

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 aged three years in our own Hogshead Whiskey & port barrels. Subtle notes of molasses & vanilla lead to a satisfying finish.

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

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 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, Pinot Noir, 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 & baking spice

ROOFTOP BAR

WORKING BEVERAGES

Soda Pop, Lemonade & Iced Tea 4.25

Sparkling Ruby Seltzer Water 12 oz can 4.25
infused with raspberry, lemon & citra hops

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

San Juan Seltzer *fruit punch* 12 oz. can 6.50

Umbrella Jimmy 16 oz. can 16

EDGEFIELD WINE GLASS / BOTTLE

RED Pinot Noir, Black Rabbit Red 10.75 / 39

ROSÉ Umbrella Jimmy 10.75 / 39

WHITE

White Rabbit, Pinot Gris, Chardonnay 10.75 / 39

SEASONAL COCKTAILS

Pear Sidecar

Pear Brandy, Cheshire Orange Liqueur, fresh-squeezed orange & lemon 11.50

PNW Mule

Monkey Puzzle Whiskey, fresh-squeezed lime & ginger beer 11

Lovely Cadillac Margarita

Lunazul Blanco Tequila, Grand Marnier, fresh-squeezed lime & orange 11

Cucumber Smash

Gables Gin, Elderflower Liqueur, fresh-squeezed lemon, muddled cucumbers & basil 11.25

Black Rabbit Sangria

High Council Brandy, Cheshire Orange Liqueur, Black Rabbit Red wine, fresh-squeezed lime & orange 11.25

MOCKTAILS

Tea-tini

fresh-brewed Tao of Tea Old Horse Road iced tea, fresh-squeezed lemon & a touch of sugar 6

Grapefruit Pom Nom Paloma

Sparkling Ruby Seltzer Water, Liber & Co. grenadine, fresh-squeezed grapefruit & honey 7