

ELK VALLEY RESORT

PREMIUM SIGNATURE DRINKS

We handcrafted each of these drinks to accent the mountains and beauty of the Pine Featherville area.

ELK VALLEY BLOODY MARY 12.49

Elevate your brunch with our Signature Loaded Mary — a classic Bloody Mary reimagined with a bold, indulgent twist. This cocktail is built on a rich base of premium tomato juice, infused with a house-made mix and Titos Vodka for a perfect balance of tang, heat, and umami

HUCKLEBERRY MULE . . 11.99

A vibrant twist on the classic Moscow Mule. Fresh, tart huckleberry purée meets crisp 44 North Idaho Distilled Vodka, zesty lime, and a lively splash of ginger beer, served over ice in a chilled copper mug. Bright, refreshing, and just the right balance of sweet and tangy

TRINITY RIDGE OLD FASHIONED 17.58

A rugged twist on the timeless classic — smooth small batch Blantons Bourbon meets the warm, nutty depth of macadamia liqueur, balanced with a touch of raw sugar and aromatic bitters. Served over crystal-clear ice and finished with a fragrant orange peel for a bold yet refined sip

FEATHERVILLE SPRITZ . 10.29

The FEATHERVILLE Spritz is a light, citrusy spritz that blends the bittersweet notes of Aperol with the zesty kick of fresh orange juice and the crispness of sparkling wine, topped with soda water for a bubbly finish. Its layered hues mimic the soft glow of golden hour, making it as beautiful to look at as it is to sip

PINE CREEK MARGARITA 13.89

Our Pine Creek Margarita handcrafted with Don Julio Blanco tequila, freshly squeezed lime juice, and a touch of golden agave nectar for natural sweetness. Balanced with a hint of sea salt and served over crystal-clear ice, this cocktail delivers a smooth, refreshing lift-off with every sip

ALPINE HUCKLEBERRY LEMON 10.99

Our vibrant twist on a classic — smooth Idaho made 44 North vodka is infused with wild huckleberries, shaken with fresh lemon juice and a touch of house-made simple syrup. Bright, tangy, and lightly sweet, this jewel-toned cocktail is as refreshing as a summer breeze with a hint of mountain wildness

SOUTHFORK MOJITO . . 11.59

A tropical twist on the classic Cuban cocktail. Fresh mint and zesty lime are muddled with juicy pineapple, then blended with smooth white Bacardi rum and topped with a splash of sparkling soda. Light, refreshing, and bursting with a sunny mountain side flavor

BACKCOUNTRY ESPRESSO 13.59

A sophisticated blend of premium Titos vodka, rich espresso, and velvety coffee liqueur, lightly sweetened and shaken to a silky froth. Served chilled, it's the perfect balance of indulgence. Dangerously sippable — the ultimate coffee kick with a boozy twist

SAWTOOTH COLLINS . . 13.89

Our Sawtooth Collins boasts Hendrick's Gin blending the floral, cucumber notes of the gin with the bright acidity of fresh lemon juice and a touch of simple syrup for balance. The gin's signature rose and botanical profile shines through, while the citrus adds a zesty lift. Served over ice in a tall Collins glass with a lemon twist garnish, It's a light, refreshing drink perfect for warm weather or as a palate cleanser between rounds





WINE

Proudly pouring wines from Cold Springs Winery in Hammett, Idaho.

WHITE

Chardonnay	9
Pinot Grigio	9

RED

Cabernet Sauvignon	10
Pinot Noir	10
Gunfighter Red	10
Tempranillo	12

BUBBLY

Prosecco	9
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SELTZERS

High Noon	
<i>Pineapple</i>	5
<i>Black Cherry</i>	5
Lucky One	5

BEER

Coors Banquet	3.5
Coors Light	3.5
Miller Lite	3.5
Michelob Ultra	3.5
Modelo	4
Blue Moon	4
Lagunitas Hoppy Refresher (NA BEER)	4

DRAFT BEER

Coors Light	
16 oz	4.5
22 oz	5.5
Cali Squeeze Blood Orange	
16 oz	5.5
22 oz	6.5
Bale Breaker Hazy IPA	
16 oz	6.5
22 oz	7.5
Tieton Huckleberry Cider	
16 oz	6.5
22 oz	7.5