

SEASONAL COCKTAILS 9

Apple-Ginger Mule

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

Maker's Furnace

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

Nutty Irishman

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

Terminator Coffee

a double Americano, Amaretto, Terminator Stout & whipped cream

Billy's Apple Cider

Billy Wheat Whiskey, Angostura bitters & apple cider

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 4.75 pint*

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

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

**pricing varies*

FOOD SPECIALS

Triple Play

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

Highlander Salad

spinach, tomato, mushroom, bacon, blue cheese crumbles, chopped egg, Hogshead-honey mustard dressing 8 / 11 ©

Workingman's Corned Beef Sandwich

ale-braised corned beef, ruby choucroute, OSU Creamery cider-washed cheese & Russian dressing on a pretzel bun with fresh-cut fries or tots 15

Oktoberfest Plate

two Hammerhead bratwursts, ruby choucroute, stout German potato salad & Hammerhead brown mustard 16

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 ⑦

Frank's Apple-Rum Bundt Cake

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

Phil's Salted Caramel Tart

dark chocolate-hazelnut sauce, Oregon filberts, whipped cream 8 ⑦

SEASONAL TEA: CEYLON ORANGE PEKOE

Gluten Free © Vegan ⊗ Vegetarian ⑦

ST. JOHNS PUB

11/21/18

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