

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 9

Greyhound To Madras

Titos Vodka, cranberry juice, fresh-squeezed grapefruit & orange 8

Aval Lemon Drop

citrus vodka, Aval Pota Whiskey & fresh-squeezed lemon 8.25

Spiked Strawberry Lemonade

vodka, lemonade & strawberry 7.75

Black Rabbit Sangria

High Council Brandy, Gran Gala, Black Rabbit Red, fresh-squeezed lime & orange 8.75

Sparkling Daiquiri

Bacardi Superior Rum, fresh-squeezed lime, honey & bubbles 8.25

Hudson Manhattan Rye Single Barrel Experience

A pour of two distinct hand-selected single barrel rye whiskies from the Tuthilltown Distillery in New York. Although the grain bill, barrels and aging time are all similar, both are unique in their own way. Taste the difference. 10

SEASONAL TEA: MOROCCAN MINT ICED TEA

HAPPY HOUR BEVERAGES

served daily 3–6pm & 10pm–midnight

McMenamins Ales pint 1 off

Brewery Flight 7.25 six samples

Well Drinks 4.75

Edgefield Hard Cider 6 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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FOOD SPECIALS

Black Bean Dip

spiced black beans, chipotle pico de gallo, onion, jalapeño & cilantro sour cream served with tortilla chips 6.50 (G)(V)

Strawberry Fields Salad

seasonal greens, fresh strawberries, feta cheese, almonds, mint, ginger-poppy seed dressing 8 / 11 (G)(V)

Voodoo Chicken Salad Sandwich

creamy chicken salad with celery, green onion & spicy blue cheese dressing on a butter-toasted roll with Dark Star mayo & lettuce served with your choice of fresh-cut fries or tater tots 11.50

Ranchero Burrito

Red Eye BBQ pork, corn & black bean salsa & sharp cheddar topped with ancho chile sauce, chipotle pico de gallo, cilantro sour cream, onion & jalapeño 14.50

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 • Small Fresh-Cut Fries 3.75

Half Tavern Green Salad 3.75

Small Cajun Tots • Half Brewer's Salad 4.25

Spinach & Artichoke Dip • Dilly Tuna Slider Duo 4.75

Fireside Turkey Slider Duo 6.50

Small Hummus • Scooby Snacks 6.75

Veggie Slider Duo • Cheeseburger Slider Duo* 7

DESSERTS

Black & Tan Brownie

caram-ale sauce & whipped cream 7.75 (V)

Lilikoi-Coconut Tart

tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 8.25 (V)

Six Layer Chocolate Cake

serious chocolate lovers only! 8.50 (V)

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

FREE UPCOMING EVENTS

Wednesday, June 19

Jacob Westfall

Thursday, June 20

Ben Larsen

Friday, June 21

Smith/McKay

Saturday, June 22

Cascade Rye

Wednesday, June 26

Michael Dean Damron

Thursday, June 27

Bri Cauz

Friday, June 28

Will West

Saturday, June 29

decker.

Wednesday, July 3

Mark Alan

Thursday, July 4

Skip VonKuske

BOON'S TREASURY

7/3/19

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