WINE-DOWN WEDNESDAY

40% OFF Wine Bottles

HAPPY HOUR

4-6pm Mon-Fri

1/2 OFF Appetizers

$1 OFF Draft Beer

$1 OFF Wine by the Glass

$6 Clamdiggers & Bloody Marys

$4 Wells

$11 Sangria Carafes



Wine selection depends on availability. Prices subject to change. June 2026

COCKTAILS



SEASONAL

Cran-Apple Mule
A crisp, refreshing mule that captures the flavors of the season. Smooth red apple vodka is blended with tart cranberry juice and topped with spicy ginger beer for the perfect balance of sweet, tangy, and effervescent. It's a bright, easy-drinking cocktail that's as refreshing as it is flavorful.

Elderflower French 75
An elegant twist on the timeless classic, this sparkling cocktail combines the botanical notes of Empress Gin with delicate elderflower liqueur and fresh lemon juice, then is topped with crisp Prosecco for a lively finish. A refreshingly sophisticated sip that's perfect for any celebration.

Butterscotch White Russian
A decadent twist on the classic White Russian, featuring smooth vodka, rich coffee liqueur, and velvety butterscotch liqueur blended with creamy half-and-half. This indulgent cocktail delivers layers of buttery sweetness, roasted coffee, and silky cream in every sip.

Midori Fizz
A light, vibrant twist on the classic Midori Sour, blending sweet melon liqueur with delicate elderflower liqueur, smooth vodka, and fresh lemon juice. Finished with sparkling soda water, this crisp, citrusy cocktail offers refreshing notes of ripe melon, subtle floral sweetness, and a lively effervescence.

Pumpkin Spice Martini
A smooth, dessert-inspired martini that captures the flavors of fall in every sip. Whipped vodka, creamy Irish cream, and rich pumpkin liqueur come together for a velvety blend of warm spice and sweet vanilla. It's a cozy, indulgent cocktail that's like pumpkin pie in a glass.

FAVES

Sangria
A fruity, crowd favorite pitcher made to share. A bold blend of triple sec, brandy, peach schnapps, and sweet vermouth mixed with burgundy and blush wines, layered with pineapple, cranberry, and orange juice for a smooth, juicy finish. Refreshing, slightly sweet, and perfect over ice

Clamdigger
A savory classic for Bloody Mary lovers. Vodka topped with our house digger mix and garnished with asparagus, lemon, pepperoncini, and green olive for the perfect salty, spicy sip. add bacon $1

The Old Fashioned
A timeless cocktail done right. Top shelf rye whiskey stirred with simple syrup and Angostura bitters, served over a large cube with a filthy cherry and orange peel.

VODKA

Gravity
A powerful, flavor-packed cocktail that pulls everything together. Vodka, Crown Royal, Bacardi Light, Hypnotiq, and triple sec mix with cranberry, pineapple, and sweet & sour for a bold, fruity drink finished with cherries.

Muscle Relaxer
A smooth tropical blend made to help you unwind. Vodka, Malibu rum, and peach schnapps mixed with pineapple and cranberry juice create a fruity, beachy cocktail finished with a cherry garnish.

Blueberry French 76
A bright and bubbly twist on a classic. Smooth vodka shaken with blueberry purée and fresh lemon juice, then topped with crisp Prosecco for an elegant sparkle. Finished with a fragrant lemon peel to brighten every sip.

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COCKTAILS



Northern Lights Martini
A vibrant cocktail inspired by its colorful namesake. 44 North Huckleberry vodka shaken with sweet & sour and cranberry juice, topped with a splash of 7UP, and finished with a dreamy Hypnotiq float.

Limoncello Lemondrop Martini
Bright, citrusy, and refreshing. Housemade limoncello vodka, triple sec, fresh lemon juice, and simple syrup shaken and served in a sugar-rimmed martini glass for the perfect sweet-tart balance.

TBs Espresso Martini
Rich, creamy, and dangerously smooth. Whipped vodka, Baileys, Trader Joe's macadamia liqueur, and bold cold brew are shaken together and served silky-smooth with a garnish of shaved chocolate.

