

## COCKTAILS

<b>Little Apple</b> Mezcal, Ancho Reyes, Apple Cider, Lime, Maple, Cinnamon . . . . .	16
<b>La Yapa</b> Rye Whiskey, Fernet Branca, Velvet Falernum, Grenadine, Lemon. . . . .	15
<b>Ox Blood</b> Bourbon, Beet Syrup, Lemon, Tarragon. . . . .	15
<b>My Cherie Amour</b> Bourbon, Sherry, Cynar, Cherry, Orange Zest . . . . .	16
<b>Yacht Rock</b> Vodka, Coffee Liqueur, Ramazzotti, Cold Coffee. . . . .	17
<b>The Knick</b> Scotch, Strega, Drambuie, Sweet Vermouth, Absinthe. . . . .	18
<b>And... Scene</b> Pisco, Strega, Marachino, Violette, Lemon, Egg White * . . . . .	16
<b>Pillow Talk</b> Gin, Amaro Nonino, Aperol, Lemon . . . . .	16
<b>Dirty Grandma Agnes</b> Belvedere Vodka, Grandma Agnes' Pickles, Dolin Dry Vermouth. . . . .	15
<b>Mason Jar of Dirty Grandma Agnes</b> Serves 4. . . . .	58

## ZERO PROOF COCKTAILS

<b>Play It Again, Sam (N/A French 75)</b> Dhōs N/A Gin, N/A Sparkling Rosé, Lemon, Simple Syrup. . . . .	12
<b>Southern Nights (N/A Amaretto Sour)</b> Wilderton <i>Lustre</i> , Amaretto Syrup, Citrus, Egg White *, Cherry. . . . .	12

## NON ALCOHOLIC

Leitz Eins Zwei Zero Sparkling Rosé. . . . .	12
Seasonal House Soda . . . . .	8
Cock & Bull Ginger Beer. . . . .	6
Steelhead Root Beer. . . . .	6
Mexican Coke. . . . .	6
Mint Yerba Mate Iced Tea . . . . .	4
San Pellegrino Sparkling Water (750ml). . . . .	11
Clausthaler Beer. . . . .	5

## WINES BY THE GLASS

### SPARKLING

<b>Pinot Noir/Chardonnay/Aligoté</b> Domaine du Prieuré, Cremant de Bourgogne, Burgundy FR NV . . . . .	18/72
<b>Brut Rosé of Pinot Noir/Chardonnay</b> Domaine Bousquet, Mendoza, AR NV. . . . .	16/64

### WHITE

<b>Albariño</b> Fento, Rías Baixas, ES '22. . . . .	16/64
<b>White Sangiovese</b> Capanna, SanGioBi, Tuscany, IT '21 . . . . .	17/68
<b>Chardonnay</b> Flipturn Cellars, Horse Haven Hills, Columbia Valley, WA '22 . . . . .	18/72

### ROSÉ / ORANGE

<b>Nerello Mascalese</b> Benanti, Mt. Etna, IT '22 . . . . .	17/68
<b>Pinot Gris</b> Authentique, Leisure, Eola-Amity, OR '21 . . . . .	17/68

### RED

<b>Barbera/Dolcetto</b> Oltretorrente, Piedmonte, IT '21 . . . . .	16/64
<b>Malbec</b> MAAL, Biutiful, Valle de Uco, AR '22 . . . . .	16/64
<b>Sangiovese</b> Basciano, Chianti, Tuscany, IT '20 . . . . .	16/64
<b>Cabernet Sauvignon</b> Bodegas Etchart, Terroir de Altura, Cafayate, AR '20. . . . .	16/64

Please inform your server of any food allergies or dietary restrictions.  
\*Consuming raw or undercooked meats, poultry, seafood, wild mushrooms or eggs may increase risk of foodborne illness.

*Greg and Gabi thank you for your patronage.*

## WINES ON DRAFT

<b>RED</b>	<b>Glass / 46cl</b>
<b>Pinot Noir</b> J. Scott Cellars, Willamette Valley, OR '22. . . . .	16/48

## BEERS

### DRAFT (16 oz)

Mt. Tabor Brewing, Kölsch, Portland, OR 4.9%. . . . .	7
Grand Fir Brewing, Undergrowth Pale Ale, Portland, OR 6%. . . . .	7
Rosenstadt, Helles Lager, Portland, OR 5% . . . . .	7
Double Mountain, Indian Pale Ale, Hop Lava, Hood River, OR 7%. . . . .	7
Pfriem, Belgian Strong Dark, Hood River, OR 11% (8oz).. . . . .	7

### BOTTLED

Gluten-Free Lager, Estrella Damm, Barcelona, ES 5.4%. . . . .	6
Aval, <i>Rosé</i> , Brut Apple Cider, Bretagne, FR 6%. . . . .	9