

# Mcmenamins



**Join Us!**  
**Saturday, July 9th, 2022**  
**Edgefield's 111th**  
**Birthday Celebration**

**Happy Hour**

**3PM-6PM**

**Monday—Friday\***

\*Concerts/Property holidays excluded

## **Loading Dock Beverage Menu**

### **MCMENAMINS DISTILLED SPIRITS**

#### **WHISKEY**

Aval Pota Apple	9
Billy Rye	9.75
Billy Wheat	9.50
Hogshead 100% Malted Barley	9.75
Monkey Puzzle	8.50

#### **RUM**

Frank High Proof	9.50
Three Rocks	9.25
Three Rocks Spiced	9.25

#### **GIN**

Gables	9.25
Joe Penney's	7.25

#### **BRANDY**

Edgefield Pot Stilled	11.25
High Council	9.50
Longshot	10.75
Pear	9.75
Alambic 13	14

#### **LIQUEUR**

Edgefield Coffee	7.25
Herbal #7	8.50
Phil's Hazelnut	7.25

### **HOUSE FLIGHTS**

*Distillery Flights — Three half shot samples*

#### **WHISKEY**

Hogshead, Billy & Monkey Puzzle	15
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#### **POTA & LIQUEUR**

Aval Pota, Phil Hazelnut, Herbal No. 7	14
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#### **RUM**

Three Rocks, Three Rocks Spiced, Frank High Proof	14
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#### **BRANDY**

Edgefield Pot Still, Pear, High Council	16
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*Beer Flights – Six 5oz samples*

#### **FLAGSHIP ALES**

HAMMERHEAD, RUBY, TERMINATOR, IPA, NITRO, SOUR	9.75
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## SEASONAL COCKTAILS

<b>Pink Floyd</b>	<b>9.75</b>
Spar Vodka, Sour Apple Pucker, mixed with fresh squeezed grapefruit, cranberry juice & 7-up	
<b>Joe Penney's Sidewalk</b>	<b>9.25</b>
Joe Penney's Gin, triple sec, fresh-squeezed lemon & orange	
<b>Lovely Cadillac Margarita</b>	<b>10.25</b>
Luna Azul Blanco, Grand Marnier, fresh-squeezed orange & lime	
<b>Algonquin Punch</b>	<b>12</b>
Billy Rye Whiskey, Edgefield Dry Vermouth, fresh-squeezed lime & pineapple	
<b>Apple-A-Day</b>	<b>11</b>
Aval Pota, ginger liqueur, fresh-squeezed lemon & hard cider	
<b>Boulevardier</b>	<b>11.75</b>
Billy Rye Whiskey, Edgefield Sweet Vermouth, Campari	
<b>Lemon Drop</b>	<b>9.75</b>
Spar Citrus Vodka, triple sec & fresh-squeezed lemon	

## HOT DRINKS

<b>Hot Apple Pear</b>	<b>10.75</b>
Pear Brandy, Tuaca vanilla brandy mixed with hot apple cider	
<b>Bluberry Tea</b>	<b>9.5</b>
Di Amore Amaretto & Grand Marnier in hot black tea	
<b>Valencia Cocoa</b>	<b>10</b>
High Council brandy, crème de cocoa, & gran gala mixed with hot chocolate, and topped with whip cream	
<b>All Nighter</b>	<b>11.75</b>
Hogshead whiskey, Edgefield Coffee liqueur, & Phil hazelnut liqueur filled with coffee, topped with whip cream	
<b>Farmstead Coffee</b>	<b>11.25</b>
Frank Rum, Three Rocks Spiced Rum, Gran Gala, cinnamon, nutmeg, fresh-roasted coffee & whipped cream	

## SWEETS

<b>Ruby Jewel Ice Cream Sandwiches</b>	<b>6</b>
Ask your server for our current selection!	

## ON TAP

- 1. Hammerhead** | pint 6.75  
Northwest pale, caramel, pine, citrus  
ABV: 6.00% IBU:44
- 2. Julius Squeezer NITRO** | pint 7.75  
Fruity, orange, notes of vanilla. Made with 22 pounds of fruit!  
ABV: 5.93% IBU: 26
- 3. Bon Voyage Saison** | pint 6.75  
Spicy, fruity, rustic farmhouse ale  
ABV: 5.68% IBU: 20
- 4. Brewers to the Yard Milk Stout** | pint 6.75  
Bold, smooth, chocolate & roasty  
ABV: 6.58% IBU: 43
- 5. 33rd State IPA** | pint 7.25  
Grapefruit, mixed berries, fresh pine & tropical fruit  
ABV: 6.97% IBU: 53
- 6. Ruby Ale** | pint 6.75  
Light, raspberry, fruity, crisp  
ABV: 4.13% IBU: 5
- 7. Uncle Bock** | pint 7.25  
Collaboration with Prairie Malt, floral, bready malt  
ABV: 6.84% IBU: 22
- 9. Empire Collector Dry Hopped Helles** | pint 7.25  
Collaboration w/ Imperial Yeast, melon and citrus notes  
ABV: 5.42% IBU: 20
- 10. Running with the Level Pale** | pint 6.75  
Collaboration w/ Level Brewery, citrus and earthy, light  
ABV: 5.29% IBU: 31

## CIDERS

- Edgefield Apple Hard Cider** | pint 8  
Pale yellow, fresh apple, pear, honey, crisp, refreshing  
ABV: 6.8
- Blackberry Hard Cider** | pint 8  
Dark burgundy, fresh blackberry, tart, semi-sweet  
ABV: 6.8

## MCMENAMINS WINES

*By the glass or by the bottle.*

### WHITES & ROSE

White Rabbit	10 / 36
Umbrella Jimmy Rose	10 / 36

### REDS

Black Rabbit Red	10 / 36
Pinot Noir	10 / 36