



WINES

PINOT GRIS

Primarius, OR	11/40
Elk Cove, OR	12/42

SAUVIGNON BLANC

Frenzy, NZ	11/35
Justin, Paso Robles, CA	13/45

CHARDONNAY

Evolution by Sokol Blosser, W. Vly, OR	10/35
Newton Skyside, Sonoma County, CA	12/42

ROSÉ/ RIESLING / BUBBLES

Campo Viejo Cava Brut Reserva, SP	8/30
Campo Viejo Cava Brut Rosé, SP	8/30
Paetra Dry Riesling, Willamette Vly, OR	10/35
Adelsheim Rosé, Willamette Vly, OR	12/42

PINOT NOIR

Christopher Michael, Willamette Vly, OR	11/40
R. Stuart 'Big Fire', OR	13/45

CABERNET SAUVIGNON & MERLOT

SoDo Cellars Cabernet, Columbia Vly, WA	11/40
Storypoint Cabernet, North Coast, CA	13/45
Mercer Merlot, HHH, WA	12/42

INTRIGUING REDS

Season Cellars Malbec, OR	12/48
Rubus Zinfandel Old Vine, CA	11/40
Basel Cellars 'Claret' Red Blend, WA	10/35
Intrinsic Red Blend, Columbia Vly, WA	14/52

*Please ask your server for additional wine selections



WINES

PINOT GRIS

Primarius, OR	11/40
Elk Cove, OR	12/42

SAUVIGNON BLANC

Frenzy, NZ	11/35
Justin, Paso Robles, CA	13/45

CHARDONNAY

Evolution by Sokol Blosser, W. Vly, OR	10/35
Newton Skyside, Sonoma County, CA	12/42

ROSÉ/ RIESLING / BUBBLES

Campo Viejo Cava Brut Reserva, SP	8/30
Campo Viejo Cava Brut Rosé, SP	8/30
Paetra Dry Riesling, Willamette Vly, OR	10/35
Adelsheim Rosé, Willamette Vly, OR	12/42

PINOT NOIR

Christopher Michael, Willamette Vly, OR	11/40
R. Stuart 'Big Fire', OR	13/45

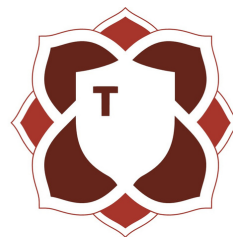
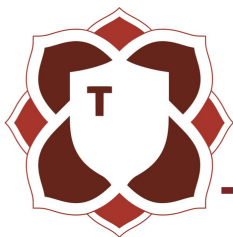
CABERNET SAUVIGNON & MERLOT

SoDo Cellars Cabernet, Columbia Vly, WA	11/40
Storypoint Cabernet, North Coast, CA	13/45
Mercer Merlot, HHH, WA	12/42

INTRIGUING REDS

Season Cellars Malbec, OR	12/48
Rubus Zinfandel Old Vine, CA	11/40
Basel Cellars 'Claret' Red Blend, WA	10/35
Intrinsic Red Blend, Columbia Vly, WA	14/52

*Please ask your server for additional wine selections

**COCKTAILS****RUBY BASIL MARTINI**

Muddled basil mixed with ruby red vodka,
Campari and fresh-squeezed grapefruit juice 12

SOL 2.0

El Jimador tequila, lime juice, Triple Sec, passion fruit
purée, and ghost chili syrup. Shaken and strained
into a Li Hing Mui powder rimmed glass 13

COCONUT COOKIE

Bacardi coconut rum, Frangelico, hot chocolate,
topped with whipped cream, and sprinkled with nutmeg
and cinnamon 12

SMOKED HAZELNUT COFFEE

Crater Lake Hazelnut-Espresso vodka, Grind coffee
liqueur, Averna, and coffee. Topped with a smoked-
cherry whipped cream 13

**ROSEMARY-GRAPEFRUIT
MARTINI**

Malfy grapefruit gin, lemon juice and simple syrup. Shaken
and garnished with a rosemary sprig 14

WINTER OLD FASHION

Old Forester Bourbon, BSB brown sugar bourbon,
chocolate bitters, and Angostura bitters. Garnished with
an orange slice 14

HOT PEAR TODDY

Clear Creek Pear Brandy, lemon juice, honey-cinnamon
simple syrup. Served with a cinnamon stick 15

ELEVATED COFFEE

Slane Irish whiskey, Bailey's Irish cream, cinnamon simple
syrup, and espresso. Topped with whipped cream 14

SPARKLING ROSÉ

Campo Brut Rosé, St. Germain and fresh squeezed grapefruit
juice. Served in a champagne flute 11

TETHEROW BLOODY

Our house-made Bloody Mary mix with Tito's vodka.
Garnished with an olive, pepperoncini and a cocktail onion 12

Straws only available upon request

**COCKTAILS****RUBY BASIL MARTINI**

Muddled basil mixed with ruby red vodka,
Campari and fresh-squeezed grapefruit juice 12

SOL 2.0

El Jimador tequila, lime juice, Triple Sec, passion fruit
purée, and ghost chili syrup. Shaken and strained
into a Li Hing Mui powder rimmed glass 13

COCONUT COOKIE

Bacardi coconut rum, Frangelico, hot chocolate,
topped with whipped cream, and sprinkled with nutmeg
and cinnamon 12

SMOKED HAZELNUT COFFEE

Crater Lake Hazelnut-Espresso vodka, Grind coffee
liqueur, Averna, and coffee. Topped with a smoked-
cherry whipped cream 13

**ROSEMARY-GRAPEFRUIT
MARTINI**

Malfy grapefruit gin, lemon juice and simple syrup. Shaken
and garnished with a rosemary sprig 14

WINTER OLD FASHION

Old Forester Bourbon, BSB brown sugar bourbon,
chocolate bitters, and Angostura bitters. Garnished with
an orange slice 14

HOT PEAR TODDY

Clear Creek Pear Brandy, lemon juice, honey-cinnamon
simple syrup. Served with a cinnamon stick 15

ELEVATED COFFEE

Slane Irish whiskey, Bailey's Irish cream, cinnamon simple
syrup, and espresso. Topped with whipped cream 14

SPARKLING ROSE

Campo Brut Rosé, St. Germain and fresh squeezed grapefruit
juice. Served in a champagne flute 11

TETHEROW BLOODY

Our house-made Bloody Mary mix with Tito's vodka.
Garnished with an olive, pepperoncini and a cocktail onion 12

Straws only available upon request

