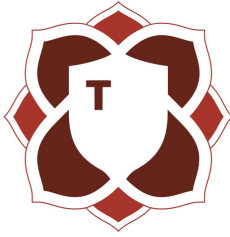
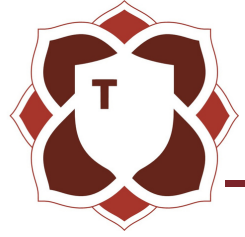


**THE  
ROW**



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## WINES

### CHARDONNAY

Evolution by Sokol Blosser, W. Vly, OR	12/45
Newton Skyside, Sonoma County, CA	14/52

### ALTERNATIVE WHITES

Frenzy Sauvignon Blanc, NZ	12/42
Primarius Pinot Gris, OR	13/45
Elk Cove Pinot Gris, OR	14/52
Abacela Albariño, OR	14/52

### ROSÉ & BUBBLES

Campo Viejo Cava Brut Reserva, SP	12/42
Campo Viejo Cava Brut Rosé, SP	12/42
Adelsheim Rosé, Willamette Vly, OR	15/54

### PINOT NOIR

Christopher Michael, Willamette Vly, OR	12/42
R. Stuart 'Big Fire', OR	14/52

### CABERNET SAUVIGNON & MERLOT

SoDo Cellars Cabernet, Columbia Vly, WA	12/42
Storypoint Cabernet, North Coast, CA	14/52
Mercer Merlot, HHH, WA	12/42

### INTRIGUING REDS

Season Cellars Malbec, OR	14/52
Rubus Zinfandel Old Vine, CA	11/40
Basel Cellars 'Claret' Red Blend, WA	12/42
Intrinsic Red Blend, Columbia Vly, WA	15/54

## COCKTAILS

### RUBY BASIL MARTINI

Muddled basil mixed with ruby red vodka,  
Campari and fresh-squeezed grapefruit juice 15

### 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 16

### COCONUT MOJITO

Bacardi coconut rum, muddled mint, lime juice, simple  
syrup, topped off with soda water 13

### WHITE PEACH LEMONADE

Crater Lake gin, Tuaca, peach bitters, lemon juice,  
peach purée, topped of with soda water 16

### SPARKLING PALOMA

El Jimador Blanco, triple sec, lime juice and Fever-  
Tree pink grapefruit soda, topped with a dash of  
Peychaud's bitters 15

### STRAWBERRY SMASH

Old Forester bourbon, strawberry purée, Angostura  
bitters, and lemon juice. Topped off with Fever-Tree  
ginger beer 14

### ELEVATED COFFEE

Slane Irish whiskey, Bailey's Irish cream, cinnamon simple  
syrup, and espresso. Topped with whipped cream 16