

MCMENAMINS GRAND LODGE

MCMENAMINS ALES

Please see our beer list for our daily selections

Pricing varies

OTHER BEERS

Bud Light glass 2.75 / pint 4.50 / pitcher 12

Omission Pale Ale *Gluten-Free* bottle 5.50

HARD CIDER

Edgefield Hard Cider pint 7.25

locally grown apples are juiced & fermented into a light, crisp & refreshing hard cider

Blackberry Hard Cider pint 7.25

dark garnet in color, the aroma of fresh blackberries burst from the glass in this slightly tannic and tart blackberry cider

Seasonal Hard Cider pint 7.25

HOUSE FLIGHTS

Distillery Flights

→ Hogshead Whiskey · Billy Whiskey
Monkey Puzzle Whiskey 14

→ Longshot Brandy · Pear Brandy
Edgefield Pot Still Brandy 15

→ Aval Pota Apple-Flavored Whiskey
Herbal Liqueur No. 7 · Phil Hazelnut Liqueur 13

→ Frank High Proof Rum · Three Rocks Rum
Three Rocks Spiced Rum 13

Winery Flights

→ White Rabbit · Pinot Gris · Chardonnay 9.50

→ Black Rabbit Red · Pinot Noir · Vintner's Choice 9.50

Beer Flights

→ Flagship Ales 9.50

→ Choose Your Own Adventure 9.50

CAFE BEVERAGES

Visit our coffee roaster on 421 NE Knott St. Portland, OR


Coffee	3
Americano	3
Espresso	3
Latte	3.75
Cappuccino	3.75
Mocha	4.25
Chai Latte	3.75
McMenamins Cold Brew Coffee	4.50
French Press	6


WORKING BEVERAGES


Real Apple Cider	4.75
Soda Pop	3.50
RC, Diet RC, 7-UP, Ginger Ale, Root Beer, Ginger Beer, Dr Pepper	
Iced Tea or Lemonade	3.50
Strawberry Lemonade	4.50
Fresh-Squeezed Juice	8-floz 4.50
Hot Chocolate	2.25
Hot Apple Cider	2.25


LOOSE LEAF TEA by Tao of Tea 3


Malty Assam 100% Organic Black Tea  Steep 4-5 min
Flavor Profile: Rich, malty brew with a slight caramel sweetness.


Emerald Green Green Tea  Steep 2-3 min
Flavor Profile: Refreshing, sweet pine aroma, toasted, nutty


Moroccan Mint Blended Green Tea  Steep 2-3 min
Flavor Profile: Roasted, vegetal green tea with fragrant, cooling peppermint.


Kali Cha Oolong Tea  Steep 3-4 min
Flavor Profile: Smooth taste with a distinct, toasty aroma of cocoa nibs and peanut shells.

Darjeeling Bergamot Black Tea  Steep 3-4 min
Flavor Profile: Very aromatic, clear and smooth.

Tippy South Cloud Black Tea  Steep 3-4 min
Flavor Profile: Smooth, dark and slightly smoky.

Cranberry Orange Blended Herbal Tea  Steep 2-3 min
Flavor Profile: Sweet, fruity, slightly tart taste.

Chamomile Herbal Tisane  Steep 3-5 min
Flavor Profile: Slightly sweet with hints of fruit.

Rooibos 100% Organic  Steep 3-5 min
Flavor Profile: Smooth, fruity and earthy with a vanilla aroma.



Seasonal Tea ask server for details

EDGEFIELD DISTILLERY

Visit Edgefield for a tour of our distillery in Troutdale, OR

Hogshead Whiskey pure pot distilled from 100% malted barley & aged in new, charred American white oak barrels boasts a palate-pleasing combination of firm grain, hazelnut, sweet vanilla & caramel 8.50

Aval Pota heart-cut malt whiskey, fresh-pressed apples from Hood River & a touch of cinnamon create a hearty spirit 7.75

Monkey Puzzle our Hogshead Whiskey dry-hopped with local Teamaker hops, sweetened with a touch of honey from Edgefield hives 7.25

