



FLIGHTS

Signature \$20 Choose 5 spirit-based cocktails

> Wine Spritz \$20 5 wine-based cocktails

ACCOMPANi \$20 Choose 5 liqueur/amaro

Secret Sipper \$22 5 cocktails from our membership program

BY THE GLASS

All Cocktails \$12-14

Non-Alcoholic Cocktails \$5

Topo Chico

SIGNATURE COCKTAILS

Lintik

Gin with lemon, housemade bitters, simple syrup

Cosmos

Vodka with lemon & lime juice, housemade cranberry liqueur

Margarita

Reposado tequila, mezcal, mango habanero syrup, lime juice, Jacobsen's sea salt

Swizzle

Blend of rums, passion fruit, pineapple, housemade falernum

Paper Plane

Aged rye whiskey, lemon juice, Mari Gold, housemade amaro

Negroni

Gin, Crimson Snap amaro, ACCOMPANi sweet vermouth

Oregon Old Fashioned

Aged rye whiskey, housemade filbert & fir bitters, simple syrup

WINE SPRITZ

Apicco Sparkling pinot gris, muscat, housemade bitter orange amaro

Last Word

Sparkling pinot gris, cherry, lime, housemade alpine liqueur **Fiore** Sparkling rosé, grapefruit oils, housemade floral liqueur

Negroni

Sparkling pinot gris, housemade ACCOMPANi sweet verouth, bitter red amaro

SPARKLING COCKTAILS Nitro Gin Fizz

House blended botanical gin, Tunisian orange, bright citrus

Nitro Espresso Martini

Vodka, local honey, Accompani Coffee Liqueur made with Stumptown cold brew

Paloma

Reposado tequila, housemade grapefruit soda, pink peppercorn, tamarind

Black Tea Vodka Soda

Organic vodka, Keemun black tea from Smith Teamaker, lemon, currant

White Tea Vodka Soda

Organic vodka, Bai Mudan white tea from Smith Teamaker, yuzu, pear



ACCOMPANi

Mari Gold Seville orange peel, citron peel, orange blossom, gentian root

> **Crimson Snap** Seville orange peel, cinchona bark, gentian root

> > Blue Dorris Orris root, pink peppercorn, rose

Flora Green Hyssop, lemon balm, chamomile

Sweet Vermouth Wormwood, seville orange peel, all spice, coriander, chicory

Dry Vermouth Wormwood, tarragon, rose, thyme, citron, sweet woodruff

> **Coffee Liqueur** Stumptown cold brew coffee, local honey

Now Serving neat, on the rocks, or with soda & garnish



DAPPER DOGS \$13

Served on a Dos Hermanos Bakery bun (V) with a side of local potato salad, cornichon pickles, Tim's Cascade Original Sea Salt Kettle Chips (V), and Portland Ketchup & Mustard. All dogs are Portland-made Zenner's Add sauerkraut for \$1

Coney Island Beef Dog

Smoked Chicken Apple

Oktoberfest Bier Bratwurst

Cheddar Jalapeño Frank

Plant-Based Frankfurter (V) Washington's Field Roast. Non-GMO

SNACKS

Add snacks \$4 each

Sweet Chili Chips Juanita's (V)(GF)

Rosemary & Sea Salt Crackers The Cracker King (GF)

Salted Brulee Popcorn Miss Hannah's (V)(GF)

Pepperette Bites Olympia Provisions (GF) Choc. Covered Hazelnuts King Fresh (GF)

> Dark Chocolate Ranger Chocolate (V)

Sweet Savory Snack Mix Locally made by Onomomo

Cheddar Chese Curds Locally made (GF)

DESSERT \$6

Boozy Ice Cream

Locally made with our handcrafted cocktails. Ask your tailor about our current collaboration! Add a boozy drizzle for \$4.50



Ask us how to be a discerning sipper!



JOIN US FOR A COCKTAIL CLASS

Brought to you by

ACCOMPANI

We offer a wide variety of classes, get tickets here!



