

## RED WINE

	GL	BT
<b>Crow Canyon Cabernet Sauvignon, California 2011</b> . . . . .	6	23
Balance of ripe cherry and plum with a subtle earthiness		
<b>Hahn Estates Syrah, California 2010</b> . . . . .	8	30
Aromas of vanilla and sweet wood with flavors of cinnamon, black cherry and tobacco		
<b>Juan Benegas Malbec, Argentina 2010</b> . . . . .	7	28
Plum, fig and cherry compliment notes of spice and chocolate		
<b>Painter Bridge Zinfandel, California 2010</b> . . . . .	6	23
Raspberry, black tea and currant balanced with peppery spice		
<b>Vina Gormaz Tempranillo, Spain 2011</b> . . . . .	8	30
Unoaked with a nose of earth, spice and plum with flavors of black currant and leather		
<b>Underwood Cellars Pinot Noir, Oregon 2011</b> . . . . .	9	33
Aromas of cranberry and raspberry with notes of smoke and spice		
<b>A-Z Pinot Noir, Oregon 2011</b> . . . . .		34
Rich flavors of blueberry, Bing cherry and blood orange with aromas of light spice and sweet tobacco		
<b>Canas's Feast Two Rivers, Washington 2009</b> . . . . .		33
Bordeaux-style blend with aromas of black raspberry and plum with hints of delicate pepper and herb		
<b>Charles &amp; Charles Cab/Syrah, Washington 2011</b> . . . . .		30
Notes of black currant, dark chocolate, blueberry and lilac with a velvety finish		
<b>Coeur de Terre Pinot Noir, Oregon 2010</b> . . . . .		35
Dark cherry and toast with hints of pomegranate and cedar		
<b>J. Lohr Seven Oaks Cabernet, California 2010</b> . . . . .		33
Rich black cherry and currant with notes of vanilla, toast and spice		
<b>Purple Hands Merlot/Pinot Noir, Oregon 2010</b> . . . . .		36
Notes of red raspberry and chocolate that finish with dark fruit, anise and caramel		
<b>Shadow Mountain Pinot Noir, Oregon 2009</b> . . . . .		37
Black cherry and plum aromas with spice and toasted oak tones		
<b>Tilia Malbec Syrah, Argentina 2011</b> . . . . .		26
Fruit forward with hints of black cherry, blackberry, and chocolate with a long velvety finish		

## PORT & SPARKLING

	GL	BT
<b>Pocas Tawny Porto</b> . . . . .	8	
<b>Pocas White Porto</b> . . . . .	8	
<b>Grand Imperial Brut, France</b> . . . . .	6	23
<b>Ruffino Prosecco, Italy</b> . . . . .	9	34
<b>Lillet Blanc</b> . . . . .	9	40
Notes of banana, guava, kiwi and raisin served straight up or on the rocks with an orange twist		
<b>Terra d'Oro Moscato, California 2011</b> . . . . .	8	34
Notes of peach and pear – pairs well with our crème brûlée		
<b>Chateau Loupiac Gaudiet, 2008 half bottle</b> . . . . .		20
Notes of citrus and honey		

To enjoy our in-theater service, please arrive 30 minutes early

## WHITE WINE

	GL	BT
<b>Chehalem's Chemistry, Oregon 2011</b> . . . . .	9	33
Bold yet balanced blend of chardonnay, pinot gris, riesling and pinot blanc with aromas of stone fruit and minerals		
<b>Claar Cellars Chardonnay, Washington 2011</b> . . . . .	9	34
Unoaked and bright, with aromas of pear, hazelnut and lime		
<b>Erath Pinot Gris, Oregon 2011</b> . . . . .	9	34
Aromas of mandarin, pear and lavender compliment apple and honeydew flavors		
<b>Loosen Dr. L Riesling, Germany 2011</b> . . . . .	8	30
White peach and honeysuckle nose with mineral and floral notes		
<b>Mohua Sauvignon Blanc, New Zealand 2011</b> . . . . .	9	34
Balanced notes of gooseberry, peach and tropical fruit with a slight spiciness and strong citrus flavors		
<b>Sycamore Lane Pinot Grigio, California 2011</b> . . . . .	6	23
Aromas of pear and melon with floral notes		
<b>Aveleda Alvarinho, Portugal 2011</b> . . . . .		24
Aromas of guava and candied lemon with an expressive nectarine and grapefruit palate		
<b>Cooper Mountain Pinot Gris, Oregon 2011</b> . . . . .		34
Lush flavors of stone fruit and peach with elegant minerals		

## ROSÉ

	GL	BT
<b>La Vieille Ferme Rosé, France 2011</b> . . . . .	7	26
Fresh blackberry and black currant aromas with subtle floral and cherry undertones		

## DRAUGHT BEERS

<b>Desolation IPA, Amnesia Brewing, Portland OR</b> . . . . .	5
<b>Drop Top Amber, Widmer Brewing, Portland OR</b> . . . . .	5
<b>Hefeweizen, Widmer Brewing, Portland OR</b> . . . . .	5
<b>HUB Rotating Selection, Hopworks Brewing, Portland OR</b> . . . . .	5
<b>Overcast Espresso Stout, Oakshire Brewing, Eugene OR</b> . . . . .	5
<b>Pilsener, Bayern Brewing, Missoula MT</b> . . . . .	5
<b>Porter, Southern Oregon Brewing, Medford OR</b> . . . . .	5
<b>Rotating Selection, Please ask your server for details</b> . . . . .	5.5
<b>Total Domination IPA, Ninkasi Brewing, Eugene OR</b> . . . . .	5.5

## CLASSIC COCKTAILS

<b>Champagne Cocktail</b> . . . . .	8
Angostura-soaked sugar cube, sparkling wine and a citrus twist add Aperol liqueur for 2	
<b>Ginger Mojo</b> . . . . .	9
Beefeater gin, fresh mint, ginger, lime, sugar and soda	
<b>Lychee</b> . . . . .	9
Vodka, Soho lychee liqueur and lychee purée	
<b>Mojito</b> . . . . .	9
Rum, fresh mint, lime, sugar and soda	
<b>Pomegranate</b> . . . . .	9
Absolut Citron, fresh lemon and pomegranate juice	
<b>Spanish Coffee</b> . . . . .	8
Flamed Bacardi 151, Kahlua and triple sec, cinnamon, nutmeg and whipped cream in a caramelized sugar-rimmed glass	