

Drafts -

Rainier 3
Ninkasi Vanilla Oatmeal Stout 6
Laurelwood Free Range Red 6
Migration Glisan Street Pale 6
Ex Novo Eliot IPA 6
Seasonal Drafts and Cider*
**ask your server about our rotating taps*

Growlers To-Go 5-new/12-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
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 6-gls/24-btl
Stephen Vincent Pinot Noir, Sonoma County '12
*forward fruit with hints of clove, cinnamon & blackberry
great winter pinot!! 9-gls/32-btl*

White Wine -

House White 6-gls/24-btl
Bernier Chardonnay, France '15
vibrant, un-oaked, wonderful with fish 8.5-gls/31-btl
Nortico Dry Rose, Portugal '16
*light & fresh with bright berry & watermelon fruit,
refreshing minerality 9.5-gls/33-btl*

SPARKLES

Rive Della Chiesa Prosecco, Italy NV 8/31
Clara C Sparkling Rose, Italy NV 9/34
100% pinot noir
Cleto Chiarli Lambrusco, Italy NV 8/32

By The Bottle Wine

Harper Voit Pinot Blanc, Willamette Valley OR '15
bright fruit, crisp acidity & mineral finish 42-btl only
Saffron Fields Chardonnay, Willamette Valley OR '14
vanilla from french oak, peach blossom & fresh apricot 65-btl only
Elk Cove Willamette Valley Pinot Noir, OR '14
*french oak, fresh flavors of cranberry & raspberry with
delicate tannins 54-btl only*
Saffron Fields Heritage Clones Pinot Noir, OR '13
willamette valley grapes, soft herbs with rich plum 65-btl only



.....Signature Cocktails.....

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*

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*

The Cleanse
*rooibos whiskey, cayenne, lemon and real maple syrup
served with hot water. your liver will thank you!!! 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*