### **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 dryhopped 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 Rivergrown 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

# CELLAR BAR

### WORKING BEVERAGES

Soda Pop, Lemonade & Iced Tea 4.25 Ruby Sparkling Hop Water 12 oz. can 4.25 Real Apple Cider 5.50 Cold Brew 5.25

# **BOTTLES & CANS**

Well Being NA Beer 5.75 Omission Pale Ale & IPA gluten reduced beer 6.25 Edgefield Hard Cider 16 oz can selection varies 8.75

### EDGEFIELD WINE GLASS / BOTTLE

RED Pinot Noir, Black Rabbit Red 10.75 / 39

ROSÉ Umbrella Jimmy 10.75 / 39

WHITE White Rabbit 10.75 / 39 Pinot Gris, Chardonnay 10.75 / 39

# COCKTAILS

**Call Me Old Fashioned** Hogshead Whiskey, maple syrup & Angostura Bitters 12

### **Hill-Billy Mule**

Billy Wheat Whiskey, fresh-squeezed lime & ginger beer 12.50

### **Three Rocks Hot Buttered Rum**

Three Rocks Rum, cinnamon, nutmeg, house-made hot buttered rum mix & fresh-whipped cream 10.25

#### The Dude

Spar Vodka, Edgefield Coffee Liqueur, half & half 9.75

**Toddy No. 7** Herbal No. 7, honey & fresh-squeezed lemon 10.50

### Spiced Cable Car

Three Rocks Spiced Rum, cinnamon, fresh-squeezed orange & lemon 11.75

### **Hot Apple Pear**

Edgefield Distillery's Pear Brandy, Tuaca, hot apple cider 11.50