Three Rocks Rum a blend of rums aged in our own Hogshead Whiskey & port barrels to create a delicate sipping rum with aromatic complexity & hints of brown sugar, waffle cone & pecans 8

Three Rocks Spiced Rum our Three Rocks Rum infused with locally roasted cocoa nibs, orange peel, vanilla bean & our ambrosial blend of spices 8

Longshot Brandy double distilled from estate-grown Syrah grapes & aged in Syrah wine & Syrah port barrels with flavors of cherry & spice 9.50

Alambic “13” Brandy thirteen years in a French oak barrel with hints of vanilla, cinnamon & floral notes 12.50

Pear Brandy capturing the essence of fresh pears, distilled from 100% Hood River-grown green Bartletts 8.50

Edgefield Pot Still Brandy a blend of nine-year-old Pinot Noir & Semillon Brandies, aged in French & finished in American oak barrels 10

Joe Penney’s Gin a light, dry gin with flavors of juniper & citrus 8

Herbal No. 7 a unique distinctive & complex mix of seven herbs & spices with bold flavors of cinnamon, mint & caraway balanced with the sweetness of organic birch syrup 7.25

CORNELIUS PASS ROADHOUSE DISTILLERY

Stop by our property for a tour in Hillsboro, OR

Billy Wheat distilled in a vintage cognac still, Billy is full-bodied with aromas of molasses & oak finished with notes of hazelnuts & baked apples 8.25

Billy Rye distilled in a century-old Alambic cognac still and aged four years in charred new American oak barrels that add depth & complexity to maximize the rye flavors & aromas 8.50

Frank High Proof Rum aged in cognac barrels to impart exotic fruit and spice aromas 8.25

Gables Gin a select blend of botanicals create a full-bodied & floral gin layered with flavors of juniper, citrus & rose 8

Morning Dew vibrant brandy made from locally grown Pinot Noir grapes with supple fruit & delicate spice 7.25

High Council Brandy a four year old blend of Chardonnay, Semillon & Viognier Brandies, aged in French oak, resulting in a mature and complex Brandy 8.25

Phil Hazelnut Liqueur distilled from wheat & infused with Oregon-grown filberts with sweet notes of vanilla & caramel complement the toasted nut flavor 6

BOURBON WHISK(E)Y

Basil Hayden’s	10.50
Blanton’s	11.75
Booker’s	13.50
Buffalo Trace	7.25
Bulleit	8.25
Elmer T Lee	10
Jim Beam	6.75
Knob Creek 9 Year	9.75
Maker’s Mark	8.50
Maker’s 46	10
Wild Turkey 101	8
Woodford Reserve	9.25

RYE WHISKEY

(Ri)1	9.25
Bulleit	8.25
Knob Creek	9.75
Old Overholt	6.75

TENNESSEE WHISK(E)Y

Gentleman Jack	8.25
George Dickel #12	7.25
George Dickel 9 Year Hand Select	10.50
Jack Daniel’s	7.25

CANADIAN WHISKEY

Crown Royal	8.25
Pendleton	8.25
Pendleton 1910	10
Seagram’s VO	6.50
Snake River Stampede	7.25
Yukon Jack	7

IRISH WHISKEY

Bushmills	8
Bushmills 10 Year Single Malt	10.50
Jameson	8.50
Jameson 12 Year	14
Jameson Gold	15.50
John Powers	9.25
Knappogue 12 Year	9.25
Redbreast 12 Year	15
Tullamore Dew	8.50
Tyrconnell	9.75

SCOTCH

Ardbeg 10 Year	11.25
Balvenie 12 Year	12
Cragganmore 12 Year	11.75
Dalwhinnie 15 Year	12.25
Dewars White Label	8.50
Glenfiddich 12 Year	11
Glenlivet 12 Year	11
Glenlivet 18 Year	17.50
Glenmorangie Original 10 Year	10.50
Glenmorangie Quinta Ruban	12
Glenmorangie Lasanta	11.75
Glenmorangie Nectar D'Or	12
Glenmorangie 18 Year	17.50
Highland Park 12 Year	11.25
Johnny Walker Black	10
Johnny Walker Gold Reserve	13.25
Lagavulin 16 Year	15
Laphroaig 10 Year	11.75
Oban 14 Year	13.50
Talisker 10 Year	12.25
The Macallan 12 Year	12.75

