



HAPPY HOUR

everyday 3 - 5 pm

house wines \$7

all draft beer \$2 off

house cocktails \$5 off

house spirit pours \$3 off

HOUSE COCKTAILS \$5 off from 3-5

VERDITA BANDITO 14

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

ESPRESSO MARTINI 14

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

TWILIGHT SUITE 14

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

FIRESIDE OLD FASHIONED 13

easy rider bourbon, rosemary fig syrup, walnut bitters

PB&J BOULEVARDIER 14

easy rider bourbon, campari, strawberry, peanut butter, cocchi di torino

ESMERELDA 14

wild roots gin, green chartreuse, green peppercorn, lime, basil

APPLE OF MY RYE 14

old overholt 114 rye, nonino amaro, apple cider, lemon, maple, egg white

JAZZHOPPER 14

hennesey cognac, giffards cremes de menthe and cacao blanc, ullr nordic liqueur, lucid absinthe, half + half

ABUELITA'S FAVORITE 14

cimarron reposado tequila, licor 43, lemon, cardamom, bourbon vanilla bean, cinnamon, brown sugar, sugar + spice rim

SCP SANGRIA 13

mulled wine, ginger, lemon, housemade shrub, prosecco

PEAR OF THIEVES 13

clear creek pear brandy, dolin genepy, dolin dry vermouth, lime, ginger, egg white

POMOGANATE MARTINI 14

grey goose le citron, cointreau, pomegranate, lemon

PIRATE BY NIGHT 14

plantation dark rum, allspice dram, lime, ginger

HOT COCKTAILS \$5 off 3-5pm

HOT APPLE PIE 13

house spiced plantation dark rum, tuaca liqueur, allspice dram, hot apple cider, whip

ALPINE CUPPA 13

wild roots gin, green chartruese, giffard's creme de cacao blanc, metolius mint tea

COCOA BANDITO 13

cimarron reposado tequila, ancho reyes chili liqueur, housemade spiced cocoa, half + half, cinnamon, whip

TODDY OF THE MOMENT 12

ask you bartender for today's offering!

ZERO ABV 7 ea.

SCP GINGER BEER

housemade ginger lime cordial, lemon, sparkling water

SEASONAL SHRUB + SODA

housemade rotating shrub, sparkling water

DESSERT

(v) vegan / (va) vegan available
(gf) gluten free / (gfa) gluten free available

(gf) FLOURLESS CHOCOLATE CAKE 9

topped with whipped cream and fresh berries

(v) BERRY COBBLER 9

served warm

add a scoop of salted vanilla gelato +3

(va, gf) BONTA GELATO 6

rotating local gelato, vegan option available

add an extra scoop +3 · add candied walnuts or berries +1

BAR SNACKS

(v) vegan / (va) vegan available
(gf) gluten free / (gfa) gluten free available

(v, gf) **spanish bar nuts** 7
red peanuts and pepitas roasted in a spanish spice blend

(v, gf) **corn chips & salsa** 9
corn chips served with a housemade salsa

(va) **veggies & hummus** 14
housemade hummus with sliced veggies and crackers
· **sub gf crackers +2** · **add olive tapenade +3**

(gf) **apples & brie** 13
sliced apples and brie with candied walnuts (served cold)

(gfa) **charcuterie board** 20
dry italian salami, hot coppa, proscuitto, plus brie, tomoarshi,
and blue cheeses served with spiced nuts, olives, fig jam,
mustard, dried fruits, and crackers · **sub gf crackers +2**

soup of the day cup 7 · bowl 11
ask what we are dishing up! · **add grilled cheese +6**

(gfa) **granny brie melt** 15
brie and white cheddar, granny smith apple, spinach, and
balsamic glaze on Sisters Bakery sourdough · **sub gf bread +2**

(gfa) **antipasto melt** 15
artichoke hearts, roasted red peppers, tomato, pepperoncini,
mozzarella, provolone, olive tapenade, and aioli on Sisters Bakery
sourdough · **sub gf bread +2** · **add salami +2**

(va, gfa) **falafel veggie sandwich** 16
housemade falafel patty, pickled red onion, cucumber, feta,
garden greens, red peppers, and herb aioli on a bun

chicken banh mi 17
pickled carrots and radishes with cucumber, spiced chicken,
cilantro, sriracha herb aioli, and sliced jalapenos on a Unity
Bread french loaf; served with a side of kimchi

(gf) **mediterranean spinach salad** 17
spinach, mixed greens, oranges, feta, craisins, almonds, pickled
red onion, and honey greek yogurt dressing · **add chicken +4**

(va, gfa) **house salad** 16
mixed greens, tomatoes, cucumber, carrots, olives, pepitas and
almonds, blue cheese crumbles, croutons, and balsamic
vinaigrette

SPIRITS LIST

VODKA

TIMBERLINE	10
CRATER LAKE RESERVE	14
WILD ROOTS FLAVORED	12
TITOS	11
GREY GOOSE	12
GREY GOOSE FLAVORED	13

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WILD ROOTS	10
OREGON SPIRIT	11
CRATER LAKE	11
ROKU	13
HENDRICKS	15
GOMPER'S NAVY	16

CANE

APPLETON RESERVE AGED	14
PLANTATION SILVER RUM	10

IRISH WHISKY

JAMESON	11
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AMERICAN MALT

MCCARTHY'S SINGLE BARREL	20
MCCARTHY'S CASK STR.	22

SCOTTISH MALT

MONKEY SHOULDER	10
JOHNNIE WALKER BLACK	14
GLENFIDDICH 12 YR	21
LAPHROAIG 10 YR	23
JOHNNIE WALKER BLUE	65

AMARO

APEROL	11
BRUTO AMERICANO	12
CAMPARI	13
AVERNA	14
ST. GERMAIN	14
FERNET BRANCA	14
NONINO	21

AGAVE

MILAGRO BLANCO	10
CIMARRON REPOSADO	12
BANHEZ MEZCAL	13
DEL MAGUEY VIDA MEZCAL	14
CASAMIGO BLANCO	16
TAPATIO REPOSADO	17
CASA NOBLE BLANCO	18
DON JULIO 1942 ANEJO	46

AMERICAN BOURBON

EASY RIDER	10
MAKERS MARK	12
WOODFORD RESERVE	13
WYOMING WHISKEY	15
BROKEN TOP	14
OREGON SPIRIT	15
DOUBLE CIRCLE	19

AMERICAN WHISKEY

DICKEL RYE	10
BROKEN TOP RYE	14
BURNSIDE RYE	14
DOUBLE CIRCLE WHEATED	16

BLENDED WHISKEY

PENDLETON	11
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COGNAC & BRANDY

REMY VSOP CONGAC	12
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LIQUEUR

ULLR NORDIC	10
DISARONNO AMARETTO	11
BAILEYS	11
KAHLUA	11
CHAMBORD	13
BRENNIVIN AQUAVIT	14
COINTREAU	15
GRAND MARNIER	15
LUXARDO MARASCHINO	15
LUCID ABSINTHE	20