



WEEKLY SPECIALS

Growler Monday

2 dollars off 2-quart growler of
McMenamins Ale

Cider Wednesday

3 dollars off 2-quart growler of
Edgefield Hard Cider

McMENAMINS ALE

Growler Fill

2-Quarts *price varies*

Hammerhead & Ruby

4-pack of 16-oz cans 14

Specialty IPA & Seasonal

4-pack of 16-oz cans *price varies*

EDGEFIELD HARD CIDER

Growler Fill 2-quarts 14

Apple, Blackberry & Seasonal

4-pack of 16-oz cans 17

EDGEFIELD WINE BY THE BOTTLE

RED Pinot Noir, Black Rabbit Red 23

Cuvée De L'Abri Rouge 29

Syrah 34 ♦ Merlot 34

ROSÉ Umbrella Jimmy 23

WHITE White Rabbit 23

Pinot Gris 23

DESSERT Fireside Zinfandel 29



BAGDAD THEATER & PUB

WORKING BEVERAGES

Soda Pop, Lemonade & Iced Tea 4

Ruby Sparkling Hop Water 12 oz. can 4

Real Apple Cider 5.25

Loose Leaf Tea *Tao of Tea* 3.75

Coffee & Decaf *We roast our own* 3.75

Cold Brew 5.25

Americano 3.75

Café Latte 4.50

Cappuccino 4.50



Espresso 3.75

Chai Latte 4.50

Mocha 5

BOTTLES & CANS

N/A Beer *ask your server for current selection* 5.50

Ground Breaker IPA No.5 *GF Beer* 8.75

EDGEFIELD WINE GLASS / BOTTLE

RED Pinot Noir, Black Rabbit Red 10.50 / 38

Syrah 47, Merlot 47

Cuvée De L'Abri Rouge 42

ROSÉ Umbrella Jimmy 10.50 / 38

WHITE Pinot Gris, White Rabbit 10.50 / 38

Chardonnay 10.50

DESSERT Fireside Zinfandel Port 11.50 / 42

MCMENAMINS FLIGHTS

Winery choice of three 13.75

Cider Edgefield Hard Apple Cider, Edgefield
Blackberry Cider & Edgefield Seasonal Cider 8

Brewery six flagship samples or
choose your own adventure 13.50

Whiskey Hogshead, Billy Wheat,
Monkey Puzzle 16

Brandy High Council, Pear, Longshot 16.50

Liqueur Herbal No. 7, Phil Hazelnut,
Aval Pota 14.50

Rum Frank High Proof, Three Rocks,
Three Rocks Spiced 15

WINTER COCKTAILS



Call Me Old Fashioned

Hogshead Whiskey, maple syrup & Angostura Bitters 11.75

Hill-Billy Mule

Billy Wheat Whiskey, fresh-squeezed lime & ginger beer 12.25

Three Rocks Hot Buttered Rum

Three Rocks Rum, cinnamon, nutmeg, house-made hot buttered rum mix & fresh-whipped cream 10

Irish Coffee

Tullamore D.E.W., espresso & fresh-whipped cream 10.75

The Dude

Spar Vodka, Edgefield Coffee Liqueur, half & half 9.50

Toddy No. 7

Herbal No. 7, honey & fresh-squeezed lemon 10.25

Spiced Cable Car

Three Rocks Spiced Rum, cinnamon, fresh-squeezed orange & lemon 11.50

Hot Apple Pear

Edgefield Distillery's Pear Brandy, Tuaca, hot apple cider 11.25

SCAN TO SEE FULL DESCRIPTION &
DETAILS OF ALL DRAFT POURS



EDGEFIELD DISTILLERY

Visit Edgefield for a tour of our distillery in Troutdale, OR

Hogshead Whiskey boasts a palate-pleasing combination of firm grain, hazelnut, sweet vanilla & caramel

Aval Pota heart-cut malt whiskey, fresh-pressed apples from Hood River & a touch of cinnamon create a hearty spirit

Monkey Puzzle our Hogshead Whiskey dry-hopped with local low alpha hops, sweetened with a touch of honey from Edgefield hives

Three Rocks Rum infused with Edgefield estate grown mulberries, vanilla, nutmeg, cinnamon and allspice

Three Rocks Spiced Rum roasted cocoa nibs, orange peel, vanilla bean & our ambrosial blend of spices

Longshot Brandy Syrah grapes & aged in Syrah wine & Syrah port barrels with flavors of cherry & spice

Pear Brandy capturing the essence of fresh pears, distilled from 100% Hood River-grown green Bartletts

Joe Penney's Gin a light, dry gin with flavors of juniper & citrus

Herbal No. 7 bold flavors of cinnamon, mint & caraway balanced with the sweetness of organic birch syrup

Spar Vodka the potato spirit is cut with pure water from the artesian well that sleeps beneath the Spar Cafe in Olympia, Washington

Spar Citrus Vodka potato spirit with fresh & dried lemon & lime peels captures the bright, zesty nature of citrus

CORNELIUS PASS ROADHOUSE DISTILLERY

Stop by our property for a tour in Hillsboro, OR

Billy Wheat aromas of molasses & oak finished with notes of hazelnuts & baked apples

Billy Rye American oak barrels that add depth & complexity to maximize the rye flavors & aromas

Frank High Proof Rum aged in cognac barrels to impart exotic fruit & spice aromas

Gables Gin blend of botanicals create a full-bodied & floral gin layered with flavors of juniper, citrus & rose

High Council Brandy Chardonnay, Semillon & Viognier Brandies, aged in French oak, resulting in a mature & complex Brandy

Phil Hazelnut Liqueur with sweet notes of vanilla & caramel complement the toasted nut flavor

Cheshire Orange Liqueur aroma of Seville oranges waft above layers of warm pastry and baking spice