MCMENAMINS WHISKEY

Aval Pota	7.75
Billy Wheat	8.25
Hogshead	8.50
Monkey Puzzle	7.25

RUM

10 Cane	7.75
Appleton Estate VX	6.25
Bacardi Superior	6.25
Cruzan Black Strap	6
Goslings Black Seal	6.50
Myers's Original Dark	7
Mount Gay Extra Old	11
Pampero Anniversario	8.50
Pyrat XO Reserve	7.75
Ron Zacapa 23 Year	10.50
Sailor Jerry's	7
Three Rocks Rum	8
Three Rocks Spiced Rum	8
Zaya Gran Reserva 12 Year	8.50

JAPANESE WHISKY

The Yamazaki 12 Year	13.50
The Yamazaki 18 Year	37

BRANDY & COGNAC

Alambic 13 Brandy	12.50
Courvoisier VS	8.75
Edgefield Pot Still	10
Germain Robin Fine Alambic	11.25
Hennessy VS	11
Hennessy XO	29
Longshot	9.50
Morning Dew	7.25
Pear	8.50

GIN

Aviation	8.25
Beefeater	6.75
Bombay London Dry	7
Bombay Sapphire	7.25
Boodles	7.25
Broker's Dry	7
Gables Gin	8
Hendrick's	10
Joe Penney's Gin	8
Plymouth	9.75
Tanqueray	7
Tanqueray No. 10	8.50
Union Gin	7.25

TEQUILA

1800 Reposado	8.25
Cazadores Blanco	8.25
Cazadores Reposado	8.75
Cazadores Anejo	9.75
Corzo Reposado	11.50
Corzo Anejo	11.75
Don Julio Blanco	11.50
Don Julio Reposado	11.75
Don Julio Anejo	12
Don Julio 1942	19
Herradura Silver	10
Jose Cuervo Tradicional	7.25
Milagro Silver	8.50
Patron Silver	11.25
Patron Reposado	11.50
Patron Anejo	11.75
Sauza Hornitos Reposado	8.25
Tres Generations Reposado	10
Tres Generations Anejo	10.50

COCKTAIL SPECIALS

Ginger Pear Sidecar 9

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

Spiked Strawberry Lemonade 8

Fleischmann's vodka & lemonade topped with strawberry puree

Cucumber Margarita 8.75

Sauza Tequila, Triple Sec, lime & cucumber slices

Bourbon Ginger Sour 9

Old Crow Whiskey, Domaine de Canton & lemon

Irish Coffee 9

Jameson Irish Whiskey and raw demerara sugar cubes with espresso & topped with heavy whip

Chocolate Old Fashioned 9

Hogshead, Dark Creme De Cacao & McMenamins Chocolate Bitters

CREATED BY A BARTENDER NEAR YOU

Toasted Key Lime Pie 8

Malibu Coconut Rum, Stoli Vanilla Vodka & fresh queezed lime juice topped with toasted heavy whip
created by: Allen

Apple Blossom 10.75

Green Apple Smirnoff, St Germain Liqueur, fresh squeezed lime juice & McMenamins Citrus Hops Bitters
created by: Wynton

Old Cubano 12

McMenamins Three Rocks Spiced Rum, McMenamins Cherry Bitters & housemade Vanilla RC syrup
created by: Logan

Calico Jack 10.50

McMenamins Three Rocks Spiced Rum, Triple Sec & fresh squeezed lemon juice
created by: Joe

The Hip, The Hop 9.50

McMenamins Three Rocks Rum, McMenamins Citrus Hops Bitters & fresh squeezed orange juice
created by: Jake

LOOSE LEAF TEA SPECIALS

White Peony 3

White peony is delicate and herbaceous with an autumnal aroma and a very smooth, sweet, nutty flavor

