**Drafts - 6**
Migration Straight Outta Portland IPA
Caldera Ashland Amber
Terminal Gravity Lager
Rainier 3
Ninkasi Vanilla Oatmeal Stout 6
Boneyard Diablo Rojo 6
Migration Patio Pale 6
Ex Novo Eliot IPA 6
Seasonal Cider*
Seasonal Selection*
*ask your server about our rotating taps

**Growlers To-Go** S-new/15-fill

**Cans & Bottles**
PRR or Montucky Tall Boy 3
Tecate Tall Boy 3.5
Laurelwood Work Horse IPA 4.5
Select Micro Brew Can 4.5
Coors Light 3.25
Widmer Hefeweizen 4
Guinness Pub Can 4.5
Stella Artois 4
Fort George Cavatica Stout 5.75 • 16oz
Omission Gluten-Free 4.5
Finn River Black Currant Cider 11 • 500 ML
Double Mt Dry Cider 6 • 12oz bbl they re-use!!
Buckler Non-Alcoholic 3.5

**Non-Alcoholic Beverages**
Sodas 2 • rc, diet, ginger ale, 7up, sprite
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-gal/27 bbl
Altoevinum Evodia Garnacha, Spain ’17
old vine garnacha, black cherry-currant & baking spices
with an earthy satisfying finish 8-gal/31 bbl
Perticaia Umbria Rosso IGT, Italy ’16
dry, earthy sangiovese with a hint of spice & juicy
tannins 3-gal/34 bbl
Elk Cove Pinot Noir, Willamette Valley OR ’16
delicious black cherry & wild berry with floral accents,
immediately enjoyable 11-gal/41 bbl
Heron Cabernet, California ’17
female wine producer, full bodied fruit & black pepper balanced
with spicy notes & tannin 9-gal/34 bbl

**White Wine**
House White 7-gal/27 bbl
Oro Bello Chardonnay, California ’17
crunchy, smooth, lightly wooded with tropical fruit
& minerality 5-gal/33 bbl
Giacoto Sauvignon Blanc, Slovenia ’17
clean with accents of asian pear, citrus & minerals 8-gal/31 bbl
Huguet de Can Finies Blanc, Spain ’17
dry white organic blend with good acid structure,
notes of melon, lime & wet stone 10-gal/39 bbl
Pike Road Pinot Gris, Willamette Valley OR ’18
refreshing citrus, loess and baking spice offer a rich
textured wine 9-gal/34 bbl
J. Christopher “Cristo Irresistito” Rose, Willamette ’18
delicious & refreshing summer rose with light floral
strawberry notes, a true crowd pleaser! 11-gal/41 bbl

**Sparkling**
Althea Valdobbiadene Prosecco, Italy NV 10-gal/39 bbl
superiore D.O.C.G. brut
Clara C Sparkling Rose, Italy NV 9-gal/34 bbl
100% pinot noir
Cleo Chiari Lambrusco, Italy NV 8-gal/32 bbl

**By The Bottle Wine**
Day Wines, Vin De Days Blanc, Willamette Valley ’17
organsically & biodynamically farmed blend of pinot blanc, riesling,
muller thurgau & muscat 41 bbl only
Chateau Bisson Rose, France ’17
light & crisp with provence rose with fresh melon & wild herbs
de provence 29 bbl only
Guardian Cellars The Alibi, Columbia Valley WA ’12
cabernet, merlot, malbec blend, ripe dark red fruits & bits of sage,
rich tannins with full mouth feel. 45 bbl only
J. Christopher Chealem Mt. Pinot Noir, OR ’15
traditional willamette valley pinot with subtle tannins & long
elegant finish 68 bbl only

**Signature Cocktails**
Sichuan Pisco Sour *
pisco, chicharron powder, simple syrup, and egg whites
whipped, topped with peychaud’s bitters 10
Fig and Sage Alexander
fig and sage infused brandy, creme de cacao, & cream shaken,
up with fresh nutmeg 9
The Capricorn
vodka, strawberry puree & black peppercorn syrup
with a salt and pink peppercorn rim served up 9
Cumin Centepede
curried tequila mixed with bell pepper, cucumber &
a touch of cilantro served up with a salt rim 10
Tom Kah *
that bold chili infused vodka, lemongrass-cilantro
simple syrup, coconut cream and lots of fresh lime
“chili infused means it’s HOT yall”!
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
The Flu Shot
cardamon infused teachers switch with ginger purée &
lemon served up 10

**Sparkling Cocktails**
When in Rome
blood orange, rosemary, cocchi americana &
champagne on the rocks 8
Sparkling Elderflower Punch
ramblero, st germain, citrus & soda served
on the rocks 8
The Remedy
strawberry-orange sparkling wine & champagne
over ice 7
Chelsey’s Bellini
absolut pears vodka, peach purée & champagne
in a flute 8

**Pink Cloud**
vodka, peach melba puree, fresh grapefruit, lemon &
- a dash of simple 9
**Stellar Mojito**
rum infused mint rum muddled with fresh mint &
strawberries topped with club soda 9
**Fresh Fashioned**
tart cherry infused bourbon muddled with fresh
pineapple, armagnac 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”
**Lemon Meringue Pie**
lemon zest infused vodka, fresh lemon, egg whites whipped
& a touch of vanilla 10
**Blood Orange Negroni**
fresh blood orange juice, gin, campari & sweet vermouth, up
“this cocktail is wonderfully bitter-NOT sweet”
**Ruby Rye Manhattan**
ye rye whiskey, ruby port & cherry-habanero reduction with
cherry and chocolate bitters, choose up or rocks 10
**Hibiscus-Acai Margarita**
hibiscus-acaí berry infused tequila layered with house sour mix 8