

COCKTAILS WINE *and* BEER

COCKTAILS

Frida & Josephine \$12

tequila, combier pamplemousse, triple sec, lime

Raspberry Lemon Drop \$10

vodka, raspberry, lemon

Three Petaled Flower \$14

bourbon, st. germain, lemon, cucumber

Torrents of Spring \$13

rum, luxardo maraschino, grapefruit, lime

B.O.M. Collins \$11

Gin, house blueberry-orange-mint shrub, soda

Wonky Donkey \$12

vodka, new deal ginger liqueur, guava goddess kombucha, lime

Arriva il Sole \$12

gran classico, rhubarb, lemon

A Horse With No Name \$13

tequila, midori, ancho reyes verde, lime

Spaghetti Western \$14

gin, carpano antica sweet vermouth, campari, lemon, egg white

The Bartender \$14

bourbon, fernt branca, angostura bitters

WINES BY THE GLASS

Sparkling

prosecco, matho, veneto, it \$12

rose, planet oregon by soter, willamette valley, or, \$14

White

chardonnay, stoller, dundee hills, or 2022 \$13

pinot gris, couer de terre, willamette valley, or 2022 \$12

pinot bianco, elena walch, alto adige, it 2021 \$14

verdicchio, colle stefano, matelica, marche, it 2022 \$14

sauvignon blanc, patient cottat, loire valley, fr 2021 \$12

semillon, torbreck, barossa valley, au 2022 \$15

Rose

rhone blend, domaine isle saint pierre, rhone, fr 2021 \$12

Red

pinot noir, violin wine, willamette valley, or 2021 \$15

oregon red blend, division wines 'béton', or 2022 \$14

grenache, rasasse charavin, côtes du Rhône, fr 2020 \$14

tempranillo, marqués de càceres, rioja 'reserva', es 2017 \$15

dolcetto, g.d vajra, alba, it 2021 \$13

cabernet sauvignon, zuccardi 'q', mendoza, ar 2019 \$14

BEER & CIDER

Draught Beer \$7 a Pint

Please ask your server for rotating seasonal selections of ales and lagers

Canned & Bottled Beer & Cider

Heidelberg Lager \$4 for 16 oz can

Westmalle Trappist Tripel \$10 for 11.2 oz bottle

Weihenstephaner N/A Beer \$5 for 12 oz bottle

North Coast Brewing Co. Russian Imperial Stout \$8 for 16 oz can

Yonder Hard Apple Cider \$8 for 16oz Can

ZERO-PROOF TEA *and* ESPRESSO

ZERO-PROOF DRINKS

B.O.M Shrub Soda \$6

house blueberry-orange-mint shrub, lime, soda water

Lemonade \$6

Strawberry or Raspberry Lemonade \$7

Rhubarb Soda \$6

GT Kombucha \$7

Guava Goddess

Soda \$4

Cock 'N Bull Ginger Beer \$5

Crater Lake Root Beer \$5

Surgiva 500ml Sparkling Water \$6

Iced Tea \$4

Arnold Palmer \$4

ESPRESSO, COFFEE & TEA

Cafè Umbria Gusto Crema Blend Espresso

espresso \$4

cappuccino* \$5

latte* \$6

valrhona mocha* \$6

Cafè Umbria Coffee \$4

arco etrusco

mezzanotte decaf

Hot Chocolate* \$6

valrhona chocolate, whipped cream

Steven Smith Tea \$5

lord bergamot, earl grey black tea

british brunch, english breakfast black tea

masala chai, spiced black tea blend

spring greens, green tea

fez, spearmint and green tee blend

jasmine sliver tip, jasmine blossoms and green tea

meadow, caffeine-free chamomile blend

red nectar, caffeine-free rooibos blend

peppermint, caffeine-free pacific northwest peppermint

*oat, almond, and soy milk available upon request