Jasmin Pearls 3

These green tea leaves are plucked in Hunan, China and naturally infused with jasmine fragrance before being hand rolled into pearls

HAPPY HOUR BEVERAGES

Served 3-6pm & 10pm-midnight
(Offered daily except on special event days)

McMenamins Ales

Please see our beer list for our daily selections
Pricing varies

Beer Flight 8

Brewery six samples

Edgefield Wine glass

1\$ off all Edgefield wines served by the glass

White Wine Flight 8

White Rabbit • Pinot Gris • Chardonnay

Red Wine Flight 8

Black Rabbit Red • Pinot Noir • Vintners Choice

Edgefield Hard Cider pint 6.25
Edgefield Apple or Blackberry Cider
Edgefield Seasonal Hard Cider

House Flight 11

House Liqueur Flight three samples

House Rum Flight three samples

House Whiskey Flight three samples

House Brandy Flight three samples

Well Drinks 5

HAPPY HOUR FOOD

Food Specials served 3-6 p.m. & 10 p.m.-close
(Offered daily except on special event days)
No substitutions, additions, or to-go orders. Minimum drink purchase of \$2

Fresh-Cut Fries 4

Cajun Tots 4.50

Truffle Fries 4.75

Cheeseburger Sliders Duo 6

2 sliders served with pickles, lettuce & secret sauce

Fried Brussel Sprouts 6

Bacon, Mama Lil's peppers & honey balsamic reduction

Hummus 7

Sweet Potato Fries 7

Pretzel Sticks & Fondue 7

Brew Pork & Chips 8

House Fermented Chow-Chow Relish, pulled pork & tortilla chips

Hail! Caesar Salad 8.25

Seasame Crusted Tuna 8.25

FRIDAY & SATURDAY

Salt & Pepper-Crusted Prime Rib*

8-oz 27.50 / 12-oz 31

Pan juices, horseradish sauce & mashed potatoes

(Available only after 5pm)

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

IRONWORK GRILL

Tap List

❶ McMenamins' Irish Stout (On Nitro) | Pint 6.25

Our St. Patrick's Day seasonal returns every September to celebrate the halfway point to our favorite holiday! It's an ebony-colored Stout with a thick, creamy and long-lasting head. The flavor is a fantastic fusion of coffee-like roasted barley bitterness and semi-sweet chocolate. A moderate hop bitterness balances a hearty backbone, with a smooth, silky creaminess.

Malts: Baird's Maris Otter Pale, Grain Millers Flaked Barley, Baird's Brown, Baird's Roast, Baird's Chocolate Malt
Hops: Chinook, US Golding
ABV: 4.90 IBU: 33

❷ Hammerhead | Pint 6.25

A classic Northwest Pale Ale and McMenamins Standard. This rich chestnut colored gem is a model of harmony between hops and malted barley. Hammerhead's signature Cascade Hop nose and intense hopped flavor blend nicely with the caramel tones from the Crystal Malt. This beer has a vocal following; to run out is an unforgivable sin.

Malts: Premium 2-Row, Crystal 60
Hops: Cascade
OG: 1.056 TG: 1.010 ABV: 6.00 IBU: 44 SRM: 11

❸ Heaven Sent Espresso Stout | Pint 6.50

The best part about getting married on Sunday morning is the brunch reception. Brewed in the summer of 2014 as an expression of eternal love, the Heaven Sent Espresso Stout is back to celebrate my upcoming 5 year anniversary! Although supremely dark, fresh vanilla beans give this ultra dark Stout a soft, easy finish.

Special Ingredients: Black Rabbit Roast Coffee
Malts: Pale, Munich, Roast, Black, Chocolate Malt
Hops: Cascade, US Golding
ABV: 6.71 IBU: 10

❹ Magenta Berry Sour | Pint 6.25

Our current Sour Ale was made with 42 pounds of Oregon Fruit Product's Black Currant puree. Mildly tart, this deep magenta colored ale is very approachable, even for people new to the sour category! If you're currently in need of a beer, I highly suggest our Magenta Berry Sour.

