

COCKTAILS

Pepper Smash #2 original 16

Palate: **Fresh**
Fresh mint + 2 oz. Krogstad Aquavit (think caraway flavored vodka) +
¾ oz. freshly pressed lime juice + ¾ oz. house blended grade A maple syrup
+ ¾ oz. freshly extracted yellow bell pepper juice

Honey Basil Collins original 16

Palate: **Fresh**
Fresh Genovese Basil + 2 oz. Vodka + ¾ oz. freshly pressed lemon juice + ¾
oz. house blended clover honey syrup + 2 ¾ oz. soda water

Please "Pear" With Us original 16

Palate: **Strong**
1 1/2 oz Maker's Mark Bourbon + 1/2 oz Clear Creek Pear Brandy + 1/2 oz St.
Elizabeth All Spice Dram + 1/2 tsp. house blended grade A maple syrup + 1
dash Angostura Bitters + 1 dash Black Lemon Bitters + orange oil

The Bee's Sneeze original 14

Palate: **Strong**
1 oz Tanqueray London Dry Gin + 1 oz Ancho Reyes Chile Liqueur + 3/4 oz
house blended clover honey syrup + 1 oz cream + fennel pollen + glittered
cayenne dust

Holla-back Girl original 14

Palate: **Strong**
2 1/4 oz. Cruzan Single Barrel Rum + 1/2 oz Amaro Averna + 1/2 oz Giffard
Banana Liqueur + 1 dash Black Lemon Bitters + orange oil

Tijuana Kissing Booth original. 16

Palate: **Fresh**
1 oz Mezcal de Illegal Joven + 1/2 oz Giffard Creme de Pasion + 1/2 oz.
freshly pressed lime juice + 1/4 oz house blended clover honey syrup + 3 oz.
prosecco + rosewater mist + House "Spicy.Sugar.Salt" Rim

Wisdom's End original 14

Palate: **Strong**
1 oz Amara Zucca + 3/4 oz Knob Creek Bourbon + 3/4 oz house blended
grade A maple syrup + 4 oz hot coffee + whipped cream + freshly grated
nutmeg

Pineapple Trainwreck original 18

Palate: **Fresh (with a ginger kick!)**
1 oz. Plantation Dark Rum + ½ oz. Plantation Overproof Rum + ½ oz. freshly
pressed lemon juice + 1 ½ oz. freshly extracted pineapple juice + ¾ oz. house made
"spicy" ginger syrup + 1 dash Peychaud's Bitters + 1 dash Angostura Bitters

Añejo Manhattan original 20

Palate: **Strong**
2 oz. El Tesoro Anejo Tequila + ½ oz. Martini and Rossi Sweet Vermouth +
¼ oz. Licor 43 + 1 dash Angostura Bitters + 1 dash Regan's No. 6 Orange
Bitters + mole' salami wrapped cherry *garnish contains meat

Are the rumors true? Do we really have a "Top Secret" Vintage Cocktail Menu?

N/A (IS A-OK!) FEATURING OUR HOUSE MADE "BOOZE-FREE" ELIXIRS

Pineapple Pepper Punch 9

Freshly extracted pineapple and yellow bell pepper juices+ freshly pressed
lime juice +house blended clover honey syrup + black lemon bitters + soda
water

Grapefruit Maple Deluxe 8

Freshly pressed grapefruit juice + 1/2 oz house blended grade A maple syrup
+ Regan's No. 6 Orange Bitters + Angostura Bitters + soda water

Bit O' Orange 8

Freshly pressed orange and lime juices + house blended clover honey syrup
+ hopped grapefruit bitters + soda water

Tiki Freely 9

Freshly extracted pineapple juice + freshly pressed lemon juice +BG
Reynolds Orgeat (Almond!) Syrup + black lemon bitters + soda water

Spicy Ginger Ale "From Scratch" 8

Freshly pressed lime juice + house made "spicy" ginger syrup + Angostura
Bitters + soda water

Not to mention...The Usual Suspects!