Peach Mule
Fresh and juicy with a ginger finish. Deep Eddy peach vodka and muddled lime topped with crisp ginger beer, served ice cold in a classic copper mug.

TEQUILA

Spicy Blackberry Margarita
Sweet meets heat in this bold margarita. Jalapeño-infused tequila shaken with blackberry purée, margarita mix, triple sec, and simple syrup, then garnished with a fresh jalapeño and blackberry.

Cadillac Margarita
A margarita classic with a premium finish. Jose Cuervo tequila, margarita mix, and simple syrup shaken and served with a Grand Marnier float for a smooth citrus-forward finish.

Mango Jalapeño Margarita
Sweet tropical mango with a fiery kick. Tanteo jalapeño tequila, mango purée, triple sec, muddled lime and jalapeño, finished with margarita mix and served with a Tajín rim.

WHISKEY

New York Sour
A beautifully balanced whiskey sour. Old Overholt rye, fresh lemon juice, simple syrup, and bitters shaken with foam and topped with a float of cabernet wine.

Bourbon Smash
Maker's Mark Bourbon, fresh lemon juice, and mint served on a rock with just a touch of simple syrup to carry the flavors through to the finish.

RUM

Pain Killer
A tropical classic that lives up to its name. Pusser's dark rum shaken with pineapple juice, orange juice, and cream of coconut, served in a hurricane glass and garnished with pineapple and cherry.

GIN

Negroni
A timeless Italian classic. Equal parts Beefeater gin, Campari, and sweet vermouth stirred and served over a large rock with a fragrant orange peel.

Scottish Lemonade
Fresh, bright, and herbaceous. St. George gin shaken with muddled cucumber and lemon, a touch of simple syrup and sour, served ice cold and incredibly refreshing.

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LIQOURS

Whiskey
Dry Fly
Buffalo Trace
Jack Daniel's
Jack Daniel's Fire
Screwball PB

Irish Whiskey
Jameson
Tullamore Dew
Red Breast
Sexton Single Malt

Canadian Whiskey
Black Velvet
Canadian Club
Seagram's 7
MacNaughton
Pendleton
Crown Royal
Crown Royal Peach
Crown Royal Apple
Crown Royal Vanilla
Crown Royal Blackberry

Scotch
Lagavulin 16 Yr
Glenlivet 12 Yr
Glenfiddich 14 Yr
Johnnie Walker Black
Glenmorangie 10 Yr
Laphroaig Select

Gin
Empress 1908
Tanqueray
Bombay Sapphire
Beefeater
Hendricks

Rye
Hemingway
Old Overholt
Pendleton 1910
Bulleit Rye
Stein Distillery
Michter's Single Rye
Fox & Oden

Bourbon
Dry Fly 101
Chicken Cock
Elijah Craig
Four Roses
Joseph Magnus
Knob Creek
Woodford Reserve
Maker's Mark
Basil Hayden
Bib & Tucker
Blanton's
Jim Beam

Vodka
Dry Fly
Absolut
Ketel One
Skyy
Tito's
44° North Huckleberry
Grey Goose
Pinnacle Whipped
Deep Eddy Peach
360 Madagascar Vanilla
360 Red Delicious Apple

Tequila & Mezcal
Jose Cuervo Gold
Patron
Hornitos
Clase Azul Plata
Clase Azul Reposado
400 Conejos Mezcal
Pelotón Mezcal

Rum
The Kraken
Bacardi Gold
Bacardi Light
Captain Morgan
Malibu
Dead Man's Fingers
Cruzan Black Strap
Pusser's

Liqueurs
Baileys
Chambord
Drambuie
Frangelico
Grand Marnier
Hypnotiq
Jägermeister
Kahlua
Amaretto Disaronno
Rumple Minze
Aperol
Midori
Campari
Amaro Montenegro
Luxardo Marachino

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WHAT'S ON TAP?

