

SEASONAL COCKTAILS 9

Apple Blossom

Reyka Vodka, fresh-squeezed lime,
apple cider & ginger beer

Billy's Apple Cider

Billy Wheat Whiskey, Angostura bitters &
organic apple cider

Cranberry Margarita

Sauza Blue Silver Tequila, Cointreau,
fresh-squeezed lime & cranberry

Marionberry Whiskey Sour

Eastside Distilling Marionberry whiskey
and fresh-squeezed lemon

Apple-Ginger Mule

Aval Pota Whiskey, Domaine de Canton, fresh-
squeezed lemon, Angostura bitters &
ginger beer

I'll Be Your Huckleberry

Wild Roots Huckleberry Vodka, triple sec,
fresh-squeezed lemon with a sugared rim

Maker's Furnace

Maker's Mark Bourbon Whisky, hot apple cider,
fresh-squeezed lemon & honey

Kentucky Mulled Cider

Maker's Mark Bourbon Whisky, St. Elizabeth Allspice
Dram & hot apple cider

HAPPY HOUR BEVERAGES

served daily 3–6pm & 10pm–midnight

McMenamins Ales 5 pint / 13.25 pitcher

Edgefield Wine glass 1 off / bottle 5 off

Edgefield Hard Cider 6 pint

Well Drinks 4.75

Red Wine Flight 8 three samples

Distillery Flight 11 three samples

Apple-Ginger Mule

Aval Pota Whiskey, ginger beer, Domaine de Canton,
Angostura bitters & lemon 8

FEATURED GUEST CIDER

Cascadia Dry Cider "In Our America"

From the same people that bring you Reverend Nats Cider,
those at Cascadia Ciderworkers United have created a
custom can in conjunction with NWGSD PDX (Nasty Women
Get Shit Done) that holds sweet deliciousness inside 7
Abv 6.5%, 16oz

FOOD SPECIALS

Smoke Salmon Torta

fresh dill, fried capers, lemon, garlic crostini 7.75

The Highlander Salad

spinach, tomato, mushroom, bacon, blue cheese crumbles,
chopped egg, Hogshead-honey mustard dressing
half 8.50 / whole 11.50

Gonzo Grilled Cheese

herbed cream cheese, cheddar, tomato,
grilled mushrooms & onion on brioche
with your choice of fresh-cut fries or tots 9.50

Atomic Lasagna

spicy Italian sausage, Mama Lil's peppers,
roasted garlic, caramelized onions, mushrooms,
zesty tomato sauce & three cheeses
served with garlic bread 14.50

White Eagle Pizza

chicken, roasted garlic, tomato,
green onion & mozzarella over cream sauce
small 13.25 / large 31.25

HAPPY HOUR FOOD

*served daily 3–6pm & 10pm–close,
minimum drink purchase of 2 dollars per person,
no substitutions, additions or to go orders*

Small Fresh Cut Fries 3.75

Cheese Pizza 6inch 4.00

Cajun Tots 4.25

Pepperoni Pizza 6inch 4.25

Half Hail! Caesar 4.25

Truffle Fries 4.50

Dilly Tuna Slider Duo 4.75

Scooby Snacks 6.75

Small Hummus 6.75

Pretzel Sticks and Fondue 6.75

Cheeseburger Slider Duo* 7.00

DESSERTS

Black & Tan Brownie

caram-ale sauce & Tillamook® vanilla bean ice cream 7.75

Frank's Apple-Rum Bundt Cake 9.50

Frank Rum-raisin sauce & whipped cream
21 & older please

Phil's Salted Caramel Tart

dark chocolate hazelnut sauce,
Oregon filberts, whipped cream 7.75

BACKSTAGE

11/21/2018

**Items are cooked to order. Consuming raw or undercooked eggs & meats may
increase your risk of foodborne illness*