

SEASONAL COCKTAILS 10

Apple-Ginger Mule

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

Hog Chai'd

Hogshead Whiskey, cinnamon, nutmeg, steamed milk & chai

Maker's Furnace

Maker's Mark Bourbon Whisky, hot apple cider, fresh-squeezed lemon & honey

Kentucky Mulled Cider

Maker's Mark Bourbon Whisky, St. Elizabeth Allspice Dram & hot apple cider

Nutty Irishman

Phil Hazelnut Liqueur, Tullamore D.E.W. Irish Whiskey, a double Americano & cream

Hazelnut White Russian

Phil Hazelnut Liqueur, vodka, McMenamins coffee liqueur & cream

Cranberry Margarita

Sauza Blue Silver Tequila, Cointreau, fresh-squeezed lime & cranberry

Call Me Old Fashioned

Hogshead Whiskey, maple syrup & Angostura bitters

Pear With Me

Edgefield's Pear Brandy, fresh-squeezed lemon, Cointreau & tonic

HAPPY HOUR BEVERAGES

served daily 3-6pm & 10pm-midnight

McMenamins Ales 5.50 pint*

Brewery Flight 7.50 six samples

Well Drinks 5.50

Edgefield Hard Cider 6.50 pint

Edgefield Wine glass 1 off / bottle 5 off

Red or White Wine Flight 8 three samples

Distillery Flight 11 three samples

Apple-Ginger Mule Aval Pota Whiskey, ginger beer, Domaine de Canton, Angostura bitters & lemon 8

**pricing varies*

FOOD SPECIALS

Spinach & Artichoke Dip

freshly made tortilla chips 11 ©Ⓥ

Harvest Moon Salad

roasted sweet potato, goat cheese, maple-stout vinaigrette, honey-roasted pecans, dried cranberries 10.75 / 13.75 Ⓥ

The Guacamole Defense Burger

turkey patty, pepper jack, guacamole, Dark Star mayo, lettuce, tomato & red onion with your choice of fresh-cut fries or tots 15.50

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 4.50

Small Fresh-Cut Fries 4.50

Half Tavern Green Salad 4.50

Tom Kha Peanuts 4.50

Small Cajun Tots 5

Small Truffle Fries 5.25

Dilly Tuna Slider Duo 5.50

Small Hummus 7.50

Scooby Snacks 7.50

Cheeseburger Slider Duo* 7.75

DESSERTS

Black & Tan Brownie

caram-ale sauce & vanilla bean ice cream 9 Ⓥ

Frank's Apple-Pecan Bundt Cake

Frank Rum-raisin sauce & whipped cream 21 & older please 11 Ⓥ

Phil's Salted Caramel Tart

dark chocolate-hazelnut sauce, Oregon filberts, whipped cream 9 Ⓥ

SEASONAL TEA: CEYLON ORANGE PEKOE

Gluten Free © Vegan ⊗ Vegetarian Ⓥ

ROY STREET

12/19/18

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