Fruit: Black Currant
Malts: Pale, Acidulated, Wheat
Hops: Columbus
ABV: 4.50 IBU: 10

❺ Mellow Vibes Lager | Pint 6.25

Vienna Malt and Pilsen are paired with a light addition of Chinook Hops. A crisp bitterness with a light bready taste give a nod to a famous town and a famous composer. Rock me Amadeus.

Malts: Vienna, Pilsen, Black, Munich, Melanoidin
Hops: Chinook
ABV: 5.42 IBU: 19

❻ 33rd State IPA | Pint 6.50

Welcome the first-ever company-wide spring seasonal IPA from McMenamins! A light straw color makes way for aromas of grapefruit, mixed berries and fresh pine, thanks to a thorough dry-hopping. A medium body welcomes a bready sweetness and flavors of citrus and tropical fruit. The finish is crisp, with an adequate bitterness. So, raise a pint to the institution that is the Pacific Northwest IPA.

Malts: Premium 2-Row, Northwest Pale, Crystal 15
Hops: Chinook, Simcoe, Mosaic, Citra
ABV: 6.97 IBU: 51

❼ Terminator Stout | Pint 6.25

Black as the darkest night and as rich as the most decadent dessert, Terminator is for the true Stout lover. This is a full-bodied and flavor packed ale that draws it's robust complexity from kiln-baked specialty grains. Look for a wide array of toasted, chocolate, nutty and coffee-like flavors in every pint! The devoted swear by it, and it remains one of our top selling beers, year after year.

Malts: Premium 2-Row, Munich, Crystal 40, Black Barley, Chocolate Malt
Hops: Chinook, Cascade
OG: 1.065 TG: 1.015 ABV: 6.45 IBU: 30 SRM: 35

❽ Lola's Hazy IPA | Pint 6.50

This brew was named after our nation's first female police officer and the namesake of one of our venues. This company-wide seasonal delivers big aromas of berries and pine thanks to a hop blend created by the Pink Boots Society, an organization for women in craft beer. Lola's Hazy IPA provides flavors of earth and passionfruit, with juicy quality that we think would impress Lola Baldwin herself!

Special Techniques: Dry-Hopped
Special Ingredients: Blend of Imperial's Juice, Barbarian, and Citrus Yeasts
Malts: Premium 2-Row, Wheat, Rolled Oats
Hops: Simcoe, Strata, Ekuanot, Pink Boots Hop Blend (Loral, Mosaic, Simcoe, Sabro, Glacier)
ABV: 6.06 IBU: 10

❾ Ruby Pint | 6.25

One of our most popular standards, we still make Ruby with the same aims we had when brewing the first batch back in March of 1986: To create an ale that's light, crisp and refreshingly fruity. Great Western Premium 2-Row and 42 pounds of Oregon-grown and processed raspberry puree is used to craft every colorful batch. Simple but delicious.

Fruit: Raspberry
Malts: Premium 2-Row, Maltodextrin
Hops: Chinook
OG: 1.040 TG: 1.008 ABV: 4.13 IBU: 5 SRM: 4

10 Stephen Weizen | Pint 6.25

The yeast strain Weihenstephan makes this beer unique; it's one of the oldest yeast strains in the world and produces flavors of spicy clove and fresh banana. This Weizen has medium body but suspended yeast may increase the perception of body. The texture of Wheat imparts a fluffy, creamy fullness that may progress to a light, spritzzy finish, aided by high carbonation.

Malts: German Wheat, German Pilsner

Hops: Tettnanger, Chinook

ABV: 4.9 IBU: 12

11 Edgefield Apple Cider | Pint 7.25

Pale yellow gold in color, Edgefield Hard Cider has aromas of fresh apple, apple skin, and pie spices. Lively on the tongue, fresh apple flavor dominates with hints of pear and honey. Crisp and refreshing, the sweetness in this semi-sweet cider is balanced out by tart acidity.

ABV: 6.8

12 Blackberry Cider | Pint 7.25

Dark garnet in color, the aromas of fresh blackberries burst from the glass. The slightly tannic and tart blackberry component is balanced out by a small amount of residual sugar, while the fermented apple rounds out the mid-palate and finish.

