

Drafts - 6

Rainier 3
Ninkasi Vanilla Oatmeal Stout 6
Ghost Runner Boston Dbl American Red 6
Migration Patio Pale 6
Ex Novo Eliot IPA 6
Migration Straight Outta Portland IPA
Caldera Ashland Amber
Terminal Gravity Lager
Seasonal Drafts and Cider*

*ask your server about our rotating taps

Growlers To-Go 5-new/15-fill

Bottles

16oz Domestic Can 3
Session Lager or Dark 3.50
Select Micro Brew Can 4.5
Budweiser or Bud Light 3.25
Coors Light 3.25
Stella Artois 3.75
Pacifico 4
Widmer Hefeweizen 4
Guinness Pub Can 4.5
Dundee Porter 4.5
Omission Gluten-Free 4.5
Finn River Black Currant Cider 11 • 500 ML
Woodbox Cider 9.5 • 500 ML
Jester and Judge American Apple Cider 5
Buckler Non-Alcoholic 3.5

NON-ALCOHOLIC BEVERAGES

Sodas 2 • rc products
San Pellegrino 3
Iced Tea or Hot Tea 2
House Made Double Ginger Beer 3
Drinking Vinegar and Soda 4
Italian Sodas 3
Lemonade 3 • strawberry 3.5
Root Beer Float 4.5
Happy Cup Coffee or Cold Brew 3

Red Wine

House Red 7-gls/27-btl
Domaine de l'Amauve Grenache Syrah, France '16
dry black raspberry fruit, lush texture & a quenching
finish 8-gls/31-btl

Col de Mondo Montepulciano, Italy '15
flavors of earthy cherry & blackberry, bright acidity.
organic 8-gls/31-btl

Elk Cove Pinot Noir, Willamette Valley OR '14
delicious black cherry & wild berry with floral accents,
immediately enjoyable 11-gls/41-btl

Familia Montana Rioja Crianza, Spain '12
ripe black balsamic fruit aromas, full body with
fruity finish 8.5-gls/33-btl

White Wine

House White 7-gls/27-btl
Bernier Chardonnay, France '15
vibrant, un-oaked, wonderful with fish 8.5-gls/33-btl
Chateau de la Ragotiere Muscadet, France '15
dry, fresh sur lie. perfectly paired with oysters!! 9-gls/34-btl
Domain de Echardieres Sauv. Blanc, France '15
crisp elegant, prominent citrus & tropical fruits 8.5-gls/33-btl
Pike Road Pinot Gris, Willamette Valley OR '15
refreshing citrus, lychee and baking spice offer a rich
rounded texture 10-gls/39-btl
Domaine La Colombe Rose, France '16
bright floral grapefruit & watermelon notes with a
fresh herbal nose 8.5-gls/33-btl

SPARKLES

Althea Valdobbiadene Prosecco, Italy NV 10-gls/39-btl
superiore D.O.C.G. brut
Clara C Sparkling Rose, Italy NV 9-gls/34-btl
100% pinot noir
Cleto Chiarli Lambrusco, Italy NV 8-gls/32-btl

By The Bottle Wine

Saffron Fields Chardonnay, Willamette Valley OR '14
vanilla from french oak, peach blossom & fresh apricot 65-btl only

Von Winnings Riesling, Germany '15
dry & balanced, residual sugars 39-btl only

Guardian Cellars Gun Metal, Columbia Valley WA '14
cabernet, merlot, cab franc blend. ripe dark red fruits & bits of
sage, oak tannins with full mouth feel 65-btl only

J. Christopher Chehalem Mt. Pinot Noir, OR '14
traditional willamette valley pinot with subtle tannins & long
elegant finish 48-btl only

Signature Cocktails

The Flu Shot
cardamom infused teachers scotch with ginger puree &
lemon served up 9

Rose Milk and Honey
earl grey rum, rose water, honey, vanilla & cream
shaken on the rocks 9

The Capricorn
vodka, strawberry puree & black peppercorn syrup
with a salt and pink peppercorn rim served up 9

Cumin Centipede
cumin tequila muddled with bell pepper, cucumber &
a touch of cilantro served up with a salted rim 9

Tom Kah*
thai bird chili infused vodka, lemongrass-cilantro
simple syrup, coconut cream and lots of fresh lime 9
*chili infused means it's HOT y'all!

Lavender Gin Lemon Drop
lavender infused gin, fresh squeezed lemon,
creme de violette & a lavender sugared rim 9

Rosemary Pear Martini
clear creek pear brandy, gin, rosemary simple syrup
& fresh citrus 9

Orange Blossom
orange infused cruzan rum, aperol, fresh citrus &
orange bitters served up 9

Sparkling Cocktails

When in Rome
blood orange, rosemary, cocchi americano &
champagne on the rocks 8

Sparkling Elderflower Punch
lambrusco, st germain, citrus & soda served
on the rocks 8

Tart Cherry-Aperol Spritzer
aperol, balsamic-cherry puree & champagne served
on the rocks 8

Hot Buttered...
rotating flavor house made butter mix served piping hot
with whipped cream 9

The Cleanse
rooibos whiskey, real maple syrup, fresh lemon & cayenne
served piping hot... your liver will thank you! 9

Fresh-Fashioned
tart cherry infused bourbon muddled with fresh
pineapple, armarena cherries & bitters with a
splash of soda on the rocks 9

Banana Habanero Pain Killer*
habanero rum, banana puree, coconut, pineapple
& OJ on the rocks topped with nutmeg 9
habanero peppers are spicy, folks.... not for the timid

Hibiscus-Acai Margarita
hibiscus-acai berry infused tequila shaken &
layered with house sour mix 8

Blood Orange Negroni
fresh blood orange juice, gin, campari & sweet
vermouth served up 9
this cocktail is wonderfully bitter-NOT sweet

Ruby Rye Manhattan
rye whiskey, ruby port & cherry-balsamic
reduction with cherry and chocolate bitters,
choose up or rocks 9

Guava-Ginger Mimosa
ginger liqueur, fresh guava puree and lots of
champagne 8

The Remedy
strawberry-orange drinking vinegar & champagne
over ice 7

Chelsey's Bellini
absolut pears vodka, peach puree & champagne
in a flute 7