



HAPPY HOUR

everyday 3 - 5 pm

menu cocktails \$8

house pours \$7

draft beer \$5

wine by the glass \$6

HOUSE COCKTAILS

14 ea.

VERDITA BANDITO

milagro silver tequila, pineapple, mint, jalapeno, cilantro, lime

ESPRESSO MARTINI

crater lake hazelnut espresso vodka, alt butler coffee liqueur, fresh espresso, cinnamon

TWILIGHT SUITE

old grandad 114 bourbon, disaronno amaretto liqueur, egg white, lemon, orange bitters

GARDEN BY THE SEA

plantation silver rum, snap pea, lime, cucumber

DANDY FINE OLD FASHIONED

easy rider bourbon, cinnamon, allspice, peach

RASPBERRY BERET

cimmaron reposado, vida mezcal, lime, raspberry, sage

BRIGHT BETTY

wild roots gin, aperol, st germain, lemon, grapefruit

OOOH BAY-BEE!

plantation silver + pineapple rums, ube, lime, orgeat

FRENCH LAUNDRY

wild roots gin, luxardo maraschino, lime, lavender, sage, egg white

MATCHA DO ABOUT NOTHING

wild roots vodka, matcha, honey, lime, orgeat, egg white

HOT FUN IN THE SUMMERTIME

easy rider bourbon, campari, lemon, strawberry, basil

SON OF A PREACHER MAN

timberline vodka, lucid absinthe, lemon, grapefruit

CLASSIC COCKTAILS

14 ea.

CLOVER CLUB

wild roots gin, dolin chambray dry vermouth, lemon, raspberry,
egg white

TORONTO

dickel rye, fernet, angostura

JUNGLE BIRD

appleton aged jamaican rum, campari, pineapple, lime

LOWER ABV

12 ea.

SCP SANGRIA

mulled wine, ginger, lemon, housemade shrub, prosecco

HUGO SPRITZ

st germain elderflower liqueur, jeio organic prosecco, house-
made grapefruit shrub, mint, sparkling water

ZERO ABV

7 ea.

LAVENDER NO-JITO

lime, mint, lavender, sparkling water

HIBISCUS BEET SANS-GRIA

hibiscus, beet, grapefruit, lemon, raspberry, dr. lo's non-alcoholic
sparkling reisling

SCP GINGER BEER

housemade ginger lime cordial, lemon, sparkling water

SEASONAL SHRUB + SODA

housemade grapefruit shrub, sparkling water

BAR SNACKS

(v) vegan / (va) vegan available

(gf) gluten free / (gfa) gluten free available

***starred menu items unavailable after 8:30pm**

(v, gf) corn chips & salsa 8

corn tortilla chips served with a charred tomato salsa
add guacamole +4

(va) *bavarian pretzel 12

giant bavarian soft pretzel with house honey dijon for dipping
add queso +3

(gfa) *savory bite 15

sourdough corstini, salami, mozzarella, olive tapenade, basil, fig
balsalmic glaze · **sub gluten free bread +2**

(gfa) *kale caesar salad 13

kale, pickled carrots, manchego cheese, herb croutons & caesar
add chicken +4

(gf) *grilled watermelon salad 16

grilled and chilled watermelon with burrata, arugula, walnuts,
honey, flaky salt, and aleppo pepper

(gf) *jackfruit nachos 17

corn chips, seasoned jackfruit, queso, pickled fresno chilis, black
beans, tomatoes, green onion, cilantro house salsa, sour cream
add chicken +4 · add guacamole +4

(gfa) combo board 20

dry italian salami, hot coppa, proscuitto, brie, tomoarshi, and
blue cheeses served with marcona almonds, olives, fig jam,
whole grain mustard, dried fruits, and crackers

sub gluten free crackers +2

make it a meat-only or cheese-only board for \$16

*seasonal flatbread 14

marinara, mozzarella, italian salami, and fresh basil

(va, gf) dark chocolate mousse 9

coconut-based chocolate mousse topped with whipped cream
and fresh berries

(gf) bonta salted vanilla gelato 6

BEER

7 ea.

FUZZTAIL HEFF sunriver brewing co. - 5% IBU 20

BOONT AMBER ALE anderson valley brewing - 5.8% IBU 16

RATCHET STRAP IPA barley browns beer - 7% IBU 55

VAPORIZER PALE ALE double mountain brewery- 6% IBU 55

PILSNER pfriem family brewers - 4.5% IBU 35

HUCKLEBERRY LEMON CIDER tumalo cider - 6.5%

NON-ALCOHOLIC IPA crux fermentation project 12oz can

WINE

5oz / btl

WHITE

SAUVIGNON BLANC

famille dubard
vin de france
10 / 40

CHARDONNAY

center of effort
edna valley, california
9.5 / 38

SPARKLING

PROSECCO

jeio by bisol
italy
11 / 44

ROSÉ

JULIA'S DAZZLE

long shadows
columbia valley, washington
12 / 48

RED

PINOT NOIR

pike road
willamette valley, oregon
10 / 40

CABERNET SAUVIGNON

prospice
columbia valley, washington
11.5 / 46

RED BLEND

andrew wills
"involuntary commitment"
columbia valley, washington
11 / 44

CABERNET FRANC

marc bredif
chinon, france
9.5 / 38

SPIRITS LIST

VODKA

TIMBERLINE	10
CRATER LAKE RESERVE	14
WILD ROOTS FLAVORED	12
TITOS	11
GREY GOOSE	12

LIQUEUR

APEROL	11
BAILEYS	10
CHAMBORD	12
KAHLUA	11
ST. GERMAIN	10
AMARETTO	10
CAMPARI	13
COINTREAU	15
GRAND MARNIER	14
AVERNA AMARO	13
FERNET BRANCA	14
NONINO AMARO	19
BRENNIVIN AQUAVIT	14

COGNAC & BRANDY

MARTELL VSOP CONGAC	15
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VERMOUTH

COCCHI DI TORINO	12
DOLIN CHAMBÉRY	10

AMERICAN MALT

MCCARTHY'S SCOTCH	20
MCCARTHY'S CASK STR.	22

SCOTTISH MALT

MONKEY SHOULDER	11
JOHNNIE WALKER BLK.	14
GLENFIDDICH 12 YR	18
LAPHROAIG 10 YR	20
JOHNNIE WALKER BLUE	65

GIN

WILD ROOTS	10
ROKU	12
OREGON SPIRIT	11
HENDRICKS	14

AGAVE

MILAGRO BLANCO	10
CASAMIGO BLANCO	16
CIMARRON REPO.	12
TAPATIO REPOSADO	17
CASA NOBLE BLANCO	16
DON JULIO 1942 ANEJO	46
DEL MAGUEY VIDA	14
BANHEZ MEZCAL	13

CANE

NOVO FOGO CACHACA	14
APPLETON ESTATE RUM	10
PLANTATION SILVER RUM	10

IRISH WHISKY

JAMESON	11
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BLENDED WHISKEY

PENDLETON	11
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AMERICAN RYE

DICKEL	10
BROKEN TOP	12
BURNSIDE	14

AMERICAN BOURBON

EASY RIDER	10
WOODFORD RESERVE	13
WYOMING WHISKEY	15
MAKERS MARK	12
BROKEN TOP	14
OREGON SPIRIT	15
DBL CIRCLE WHEATED	16