Fruit: Blackberry

ABV: 6

13 TriPPPy Cider | Pint 7.25

Our newest seasonal cider packs a (fruit) punch! The trio of peach, pineapple, and pomegranate juices is the perfect blend of sweet, tropical and tart, and will leave you wanting another sip. Three cheers for TriPPPy!

Fruit: Peach, Pineapple, Pomegranate

ABV: 6.80

Guest Taps**Sam Smith Winter Welcome** | Pint 6.75

This seasonal beer is a limited edition brewed for the short days and long nights of winter. The full body resulting from fermentation in 'stone Yorkshire squares' and the luxurious malt character, which will appeal to a broad range of drinkers, is balanced against whole-dried Fuggle and Golding hops with nuances and complexities that should be contemplated before an open fire.

Carlton Cyderworks Sugar & Spice Apple Cider | Pint 7.50

Crafted with our secret blend of whole spices, Sugar & Spice is the perfect cider to enjoy throughout the fall and winter! Grandma's apple pie never tasted this good.

ABV: 6.70

**PINOT NOIR**

glass / bottle

15/16 Edgefield , Willamette Valley, OR	9.25 / 29
15 Edgefield VS , Fennwod, Yamhill-Carlton, OR	39
14 David Hill Estate Reserve, Willamette Valley, OR	9 / 32
14 Apolloni, L Cuvee Pinot Noir, Willamette Valley, OR	12 / 32.50
16 Bishop's Peak Pinot Noir, San Luis Obispo, CA	35
15 Ken Wright, Willamette Valley, OR	15 / 41
11/14/16 St. Innocent Villages Cuvée, Willamette Valley, OR	36
14 Elk Cove, Willamette Valley, OR	40
14 Luminous Hills, Yamhill-Carlton, Willamette Valley, OR	48
12 Adea, Fisher Family Estate, Yamhill-Carlton, OR	50
12 Adea, Deano-s, Willamette Valley, OR	50
14 Eyrie, Dundee Hills, Willamette Valley, OR	50
13/14 Alloro, Chehalem Mountains, Willamette Valley, OR	54
11/12 Scott Paul La Paulée, Willamette Valley, OR	60
14 Ken Wright Cellars, Guadalupe Vineyard, Dundee Hills, Yamhill-Carlton, OR	60
14 Goodfellow Durant, Willamette Valley, OR	60
15 Purple Hands, Holstein Vinyards, Dundee Hills, OR	68
13 Big Table Farm, Wirtz Vineyard, Willamette Valley, OR	64
13 Big Table Farm, Sunnyside Vineyard, Willamette Valley, OR	64
13 Big Table Farm, Pelos Sandberg Vineyard, Amity Hills, OR	64
12 Tendril, Willamette Valley, OR	64
15 Domaine Serene Yamhill Cuvée, Willamette Valley, OR	66
12/15 Penner-Ash, Willamette Valley, OR	66
15 Roco, Marsh Vineyard, Yamhill-Carlton, Willamette Valley, OR	67
15 Purple Hands, Latchkey Vineyard, Dundee Hills, OR	68
12/14 David Hill Estate BlackJack, Willamette Valley, OR	70
12 Tendril, Saffron Fields Vineyard, Willamette Valley, OR	80
14 Ken Wright, Shea Vineyard, Willamette Valley, OR	84
13 Ken Wright, Savoya Vineyard, Yamhill-Carlton, Willamette Valley, OR	84
12 Tendril, Tight Rope, Willamette Valley, OR	86
13/15 Beaux Freres, Beaux Freres, Willamette Valley, OR	120

MERLOT

13/14 Edgefield , Columbia Valley, WA	39
10 Northstar, Columbia Valley, WA	42
13 L'Ecole N° 41, Columbia Valley, WA	57

