

PORT & SPARKLING

GL BT

Sofia Coppola Sparkling Brut, California	9	
Ruffino Prosecco, Italy	9	34
Poema Rose of Cava, Spain	10	38

ROSÉ & WHITE WINE

GL BT

Pike Road Pinot Gris, Willamette Valley	7	27
Beautiful aromas of ripe pears, lemon, and kiwi. The flavors extend to the palate which shows great intensity and richness extending long into the finish.		
L'Ecole Chenin Blanc, Washington	11	40
Expressive aromatics of jasmin, orange blossom, and mango with flavors of star fruit, apple, and peach on a balanced crisp mineral finish.		
Claar Cellars Chardonnay, Washington	9	34
Unoaked and bright, with aromas of pear, hazelnut and lime.		
Charles & Charles Riesling, Washington	9	34
Honeysuckle and pineapple nose balanced by a sweet peach and nectarine flavor with a delightful creamy finish.		
Barnard Griffin Rosé of Sangiovese, Columbia Valley	9	34
Packed with plush textured cherry & zingy raspberry flavors that explode on the palate. Dry, crisp, and refreshing with a tart edge to the fruit.		

RED WINE

GL BT

Bridgeview Cabernet-Merlot Blend, Oregon	7	27
Aromas of black ripe cherry followed by plum and red raspberry overtones that linger to a vanilla finish. A complex varietal.		
Elsa Bianchi Malbec, Argentina	9	34
Rich and strong aromas, including scents of ripe fruits, plums, black cherry, black currant, chocolates and violets.		
Faustino VII Tempranillo, Spain	8	30
Lively red with ochre hues. Scents of redcurrant and cherry with a touch of vanilla. Well-balanced and velvety flavors of red cherry and raspberry. A long, expressive finish of vanilla and toasty oak.		
A-Z Pinot Noir, Oregon	11	40
Rich flavors of blueberry, Bing cherry and blood orange with aromas of light spice and sweet tobacco.		
Joel Gott Red Blend, Washington	12	45
Aromas of dark chocolate, cherry, black currant and black raspberry with hints of black licorice and baking spices. The dark fruit flavors on the front of the palate are followed by smooth tannins on the mid-palate, and a long, delicate finish.		
Seven of Hearts Pinot Noir, Willamette Valley	14	50
Moderately light red and purple color in the glass. Ripe fruit aromas dominated by scents of wood and brine. The medium weight core of cherry, plum, and purple berries is backed by a thread of oak. The firm but silky tannins add support.		
Substance C&S Cabernet Sauvignon, Washington	15	55
Forestry earthy nose with violets. Full bodied with power that comes in waves. Dark Fruit, blackberry and anise with notes of dark chocolate. This wine has a very dry finish.		

SEASONAL COCKTAILS

Maple Leaf	9
Old Overholt Rye, real maple syrup, fresh lemon juice, over large rocks with a twist	
try with Bulleit Rye add'l	1
Corpse Reviver #2	9
Beefeater gin, Lillet Blanc, Cointreau and lemon juice with a touch of absinthe	
Nutty Professor	12
Absolut, Disaronno, Grand Mernier, splash of cranberry juice, served up with an orange peel	
Beautiful	11
Courvoisier and Grand Marnier combined in a heated snifter	
Captain Phillip	9
Captain Morgan and our hot apple cider with a sprinkle of cinnamon	
Coffee Nudge	9
Brandy, creme de cacao, Kahlua, and coffee topped with whipped cream	
George Bailey	9
Stoli Vanilla vodka, Baileys, and house-made hot chocolate topped with whipped cream	
BFK	9
Baileys, Frangelico, Kahlua, and coffee topped with whipped cream	
Clockwork Orange	8
Grand Marnier, Disaronno, and early grey tea served in a snifter	
Spanish Coffee	8
Flamed Cruzan 151, Kahlua and triple sec, cinnamon, nutmeg, with coffee and whipped cream in a caramelized sugar-rimmed glass	
try "Morroccan" add'l	1

DRAUGHT BEERS

Kombucha	6
Cider	7
Wheat	6
Pilsner	6
IPA	7
Porter/Stout	6
Rotating	7

Ask your server for details about our current selection

HAPPY HOUR MONDAY-FRIDAY 3PM-6PM & 9PM-CLOSE

Beer of the Day	4
House White Wine	5
House Red Wine	5
Ginger Mojo	6
Pomegranate Martini	6
House Manhattan	6
Spanish Coffee	6

ORIGINAL COCKTAILS

- Blood Orange Tequila Gimlet** 13
Cuervo Gold, fresh lime, blood orange purée, triple sec, up with sugar
try with Alma de Agave add'l 1
- House Martinis** 9
- Cucumber**
Beefeater gin, fresh cucumber and dry vermouth
try with Aviation gin add'l 1
- Pomegranate**
Absolut Citron, fresh lemon and pomegranate juice
- Passionate Orange**
Passoã passion fruit liqueur, Absolut Mandrin vodka and orange juice in a sugar-rimmed glass
- Monkey Love (very spicy)** 10
Hot Monkey vodka, mint, mango, pineapple, orange bitters and orange juice
- Ginger Mojo** 10
Beefeater gin, fresh mint, ginger, lime, sugar and soda
- Portland 75** 11
Aviation gin, lemon juice, simple syrup served up with a Prosecco float
- Whiskey Tango Foxtrot** 12
Pendleton whiskey topped with Frangelico

CLASSIC COCKTAILS

- Champagne Cocktail or Bellini** 9
Angostura-soaked sugar cube, sparkling wine with a twist
add Aperol liqueur add'l 2
- House Mules** 11
Fresh lime with Cock'n Bull ginger beer
- Moscow** (Monopolowa Vodka)
try with Medoyeff add'l. 2
- Kentucky** (Jim Beam Bourbon)
- Mexican** (Jose Cuervo Tequila)
- Swiss** (Lucid Absinthe)
- Caipirinha** 10
Cachaça, fresh lime, sugar and soda
- Sazerac** 10
Old Overholt Rye whiskey, Pernod, Peychaud's bitters with a twist