

PORT & SPARKLING

GL BT

Zonin Prosecco, Italy	9 . . .	34
Poema Cava Brut Champagne, California	9 . . .	34
Poema Cava Brut Rosé, Spain	10 . . .	38

ROSÉ & WHITE WINE

GL BT

Pike Road Pinot Gris, Willamette Valley	7 . . .	27
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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.

Mohua Sauvignon Blanc, New Zealand	9 . . .	34
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Vibrant flavors of ripe passion fruit, nectarine and lime with savory persistent finish.

Claar Cellars Chardonnay, Washington	9 . . .	34
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Unoaked and bright, with aromas of pear, hazelnut and lime.

Barnard Griffin Rosé of Sangiovese, Columbia Valley	9 . . .	34
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Packed with plush textured cherry & zingy raspberry flavors that explode on the palate. Dry, crisp, and refreshing with a tart edge to the fruit.

L'Ecole Chenin Blanc, Washington	11 . . .	40
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Expressive aromatics of jasmin, orange blossom, and mango with flavors of star fruit, apple, and peach on a balanced crisp mineral finish.

RED WINE

GL BT

Bridgeview Cabernet-Merlot Blend, Oregon	7 . . .	27
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Aromas of black ripe cherry followed by plum and red raspberry overtones that linger to a vanilla finish. A complex varietal.

Faustino VII Tempranillo, Spain	8 . . .	30
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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.

Elsa Bianchi Malbec, Argentina	9 . . .	34
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Rich and strong aromas, including scents of ripe fruits, plums, black cherry, black currant, chocolates and violets.

A-Z Pinot Noir, Oregon	11 . . .	40
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Rich flavors of blueberry, Bing cherry and blood orange with aromas of light spice and sweet tobacco.

Joel Gott Red Blend, Washington	12 . . .	45
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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
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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
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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.

HOUSE COCKTAILS

- Blood Orange Tequila Gimlet** 13
Cuervo Gold, fresh lime, blood orange purée, triple sec, up with sugar
- Monkey Love (very spicy)** 10
Hot Monkey vodka, mint, mango, pineapple, orange bitters and orange juice
- Ginger Mojo** 10
Beefeaters Gin, fresh mint, ginger, lime, sugar and soda
- Portland 75** 11
Aviation gin, lemon juice, simple syrup served up with a Prosecco float
- Spicy Margarita** 11
Cuervo Gold, fresh lime, orange, jalapeño with simple syrup served on the rocks with a salted rim
- Maple Leaf** 10
Old Overholt Rye, real maple syrup, fresh lemon juice, over large rocks with a twist

CLASSIC COCKTAILS

- Sazerac** 10
Old Overholt Rye whiskey, Pernod, Peychaud's bitters with a twist
- Aviation** 11
Aviation Gin, Luxardo, Crème de Violette, fresh lemon served up with a Bordeaux cherry
- Manhattan** 10
Jim Beam Bourbon, bitters, sweet vermouth, touch of Bordeaux cherry juice served up with a cherry
- Caipirinha** 10
Leblon Cachaça, fresh lime, sugar and soda
- Whiskey Sour** 11
Jim Beam Bourbon, house-made sour mix, egg white (optional) served on the rocks with a cherry
- Champagne Cocktail** 10
Angostura-soaked sugar cube, champagne with a twist
- Aperol Spritz** 10
Prosecco, Aperol, soda water served on the rocks with an orange wedge
- Mimosa or Fruit Bellini** 11
Champagne with local orange juice or fruit purée

MOCKTAILS

- Spoonful of Sugar** 5
Local lemonade, lemon-lime soda, Bordeaux cherry juice served with a sugar rim and cherry
- House-made Ginger Ale** 4
Fresh grated ginger, orange, lemon, lime, sugar cube, bitters muddled to order and topped with soda water
- Cucumber Lemonade** 5
Freshly pressed cucumber juice and local lemonade, ask to make it sparkling

MARTINIS & MULES

Martinis 12

Cucumber

Beefeaters Gin, fresh cucumber and dry vermouth

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

Sweet Hibiscus

Beefeaters Gin, sweet hibiscus puree, dry vermouth, lime juice, simple syrup served up with a lime twist and cherry

Mules 12

Fresh lime with Cock'n Bull ginger beer

Moscow (Vodka)

Kentucky (Bourbon)

Mexican (Tequila)

Huckleberry (Huckleberry Vodka)

HOT DRINKS

Spanish Coffee 12

Flamed Cruzan 151, Kahlúa and triple sec, cinnamon, nutmeg, with coffee and whipped cream in a caramelized sugar-rimmed glass

Beautiful 11

Courvoisier and Grand Marnier combined in a heated snifter

BFK 10

Baileys, Frangelico, Kahlúa, and coffee topped with whipped cream

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 SUN-THURS 3PM-6PM & 8:30PM-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 8