CHARDONNAY

15/16 Edgefield, Willamette Valley, OR	9.25 / 29
14/16 Edgefield Vintage Select, Columbia Gorge, WA	31
13/14 David Hill Estate Reserve, Willamette Valley, OR	24
17 Eyrie Chardonnay, Dundee Hills, OR	32
15 Goodfellow Chardonnay, Willamette Valley, OR	34
14 Mount Eden Chardonnay, Wolff Vineyard, Edna Valley, CA	36
10 Maison Bleue Au Contraire, Yakima Valley, WA	35
13/14 Domaine Drouhin Arthur, Dundee Hills, OR	48
14 Abeja, Columbia Valley, WA	54

RIESLING & ASSORTED WHITES

15/16 Edgefield Riesling, Willamette Valley, OR	8.50 / 24
15/16 Edgefield Viognier, Chukar Ridge Vineyard, Columbia Gorge, WA	32
17 Greywacke Sauvignon Blanc, Marlborough, NZ	32.50
15 Long Shadow Poet's Leap Riesling, Columbia Valley, WA	35
17 Patricia Green Sauvignon Blanc, Croft Vineyard, OR	35
14 Big Table Farm Edelzwicker, Willamette Valley, OR	40
14 Elk Cove Ultima, Willamette Valley, OR	40

ZINFANDEL

11 Artezín, Mendocino County, CA	35
11 Ridge, Geyserville, Alexander Valley, Sonoma County, CA	59

CABERNET SAUVIGNON

14/15 Edgefield, Alder Ridge Vineyard, Columbia Valley, WA	39
13/14 L'Ecole N° 41, Columbia Valley, WA	43
11 Calafia, Napa Valley, CA	64
13/14 Honig, Napa Valley, CA	69
14 Lower East, Columbia Valley, WA	70
12 Stags' Leap Winery, Napa Valley, CA	74
14 Abeja, Columbia Valley, WA	75
10 Jordon, Alexander Valley, CA	84
12/14 Stag's Leap Wine Cellars Artemis, Napa Valley, CA	86
14 Ridge, Estate, Santa Cruz Mountains, CA	87
10/14 Napanook, Napa Valley, CA	90
13 Col Solare, Columbia Valley, WA	106

PORT & PORT STYLE WINE

10 Fireside Zinfandel, Columbia Valley, WA	glass / bottle 3-oz 10.50 / 32
03 Fireside LBV, Columbia Valley, WA	3-oz 12 / 44
11 Fireside Muscat, WA	3-oz 10.50 / 32

SYRAH

13/14 Edgefield, Chukar Ridge Vineyard, WA	11.50 / 39
15 Fausse Piste "Garde Manger" Columbia Valley, WA	35
14 Lower East Syrah, Columbia Valley, WA	47

ASSORTED REDS & BLENDS

14/15 Edgefield 'Black Rabbit Red', Columbia Valley	9.25 / 29
14/15 Edgefield Cuvée de l'Abri Rouge, Columbia Valley	32
14 Edgefield Ferryman's Choice Malbec, Columbia Valley	39
NV Abacela Vintner's Blend #18, Umpqua Valley, OR	32
15 Abacela Fiesta Tempranillo, Umpqua Valley, OR	35

SAKE

Moonstone Plum, Forest Grove, OR	21
Moonstone Asian Pear, Forest Grove, OR	27
Momokawa Pearl, Forest Grove, OR	27
Momokawa Diamond, Forest Grove, OR	27

SPARKLING

15 Edgefield Blanc de Noirs, Rebecca's Vineyard, Umpqua Valley, OR	44
NV Appolloni Rose, Willamette Valley, OR	36
NV Roederer Estate, Anderson Valley, CA	40

PINOT GRIS AND BLENDS

16/17 Edgefield White Rabbit, WA / OR	9.25 / 29
15/16 Edgefield Pinot Gris, Dampier Vineyard, WA	9.25 / 29
15/16 Edgefield Poor Farm Pinot Gris, Willamette Valley	29
17 Elk Cove Pinot Gris, Willamette Valley, OR	35
16 Eyrie Estate Pinot Gris, Dundee Hills, OR	35
15 Big Table Farm, Wirtz Pinot Gris, Willamette Valley, OR	46

