

## SEASONAL COCKTAILS

### Ginger Pear Sidecar

Pear Brandy, Domaine de Canton,  
fresh-squeezed lemon & orange 9

### PNW Mule

Monkey Puzzle Whiskey, ginger beer &  
fresh-squeezed lime 8.75

### Tequila Sunset

Sauza Blue Silver Tequila, Chambord &  
fresh-squeezed orange 8.50

### Prickly Pear Margarita

Sauza Blue Silver Tequila, fresh-squeezed lime juice, triple  
sec & Monin Desert Pear Syrup with a chili salt rim 9

### Peachy Umprella

Wild Roots Peach Infused Vodka, fresh-squeezed lemon &  
a float of 2018 vintage Edgefield Umbrella Jimmy Rose 9

### Marionberry Whiskey Sour

Eastside Distilling Oregon Marionberry Whiskey,  
fresh-squeezed lemon 9

### Bohemian Amethyst

Organic butterfly tea infused Monopolowa Vodka,  
fresh-squeezed lemon with gold painted shaved ice 9

### Raspberry Beret

Bubbles, Wild Roots Raspberry Vodka over a sugar cube  
dipped in Angostura Bitters garnished with a lemon peel 9

### BOOZY SNO CONES 7

Citrus Vodka & blue raspberry  
Cherry Vodka & cherry  
Sauza Blue Silver Tequila & lime  
Coconut Rum & strawberry  
Bacardi Superior Rum & grape

## HAPPY HOUR BEVERAGES

*served daily 3–6pm & 10pm–midnight*

**McMenamins Ales** *pint 1 off*

**Brewery Flight** *7 six samples*

**Well Drinks** 4.50

**Edgefield Hard Cider** 5.75 *pint*

**Edgefield Wine** *glass 1 off / bottle 5 off*

**Red or White Wine Flight** 8 *three samples*

**Distillery Flight** 11 *three samples*

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SEASONAL TEA: MOROCCAN MINT ICED TEA

## FOOD SPECIALS

### Triple Play

green salad, a bowl of today's soup & garlic bread 13

### Beer-Battered Onion Rings

½-lb with Dark Star mayo 9 (V)

### Six Arms Goddess Salad

romaine, cucumber, tomato, bell peppers,  
marinated onion, pita chips, Goddess dressing  
8.25 / 11.25 (V)(X)

### Maria's Magnum Opus Sandwich

grilled turkey, bacon jam, cider-washed cheese,  
avocado, grilled onions & herb aioli on a toasted roll  
with lettuce & tomato served with your choice of  
fresh-cut fries or tater tots 14.75

## HAPPY HOUR FOOD

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

**Chips & Salsa** 3.50

**Small Fresh-Cut Fries** 3.50

**Half Pub Green Salad** 3.50

**Small Cajun Tots** 4

**Spinach & Artichoke Dip** 4.50

**Baja Crispy Chicken Taco Duo** 4.75

**Vera Cruz Fish Taco Duo** 5

**Fireside Turkey Slider Duo** 6.25

**Small Hummus** 6.50

**Pretzel Sticks & Fondue** 6.50

**Scooby Snacks** 6.50

**Veggie Slider Duo** 6.75

**Cheeseburger Slider Duo\*** 6.75

## DESSERTS

### Black & Tan Brownie

caram-ale sauce & vanilla bean ice cream 8 (V)

### Lilikoi-Coconut Tart

tropical passionfruit custard, coconut shortdough,  
whipped cream & strawberries 8 (V)

### Phil's Salted Caramel Tart

dark chocolate-hazelnut sauce, Oregon filberts,  
whipped cream 8 (V)

Gluten Free (G) Vegan (X) Vegetarian (V)

# BLUE MOON

7/3/19

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