		12 oz	16oz	22oz
Coors Light	ABV 4.2	$4.50	$5.50	$7.25
Blue Moon	ABV 5.4	$5.50	$7.00	$9.25
Mac & Jacks	ABV 5.8	$5.50	$7.00	$9.25
River Rat Red	ABV 5.5	$5.50	$7.00	$9.25
Pelican Hefeweizen	ABV 4.8	$5.50	$7.00	$9.25
Boneyard RPM IPA	ABV 6.5	$5.50	$7.00	$9.25
Elysium Space Dust	ABV 8.2	$5.50	$7.00	$9.25

Ask your server about our other five rotating and seasonal drafts on tap!

BOTTLES & CANS



Bottles

Budweiser
Bud Light
Coors Original
Corona
Miller Light
Michelob Ultra
Peroni
Angry Orchard
Modelo

Cans

Paddock Vodka Seltzer

Cucumber & Lime
Watermelon & Guava
Cantaloupe & Ginger
Strawberry & Red Apple

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WHITE WINE



	Glass	Bottle
Chardonnay		
L'Ecole *Columbia Valley, WA*	~	54
Long Shadows Dance *Columbia Valley, WA*	~	88
Merry Cellars *Pullman, WA*	~	36
Rodney Strong *Sonoma, CA*	8	30
Pinot Gris		
Alexandria Nicole A2 *Prosser, WA*	~	37
Duck Pond *Willamette Valley, OR*	8	30
Riesling		
Basalt Cellars *Clarkston, WA*	9	34
Charles Smith Kung Fu Girl *Walla Walla, WA*	~	28
Sauvignon Blanc		
Oyster Bay *New Zealand*	7	30
Ste. Chapelle *Snake River Valley, Idaho*	9	34
Sparkling		
Gruet Champagne *New Mexico*	~	42
La Marca Prosecco *Italy*	10	38
Wycliffe Brut	6	22
Viognier		
Alexandria Nicole *Prosser, WA*	~	46
Cougar Crest *Walla Walla Valley, WA*	~	42
Merry Cellars *Pullman, WA*	~	36
Other White		
Barefoot White Zinfandel *California*	6	20
Browne Grenache Rosé *Columbia Valley, WA*	~	54
Long Shadows Julia's Dazzle Rosé *Columbia Valley, WA*	~	53
Ruffino Moscato *Italy*	9	34
St. Chapelle Soft White *Caldwell, ID*	6	22
Vino Sangio Rosé *Columbia Valley, WA*	8	30

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RED WINE



	Glass	Bottle
Cabernet Franc		
Walla Walla Vintners *Columbia Valley, WA*	~	69
Spring Valley Katherine Corkrum *Walla Walla, WA*	~	96
Cabernet Sauvignon		
Abeja *Columbia Valley, WA*	~	142
Alexandria Nicole A2 *Prosser, WA*	~	51
Basalt Cellars *Clarkston, WA*	~	84
Bledsoe Family Winery *Walla Walla, WA*	~	88
Browne Heritage *Columbia Valley, WA*	~	45
Columbia Crest *Paterson, WA*	8	30
L'Ecole #41 *Columbia Valley, WA*	~	75
Leonetti Cab Sauv *Walla Walla, WA*	~	294
Leonetti Reserve *Walla Walla, WA*	~	440
Northstar *Walla Walla, WA*	~	102
Va Piano *Walla Walla, WA*	~	114
Walla Walla Vintners *Columbia Valley, WA*	~	81
Malbec		
Basalt Cellars *Clarkston, WA*	~	68
Clearwater Canyon Cellars *Lewiston, ID*	~	67
Merry Cellars *Pullman, WA*	~	90
Ricordi *Argentina*	~	35
Merlot		
Basalt Cellars *Clarkston, WA*	~	60
Columbia Crest *Paterson, WA*	8	30
Darioush *Napa Valley, CA*	~	130
L'Ecole #41 *Columbia Valley, WA*	~	63
Leonetti *Walla Walla, WA*	~	252
Merry Cellars *Pullman, WA*	~	58
Northstar *Walla Walla, WA*	~	98
Pinot Noir		
Bogle Vineyards *California*	7	26
Brave Cellars *Willamette Valley, OR*	~	38
Port		
Graham's 20 yr Tawny *Portugal*	14	~

