For Brunch

**Bloody Mary** Add bacon $1.50.........................$9.25

Mimosa
fresh-squeezed orange juice, sparkling wine.........$9.25

Bellini
seasonal fruit puree, sparkling wine.....................$9.25

Champagne Cocktail
splash of bitters, sugar cube, sparkling wine..............$8.50

Greyhound
vodka, fresh-squeezed grapefruit juice...............$8.50

Happy Hour Drinks

3pm-6pm Monday-Friday

1 off McMenamins Ales pint
8.50 Brewery Flight six samples
9 Cider Flight 3 samples
1 off Well Drinks
1 off Edgefield Hard Cider pint
1 off glass / 5 off bottle Edgefield Wines
9 Red or White Wine Flight three samples
1 off Distillery Flight three samples

On Tap

**McMenamins Irish Stout (On Nitro)** | pint $6.25
Black, smooth, dry, roasty, baking chocolate, bitter
ABV: 4.9%
*Kalama Harbor Brewery*

**Off Kilter Scottish Ale (On Nitro)** | pint $6.75
Smooth, Creamy Caramel And Toffee full bodied Scottish ale
ABV: 5.3%
*Anderson School Brewery*

**Hammerhead** | pint $6.25
Northwest pale, caramel, balanced, mildly bitter, pine, citrus
ABV: 5.16%
*Kalama Harbor Brewery*

**Ruby Ale** | pint $6.25
Light, raspberry, fruity, crisp, effervescent, pink
ABV: 4.13%
*Kalama Harbor Brewery*

**Terminator Stout** | pint $6.25
Black, smooth, robust, chocolate, rich, bitter, bold
ABV: 6.45%
*Kalama Harbor Brewing*

**5th Floor IPA** | pint $6.75
Straw color, moderately bitter, grapefruit, orange, pine
ABV: 6.43%
*Anderson School Brewery*

**Purple Haze** | pint $6.25
Light, crisp. Refreshingly smooth, boysenberry
ABV: 4%
*Kalama Harbor Brewery*

**Pau Hana Gold** | pint $6.25
Crisp, clean, refreshing as an ocean breeze
ABV: 6.32%
*Kalama Harbor Brewery*

**Worn Overalls** | 6.75
Pale, balanced, meridian hops, munich & oatmeal
ABV: 5.5%
*Kalama Harbor Brewery*

**33rd State IPA** | pint $6.75
Straw colored, aromas of grapefruit, pine & mixed berries
ABV: 5.42%
*Kalama Harbor Brewery*

**Unleash The Kraken Hazy DIPA** | pint $7.25
Anderson School
Candied citrus, dragonfruit, red grapefruit, fruit forward
ABV: 8%

**Overcast Hazy IPA** | pint $7.25
Cold, hazy, fruity, citrus, tropical
ABV: 6.20%
*Anderson School Brewery*

**Cosmic Adventure** | 13oz Tulip $7.25
Barley wine Candied fruit, notes of sherry tobacco, leather
ABV: 8.77%
*Kalama Harbor Brewery*

**Out West Lager** | pint $6.25
Light, crisp, fruity refreshing
ABV: 5.4%
*Anderson School Brewery*

**Acai Lemonade Cider** | pint $7.75
(Guest: Avid Cider Co.)
ABV: 6.2%

**Loganberry Cider** | pint $7.75
(Guest: Baumans Cider Co.)
ABV: 6%

**Blood Orange Ginger Cider** | pint $7.50
Blood orange, ginger spice, hint of sweetness
*Edgefield Winery*

**Blackberry Cider** | pint $7.50
Dark burgundy, fresh blackberry, tart, sweet
ABV: 6.80%
*Edgefield Winery*

**Edgefield Apple Cider** | pint $7.50
Pale yellow, fresh apple, pear, honey, crisp, refreshing
ABV: 6.80%
*Edgefield Winery*
Wine by the Glass

SPARKLING

‘16 Blanc de Noirs Willamette Valley, OR 44
Prosecco Lunetta 11 / 40
Opera Prima Sparkling 7.75

ROSE'

‘19 Umbrella Jimmy Columbia Valley, WA 9.50 / 30

AROMATIC WHITES

‘19 Riesling Willamette Valley, OR 8.75 / 25
‘19 Pinot Gris Dampier Vineyard, Columbia Gorge, WA 9.50 / 30
‘18 Poor Farm Pinot Gris Willamette Valley, OR 30

MEDIUM BODIED WHITES

‘19 White Rabbit Oregon 9.50 / 30
‘19 Chardonnay 62% Washington / 38% Oregon 9.50 / 30
‘17 Chardonnay Columbia Gorge, WA 33
‘16 Viognier Chukar Ridge Vineyard, Columbia Valley, WA 33

MEDIUM BODIED REDS

‘17 Pinot Noir Willamette Valley, OR 9.50 / 30
‘17 Fennwood Vineyard Pinot Noir Yamhill-Carlton, OR 46
‘17 Cuvée de L'abri Rouge Columbia Valley, WA 33
‘17 Black Rabbit Red Columbia Valley, WA 9.50 / 30

FULL BODIED REDS

‘18 Merlot Columbia Valley, WA 12 / 40
‘17 Cabernet Sauvignon Alder Ridge Vineyard, Columbia Valley, WA 12 / 40
‘16 Syrah Chukar Ridge Vineyard, Columbia Valley, WA 12 / 40

PORT-STYLE

‘12 Fireside Zinfandel Oregon 10.50 / 33
‘14 Fireside Orange Muscat Oregon 10.50 / 33
‘13 Fireside Syrah Columbia Valley, WA 10.50 / 33
‘12 Fireside Tradicional Columbia Valley, WA 10.50 / 33
‘10 Fireside LBV Columbia Valley, WA 12.50 / 46

Winery Flights

→ White Rabbit · Pinot Gris · Chardonnay 11
→ Black Rabbit Red · Pinot Noir · Vintner’s Choice 11

Cider Flight

→ Edgefield Apple · Blackberry · Seasonal 10

Signature Cocktails

Mai Tai
Three Rocks Rum, Frank High Proof Rum, Goslings Black Seal rum, Pierre-Ferrand dry orange curacao, orange syrup, orange & lime

Pain Killer
Franks high proof rum, pineapple juice, coconut cream, orange juice

Roman Twist
Hogshead whiskey, Edgefield Coffee Liqueur, lemon, orange, orgeat almond syrup

Typhoon
Franks high proof rum, Smith & Cross Jamaican rum, Lemon, passionfruit puree, house-made grenadine

Island Time Margarita
Lunazul Silver Tequila, orange curacao, pineapple, lime, Li Hing Mui powder infused salted rim

Kiwi’to
(Kiwi Mojito)
Silver rum, fresh mint, lime, kiwi puree

Harbor Nudge
Edgefield Coffee Liqueur, High Council brandy, Dorda double chocolate liqueur, coffee, float of whip cream

Distillery Flights (three ½ shots)

→ Hogshead Whiskey · Billy Whiskey
→ Monkey Puzzle Whiskey 15
→ High Council Brandy · Pear Brandy
→ Edgefield Pot Still Brandy 16
→ Aval Pota Apple-Flavored Whiskey
→ Herbal Liqueur No. 7 · Phil Hazelnut Liqueur 14
→ Frank High Proof Rum · Three Rocks Rum
→ Three Rocks Spiced Rum 14