

SEASONAL COCKTAILS

Spanish Coffee

Frank High Proof Rum, cinnamon, nutmeg, triple sec, Edgefield Coffee Liqueur, a double Americano & whipped cream 8.75

Moroccan Coffee

Frank High Proof Rum flamed with cinnamon & nutmeg, Irish crème, Edgefield Coffee Liqueur, a double Americano & whipped cream 9

Hot Apple Pear

Edgefield Distillery's Pear Brandy, Tuaca & hot cider 9

Coffee Nudge

Edgefield Coffee Liqueur, brandy, dark crème de cocoa, fresh-roasted coffee & whipped cream 8.25

Bourbon Furnace

Kentucky Straight Bourbon Whiskey, hot apple cider, fresh-squeezed lemon & honey 7.75

Apple Cider Mimosa

bubbles, fresh real apple cider & cinnamon 7.50

Pear Sidecar

Edgefield Distillery's Pear Brandy, triple sec, fresh-squeezed lemon & orange 10

Apple-Ginger Mule

Aval Pota Whiskey, Domaine de Canton, ginger beer, Angostura bitters & fresh-squeezed lemon 9

Call Me Old Fashioned

Hogshead Whiskey, maple syrup & Angostura bitters 9.50

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*

Spanish Coffee Frank High Proof Rum, cinnamon, nutmeg, triple sec, Edgefield Coffee Liqueur, a double Americano & whipped cream 8

FOOD SPECIALS

Electric Lunch

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

Beer-Battered Cheese Curds

spicy tomato ketchup 8 / 12 ⑦

Highlander Salad

spinach, tomato, mushroom, bacon, blue cheese crumbles, chopped egg, Hogshead-honey mustard dressing 8.50 / 11.50 ⑥

Cider House Grilled Ham & Cheese

OSU Creamery cider-washed cheese, beehive apple butter & ham on brioche with your choice of fresh-cut fries or tots 12.50

Chicken & Pumpkin-Mole Enchiladas

smoked mozzarella, cilantro sour cream, jalapeño & onion served with ranchero-spiced tortilla chips 15

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

Half Brewer's Salad 4

Small Truffle Fries 4.25

Dilly Tuna Slider Duo 4.50

Hammerhead BBQ Pork Slider Duo 6.25

Small Hummus 6.50

Pretzel Sticks & Fondue 6.50

Cheeseburger Slider Duo* 6.75

DESSERTS

Black & Tan Brownie

caram-ale sauce & vanilla bean ice cream 8 ⑦

Frank's Apple-Pecan Bundt Cake

Frank Rum-raisin sauce & whipped cream
21 & older please 9 ⑦

Northwest Berry Bar

marionberries, butter crumble, Ruby-raspberry sauce & vanilla bean ice cream 8 ⑦

SEASONAL TEA: NILGIRI BLUE

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦

JOHN BARLEYCORN

10/16/19

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