

SEASONAL COCKTAILS 9

Aztec Boulevardier

Hogshead Whiskey, Campari, sweet vermouth,
McMenamins Aztec Chocolate Bitters

Comin' In From The Cold

Phil Hazelnut Liqueur, Bailey's Irish Cream,
dark crème de cacao, freshly brewed coffee &
whipped cream

Feliz Tequila

Sauza Blue Silver Tequila, Tuaca,
fresh-squeezed lemon & cinnamon

Frozen Creek Sour

Knob Creek Rye Whiskey, fresh-squeezed lemon,
real apple cider & Angostura bitters

Gables Frost

Gables Gin, Drambuie, fresh-squeezed lemon,
honey & bubbles

High Council Alexander

High Council Brandy, white & dark crème de cacao,
half & half

Iceberg Fizz

Reyka Vodka, St. Germain,
fresh-squeezed grapefruit & club soda

The Resolution

Joe Penney's Gin, fresh-squeezed grapefruit & lemon

Toboggan Toddy

Aval Pota, Gran Gala, fresh-squeezed lemon,
honey & a cinnamon stick

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*

Aztec Boulevardier Hogshead Whiskey, Campari,
sweet vermouth, McMenamins Aztec Chocolate Bitters 8

FOOD SPECIALS

Triple Play

green salad, a bowl of today's soup & garlic bread 12

Chile con Queso Dip

ranchero-spiced tortilla chips,
cilantro, onion & jalapeño 7 ⓄⓅ

The Mad Hatter Chef Salad

turkey, Canadian bacon, chopped egg,
Tillamook® cheddar & Swiss cheeses, black olives,
cucumber, tomato, your choice of dressing 13.50 Ⓞ

Stormin' Norman Sandwich

grilled all-natural Canadian bacon, lettuce,
tomato & secret sauce on a roll with
your choice of fresh-cut fries or tots 10.75

HAPPY HOUR FOOD

*served daily 3–6pm & 10pm–close,
minimum drink purchase of 3 dollars per person,
no substitutions, additions or to go orders*

Small Fresh-Cut Fries 3.50

Half Tavern Green Salad 3.50

Half Hail! Caesar Salad 4

Small Cajun Tots 4

Hammerhead BBQ Pork Slider Duo 6.25

Small Hummus 6.50

Cheeseburger Slider Duo* 6.75

DESSERTS

Black & Tan Brownie

caram-ale sauce & vanilla bean ice cream 8 Ⓟ

Billy Whiskey Bread Pudding

dried cranberries, currants, apples & cinnamon with
Billy Whisky hard sauce & whipped cream
21 & older please 9 Ⓟ

Phil's Salted Caramel Tart

dark chocolate-hazelnut sauce, Oregon filberts,
whipped cream 8 Ⓟ

SEASONAL TEA: CEYLON ORANGE PEKOE

Gluten Free Ⓞ Vegan ⓧ Vegetarian Ⓟ

ST. JOHNS PUB

2/20/19

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