EDGEFIELD DISTILLERY

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

Hogshead Whiskey boasts a palate-pleasing combination of firm grain, hazelnut, sweet vanilla & caramel

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

Monkey Puzzle our Hogshead Whiskey dryhopped with local low alpha hops, sweetened with a touch of honey from Edgefield hives

Three Rocks Rum infused with Edgefield estate grown mulberries, vanilla, nutmeg, cinnamon and allspice

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

Longshot Brandy Syrah grapes & aged in Syrah wine & Syrah port barrels with flavors of cherry & spice

Pear Brandy capturing the essence of fresh pears, distilled from 100% Hood Rivergrown green Bartletts

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

Herbal No. 7 bold flavors of cinnamon, mint & caraway balanced with the sweetness of organic birch syrup

Spar Vodka the potato spirit is cut with pure water from the artesian well that sleeps beneath the Spar Cafe in Olympia, Washington

Spar Citrus Vodka potato spirit with fresh & dried lemon & lime peels captures the bright, zesty nature of citrus

CORNELIUS PASS ROADHOUSE DISTILLERY

Stop by our property for a tour in Hillsboro, OR

Billy Wheat aromas of molasses & oak finished with notes of hazelnuts & baked apples

Billy Rye American oak barrels that add depth & complexity to maximize the rye flavors & aromas

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

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

High Council Brandy Chardonnay, Semillon & Viognier Brandies, aged in French oak, resulting in a mature & complex Brandy

Phil Hazelnut Liqueur with sweet notes of vanilla & caramel complement the toasted nut flavor

Cheshire Orange Liqueur aroma of Seville oranges waft above layers of warm pastry and baking spice

ROOFTOP BAR



WORKING BEVERAGES

Soda Pop, Lemonade & Iced Tea 4.25 Ruby Sparkling Hop Water 12 oz. can 4.25 Real Apple Cider 5.50 Cold Brew 5.25

BOTTLES & CANS

Well Being NA Beer 5.75

Omission Pale Ale & IPA gluten reduced beer 6.25 San Juan Seltzer fruit punch 12 oz. can 6.50 Umbrella Jimmy 16 oz. can 16

EDGEFIELD WINE GLASS/BOTTLE

RED Pinot Noir, Black Rabbit Red 10.75 / 39

ROSÉ Umbrella Jimmy 10.75 / 39

WHITE White Rabbit 10.75 / 39 Pinot Gris, Chardonnay 10.75 / 39

COCKTAILS

Call Me Old Fashioned Hogshead Whiskey, maple syrup & Angostura Bitters 12

Hill-Billy Mule Billy Wheat Whiskey, fresh-squeezed lime & ginger beer 12.50

Three Rocks Hot Buttered Rum

Three Rocks Rum, cinnamon, nutmeg, house-made hot buttered rum mix & fresh-whipped cream 10.25

The Dude Spar Vodka, Edgefield Coffee Liqueur, half & half 9.75

Toddy No. 7 Herbal No. 7, honey & fresh-squeezed lemon 10.50

Spiced Cable Car Three Rocks Spiced Rum, cinnamon, fresh-squeezed orange & lemon 11.75

Hot Apple Pear Edgefield Distillery's Pear Brandy, Tuaca, hot apple cider 11.50