Chamoyada | 15

Frozen mango margarita, Chamoy, Tajín

## Frozen Margarita | 14

Ask your server for todays flavors

# **FLIGHTS**

#### **Tequila Puntagave Flight (Choose 3)** | 25 Oaxaca - Sonora - Chihuahua - Jalisco - Xalixco

# Koloa Rum Flight (Choose 4) | 25

White - Gold - Dark -Spice - Coconut - Coffee- Cacao

## Barrel Finish Rum Flight | 30

Bacardi Reserva Ocho - Bacardi Reserva Ocho Rye Cask-Santa Teressa 1796 - Santa Teressa 1796 Coffee Cask

# NUI NUI WINE BY THE GLASS

# **SPARKLING**

<b>Difficult</b>	
Edgefield Blanc de Noirs	15/56
Mont Marcal Cava	11/35
ROSÉ	
Edgefield Umbrella Jimmy Rosé	11.75/42
WHITES	
Solena Pinot Gris	11.50/40
Edgefield White Rabbit	11.75/43
Edgefield Chardonnay	11.75/43
REDS	

Edgefield Black Rabbit Red	11.75/43
Edgefield Pinot Noir	11.75/43
Edgefield Syrah	14.25/53

# **WORKING BEVERAGES**

Sparkling Ruby Hop Water N/A 4.50 Sparkling Sunflower Hop Water N/A 4.50 Real Apple Cider 5.75 House made P.O.G Juice 6.75 Italian Soda 5.75 (Raspberry, Strawberry, Watermelon, Coconut, Blackberry) Soda Pop 4.50 (RC, Diet Rite, 7-UP, Ginger Ale, Root Beer, Dr. Pepper, Grape) Roy Rogers or Shirley Temple 5.00 Milk 4.50 Iced Tea or Lemonade 4.50 Strawberry Lemonade 4.50 Fresh-Squeezed Juice 8-floz 5.75 Hot Apple Cider or Hot Chocolate 3.50 Loose Leaf Tea by Tao of Tea 4.00