



## HAPPY HOUR

Tuesday-Saturday

3 PM - 6 PM

### BITES

**MARINATED OLIVES** 7.50  
grilled sourdough, feta, fennel-citrus marinade

**MIXED GREENS** 7  
radish, seasonal vegetables, pickled red onion,  
avocado basil purée, buttermilk herb dressing

**FRIES** 6  
add roasted garlic & rosemary \$2  
add peppadew pepper aioli \$1.50

**PICKLE BOARD** 8  
rotating selection of house pickled items

**CHEF'S HUMMUS BOARD** 11  
assorted crudités, grilled naan

**SMOKED SALMON CROQUETTES** 12  
preserved lemon-mint aioli, arugula

**JULIEN BURGER** 14  
brioche bun, green leaf lettuce, beefsteak tomato,  
crispy onions, cheddar cheese, peppadew aioli, fries

### COCKTAILS

**GRAPEFRUIT GIMLET** 12  
gin, grapefruit juice & bitters, simple syrup, lime

**RASPBERRY LYNCHBURG** 10  
scotch, simple, sprite, lemon juice, chambord float

**FANCY FREE** 12  
bourbon, cherry liqueur, orange bitters

**ORANGE MULE** 11  
rum, orange curacao, ginger beer

**APRICOT PRESS** 12  
vodka, apricot liqueur, orange bitters, club soda, sprite

All to-go orders include a \$0.50 upcharge per item for disposable packaging.

Local discount not valid on happy hour pricing.

An 18% gratuity will be automatically charged to groups of 6 or more.



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## BEER

<b>STEEPLEJACK NORTHWEST IPA</b>	<b>11</b>
portland, or	ABV 6.6% IBU 60
<b>DESCHUTES FRESH SQUEEZED IPA</b>	<b>11</b>
bend, or	ABV 6.4% IBU 50
<b>LEVEL BREWING SWEEP THE LEG RICE LAGER</b>	<b>10</b>
portland, or	ABV 4.6% IBU 17
<b>PFRIEM PILSNER</b>	<b>10</b>
hood river, or	ABV 4.9% IBU 35
<b>WIDMER BROS. HEFEWEIZEN</b>	<b>10</b>
portland, or	ABV 4.9% IBU 26
<b>OAKSHIRE BREWING ESPRESSO STOUT</b>	<b>13</b>
eugene, or	ABV 5.8% IBU 27
<b>INCLINE CIDER CO. BLACKBERRY</b>	<b>11</b>
auburn, wa	ABV 6.5% IBU 0

## WINE

<b>HOUSE CHARDONNAY</b>	<b>9</b>
<b>HOUSE RED BLEND</b>	<b>9</b>
<b>PORTLANDIA BRUT</b>	<b>12</b>
<b>BATTLE CREEK CHARDONNAY</b>	<b>14</b>
<b>SOKOL BLOSSER PINOT GRIS</b>	<b>14</b>
<b>POET'S LEAP RIESLING</b>	<b>14</b>
<b>CHAT. STE. MICHELLE SAUVIGNON BLANC</b>	<b>10</b>
<b>ABACELA VITNER'S # 26 RED BLEND</b>	<b>14</b>
<b>GRAMERCY CELLARS SYRAH</b>	<b>17</b>
<b>CHAT. STE. MICHELLE CABERNET SAUVIGNON</b>	<b>16</b>
<b>GROCHAU CELLARS GAMAY/PINOT NOIR</b>	<b>14</b>
<b>BROWNE FOREST PROJECT PINOT NOIR</b>	<b>15</b>



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