



Anniversary Bar Menu

Help us celebrate our ten years in business by enjoying our new Anniversary menu

The following items are all \$5

CG Signature Drink:

Sawtooth Lemonade
Snake River Stampede Whiskey, Cointreau, Lemon Sour Orange & Cherry

Idaho Huckleberry
44 North Vodka, 'H' Huckleberry Liqueur, Cranberry Juice

Miss Idaho
Glacier Vodka, Peach Schnapps, Sweet & Sour, Cranberry Juice

Idaho Oyster Mary
Glacier Vodka, CG Bloody Mary Mix, Pacific Oyster

Angelic Melon Drop
Honeydew Infused Vodka, Watermelon Liqueur, Orange Juice Lime Sour, Peach Nectar

Mangotini
Absolut Mango, Orange Juice, Splash Soda

Hypnotic Breeze
Hypnotic, Malibu rum, pineapple juice

Cottonwood Lemonade
Absolut citron vodka, fresh lemon juice, champagne, Chambord float

Groovy Guava
Honeydew Infused Vodka, Midori, Lime Sour, OJ & Guava Nectar

Sparkling Sapphire
Bombay Sapphire, Grand Marnier, Fresh Lime Juice, Champagne Float

Cottontini
Kettle One, Bombay Sapphire, blue cheese stuffed olives

Starburst
Grey Goose Orange, Lemonade, Strawberry Puree, Orange Squeeze

Creamside
Orange vodka, triple sec, orange juice, cream

Key Lime Martini
Vanilla Rum, simple syrup, fresh lime juice

The following items are \$10 each

Sparkling Wine Flight
Domaine St. Vincent
Mionetto Prosecco
Domaine Chandon Blanc de Noirs

Northwest White Wine Flight
3 Horse Roussanne Viognier
Willakenzie Pinot Gris
Cinder Rose

Idaho Wine Flight
Cinder Rose
Fraser Randonee
Syringa Primativo

Northwest Red Wine Flight
Panther Creek Pinot Noir
L'Ecole #41 Syrah
Gordon Brother's Cabernet

Infused Vodka Flight
Select 3 of the four vodkas, served with sparkling water
Honeydew, Watermelon
Pineapple, Cantaloupe

Smoked Share Plate

In house alder wood smoked King salmon and Hagerman Valley Rainbow trout, served with capers, red onion and a creamy dill sauce

Four Cheese Share Plate

Huntsman, Rolling Stone goat cheese, Buttermilk Blue and Smoked Gouda

On the water at 9th and River www.cottonwoodgrille.com

208.333.9800



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Mini BBQ Pork Sandwich 4.

Tender braised pork sirloin, in a tangy mustard BBQ sauce, or traditional tomato BBQ sauce, served with fried onions

Mini Curried Chicken Sandwich 4.

All natural chicken with celery, onions & grapes in a creamy Madagascar curry dressing

Kobe Beef Mini Burger 4.

Snake River Farms American Kobe beef, served with your choice of guacamole, blue cheese or mushrooms onions & bacon

Crispy Coconut Shrimp 6.

Two Black Tiger shrimp crusted with coconut and served with a mango ginger chutney

Smoked Brook Trout 6.

Fresh Hagerman Valley in-house alder wood smoked fish, served with lemon, capers, pickled red onion and a creamy dill sauce with salt crackers

Vegetarian Spring Rolls 6.

Two crispy spring rolls, stuffed with garlic, ginger, cabbage, carrots & bean sprouts, served with a Ponzu dipping sauce

Hummus Plate 6.

Roasted garlic and red pepper hummus served with warm pita, cucumber, kalamata olives, sprouts and carrots

Elk Meat Balls in Rich Mushroom Gravy 6.

Six elk meatballs from Black Canyon Ranch, chopped and mixed with garlic and peas, served in a rich mushroom demi glace

Shredded Pork Nachos Verde 6.

Tender pork sirloin, shredded in tomatillo salsa and covered in melted cheddar cheese and fresh salsa, served with crisp corn tortillas

Tempura Vegetables 6.

Fresh crimini mushrooms, zucchini, and firm tofu dipped in a light tempura batter, cooked crisp and served with Ponzu sauce

Crab and Salmon Quesadilla 6.

Fresh Dungeness crab and Atlantic salmon grilled in a flour tortilla with provolone cheese, served with fresh pico de gallo salsa

Dungeness Crab and Salmon Cakes 6.

Two crab cakes made with North Pacific crab and fresh salmon, mixed with shallots and Pernod, cooked crisp and served with lemon beurre blanc

Escargot Bourgeon 7.

Four imported French snails sautéed in a roasted garlic butter, finished with demi glace and served on a bed of braised spinach

Crispy Scallops 7.

Three fresh Atlantic scallops, lightly breaded, served with spicy tomato cocktail sauce

Extra Value Wines

Wallace Brook Pinot Gris, Willamette Valley 4.

Ryan Patrick Naked Chardonnay, Washington 5.

Clos du Bois 'Calcaire' Chardonnay 6.

Kenwood Sonoma Pinot Noir 6.

Liberty School Cabernet 6.