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Sangiovese

	Glass	Bottle
DaVinci Chianti *Italy*	8	30
Leonetti *Walla Walla, WA*	~	231
Long Shadows Saggi *Columbia Valley, WA*	~	147
Maryhill *Columbia Valley, WA*	~	48
Walla Walla Vintners *Columbia Valley, WA*	~	60

Syrah

Alexandria Nicole Jet Black *Prosser, WA*	~	57
Clearwater Canyon *Lewiston, ID*	~	67
Cougar Crest Block Eleven *Walla Walla Valley, WA*	~	63
Merry Cellars *Pullman, WA*	13	50
Spring Valley "Nina Lee" *Walla Walla, WA*	~	150
Va Piano *Walla Walla, WA*	~	114

Zinfandel

Hullabaloo *Napa Valley, CA*	~	36

Other Red

Barnard Griffin WSU XII Red Blend *Richland, WA*	~	105
Basalt Cellars Blue Bridge Blend *Clarkston, WA*	10	~
Basalt Cellars Rim Rock Red *Clarkston, WA*	~	63
Browne *"Do Epic Shit"* Paso Robles *Columbia Valley, WA*	~	63
Castillo de Feliciana Adentro *Walla Walla, WA*	~	90
Castillo de Feliciana Miercoles *Walla Walla, WA*	~	70
Castillo de Feliciana Tempranillo *Walla Walla, WA*	~	66
Clearwater Canyon Carmenere *Lewiston, ID*	~	67
Clearwater Can. Coco's Reserve *Lewiston, ID*	~	79
Clearwater Can. Renaissance Red *Lewiston, ID*	14	54
Clearwater Canyon Teammate *Lewiston, ID*	~	76
Clearwater Can. The Wine Project *Lewiston, ID*	~	67
Cougar Crest Anniv. Cuveé *Walla Walla Valley, WA*	~	63
Dunham Trutina *Walla Walla, WA*	~	72
L'Ecole Frenchtown Red *Columbia Valley, WA*	~	51
Long Shadows Chester Kidder *Walla Walla, WA*	~	147
Maryhill Winemakers Blend *Columbia Valley, WA*	8	30
Merry Cellars Crimson *Pullman, WA*	~	60
Merry Cellars Petit Verdot *Pullman, WA*	~	75
Merry Cellars Silhouette *Pullman, WA*	~	60
Montaña Rioja Crianza *Spain*	~	30
Va Piano OX *Walla Walla, WA*	~	42
Vietti Nebbiolo Langhe Perbacco *Italy*	~	72
Walla Walla Vintners Red Blend *Columbia Valley, WA*	~	61

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ALCOHOL FREE

Not Recommended for Pregnant or Breastfeeding Mothers

MOCKTAILS

Rosemary Pomegranate Soda
Light, fragrant, and refreshing. Pomegranate juice and rosemary simple syrup topped with sparkling soda water and finished with a rosemary sprig.

Mint Basil Limeade
Fresh and herbal with a bright citrus kick. Mint simple syrup, lime juice, and basil topped with club soda for a crisp, refreshing soda.

Espresso Mocktini 21+*
Bold, smooth, and indulgent. Dr. Zero Zero AmarNo, espresso cold brew, and vanilla syrup shaken and topped with vanilla cold foam and chocolate shavings.
**contains hemp infusion*

N/A BEER & WINE

NA Beer
Blue Moon NA
Heineken 0.0
Deschutes Fresh Squeezed NA

NA White Wine

	Bottle
Vinada Tinteling Tempranillo *La Mancha, Spain*	28
Vinada Crispy Chardonnay *La Mancha, Spain*	28
One of One Sauvignon Blanc *California*	34

NA Red Wine

	Bottle
One of One Cabernet Sauvignon *California*	34

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We make it Easy to Host a Party

- *Bridal Showers*
- *Wedding Rehearsal Dinners*
- *Birthday Parties*
- *Class Reunions*
- *Anniversary Celebrations*
- *Graduation Parties*
- *Family Reunions*

An ideal setting to celebrate with friends and family. From small, intimate gatherings to groups of 80, Tomato Bros. is the place!

Call us to customize your menu or buffet, get a quote, or schedule a date:

200 Bridge St, Clarkston
509.758.7902

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