Coca Cola, Diet Coke, Sprite, Root Beer, Steelhead Brewing, Eugene, OR.
Sparkling Water, San Pelligrino, IT., **Coffee,** Roseline Roasters, Portland,

BEER

- Pilsner*, Reuben's Brews, Seattle, WA (5.4%) 8 OZ 5 / 16 OZ 8
- Kolsch*, Zoiglhaus, Portland, OR (4.8%) 8 OZ 5 / 16 OZ 8
- IPA*, Pflieim, Hood River, OR (6.8%) 8 OZ 5 / 16 OZ 8
- Hazy*, Ft George "City of Dreams", Astoria, OR (5.5%) 8 OZ 5 / 16 OZ 8
- Red Ale*, Boneyard "Diable Rojo", Bend, OR (5.5%) 8 OZ 5 / 16 OZ 8
- Stout*, Sunriver "Cocoa-Cow", Sunriver, OR (7%) 8 OZ 5 / 16 OZ 8
- Cider*, Baumann's "Clyde Dry", Gervais, OR (6.7%) 12 OZ 8
- NA Lager*, Clausthaler Original, Germany (0.0%) 12 OZ. BOTTLE 4

RED WINE

- Pinot Noir*, Flanner "Chehalem Mountain, OR 2021 G 13 / 750ML 52
- Cabernet*, Coopers Hall, Portland, OR G 18/750ML 48
- House Red*, Coopers Hall, Portland, OR G 10 / 750ML 36
- Chianti Classico*, Donna Laura Bramosia, Siena G 12 / B 48
- Barbera di Alba*, Pio Cesare G 17 / B 74

WHITE WINE (AND BUBBS, TOO!)

- House White*, Coopers Hall, Portland, OR G 10 / 750ML 36
- Sauvignon Blanc*, Coopers Hall, Columbia Vly, OR G 12/ 750ML 48
- Chardonnay*, La Rondennee, Williamette Vly, OR G 14 / 750ML 54
- Pinot Grigio*, Ask server for current selection G 10 / B 44
- Prosecco*, Acinum, Extra Dry, Veneto, IT NV G 11 / B 40

HAPPY HOUR
MONDAY - FRIDAY 2:00-5:30

COCKTAILS, BEER & WINE

- Honeywood original** 9
2 oz. Benchmark No. 8 Kentucky Straight Bourbon + 1 oz. freshly pressed lime juice + 3/4 oz. house blended honey syrup
- Gin Smash vintage** 10
Fresh mint + 2 oz Gordon's Gin + 3/4 oz freshly pressed lemon juice + 3/8 oz "1:1" simple syrup + 3/4 soda water
- Katinka vintage** 9
2 oz. Vodka + 1/4 oz. Rothman & Winter Apricot Liqueur + 3/4 oz. freshly pressed lime juice 1/2 oz. "1:1" simple syrup.
- Rome with a View contemporary** 12
3/4 oz Campari Italian Bitters + 3/4 oz Nolly Prut Dry Vermont + 1 oz freshly pressed lime juice + 3.4 oz "1:1" simple syrup + 5 oz soda water
- Sazerac classic** 11
Absinthe-misted tumbler + 2 oz. Old Overholt Rye Whiskey + 1/4 oz. 1:1 simple syrup + 3 dashes Peychaud Bitters + 1 dash Angostura Bitters
- Beer = Pilsner, Reubens Brews, Seattle, WA (5.4%)** 5
- Wine = O and S Red or White Blend NV** 8

NIBBLES

- NOSTRANA** radicchio, parmigiano, rosemary croutons, Caesar style dressing. 10
- ARUGULA** pecorino romano, lemon vinaigrette (VG) 6
- OVEN ROASTED OLIVES** castelvetrano, gaeta, and kalamata varieties (V) 5
- CRISPY CHICKPEAS** sea salt, rosemary (V) 3

PIZZA

- MARGHERITA** tomato, mozzarella, basil (VG) 14
- PEARL** garlic, fontina, mozzarella, ricotta, lemon, fried sage (VG) 14
- PEPPERONI** tomato sauce, mozzarella, provolone, pepperoni 16
- CHEESE** tomato sauce, mozzarella, provolone 12

FIND OUR SPIRITS LIST HERE!



FIND OUR PLAYLISTS HERE!

