

EDGEFIELD WINE GLASS / BOTTLE

WHITE

White Rabbit 11.50 / 42

Chardonnay 11.50

Poor Farm Pinot Gris 11.50 / 42

RED

Pinot Noir 11.50 / 42

Black Rabbit Red 11.50 / 42

Cuvée De L'Abri Rouge 12.50 / 46

Ferryman's Choice Petit Verdot 14.25 / 52

Cabernet Sauvignon 14.25 / 52

ROSÉ

Umbrella Jimmy 11.50 / 42

BUBBLES

Blanc de Noirs 14.75 / 54

GUEST ROSÉ

Lucien Albrecht Brut *Alsace, FR* 13 / 45

GUEST WHITE

'22 Long Shadows Poet's Leap Riesling
Columbia Valley, WA 13 / 45

'22 Paul Hobbs Crossbarn Chardonnay
Sonoma Coast, CA 45

'21 La Petite Perriere Sauvignon Blanc
Vin de France, FR 12 / 40

GUEST RED

'20 Catena Malbec 14 / 42



WORKING BEVERAGES

Soda Pop, Lemonade & Iced Tea 4.50

Shrub & Soda 4.25

Ruby Sparkling Hop Water 12 oz. can 4.50

Real Apple Cider 5.75

Strawberry Lemonade 5.50

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

Athletic Brewing IPA *NA Beer* 5.75

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



Espresso 3.75

Chai Latte 4.50

Mocha 5

VISIT THE TASTING ROOM &
BOTTLE SHOP FOR
TO-GO NEEDS

SCAN TO SEE FULL DESCRIPTION &
DETAILS OF ALL DRAFT POURS



WINTER COCKTAILS

Call Me Old Fashioned

Hogshead Whiskey, maple syrup & Angostura Bitters 12.50

Hill-Billy Mule

Billy Wheat Whiskey, fresh-squeezed lime & ginger beer 13.25

Three Rocks Hot Buttered Rum

Three Rocks Rum, cinnamon, nutmeg, house-made hot buttered rum mix & fresh-whipped cream 11

Irish Coffee

Tullamore D.E.W., espresso & fresh-whipped cream 12.25

The Dude

Spar Vodka, Edgefield Coffee Liqueur, half & half 10.50

Toddy No. 7

Herbal No. 7, honey & fresh-squeezed lemon 11.25

Spiced Cable Car

Three Rocks Spiced Rum, cinnamon, fresh-squeezed orange & lemon 12.75

Hot Apple Pear

Edgefield Distillery's Pear Brandy, Tuaca, hot apple cider 12.25

MOCKTAILS 7.25

The Watermelon Prince

cold pressed watermelon & lime, mint, orgeat & soda water

Pippy Longstocking

ginger beer, grenadine, cold-pressed grapefruit & lemon

Vibrante Spritz

Martini & Rossi N/A Aperitif, orange flower water & tonic

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