



HAPPY HOUR

everyday 3 - 5 pm

house wines \$7

house cocktails \$5 off

draft beer + mocktails \$2 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

TWILIGHT SUITE 14

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

DANDY FINE OLD FASHIONED 13

easy rider bourbon, spiced brown sugar syrup, peach bitters

RITA HAYWORTH 15

cimarron reposado, banhez mezcal, cointreau, hibiscus,
cinnamon, lime, all-spice

TEE TIME 14

wild roots gin, lavender, honey, earl grey tea, lemon

GOLDEN HOUR 14

easy rider bourbon, rhubarb, honey, lemon, mint

...WITH A PASSION 14

planteray original dark, lemon, ginger, passionfruit

LITTLE MISS SUNSHINE 14

grey goose la poire, luster limoncello, lemon

COQUETTE 14

wild roots gin, st. germaine, lemon, grapefruit, cucumber

EASY PEASY 13

snap pea vodka, lime, cucumber

BARTENDER'S CHOICE* 12

ask your bartender what we are serving!

*not eligible for happy hour

BEER \$5 from 3-5pm

\$7 / 16 oz draft • \$5 / 12 oz

NW RED ALE buoy beer co. - 6.7% IBU 65

BRINEY MELON GOSE anderson valley brewing co. - 4.2%

WEST COAST IPA rotating - ask us who we are pouring!

CITY OF DREAMS HAZY PALE ALE fort george - 5.5% IBU 40

PILSNER pfriem family brewers - 4.5% IBU 35

ROTATING DRY CIDER tumalo cider - 6.5%

NON-ALCOHOLIC IPA rotating 12oz can

WINE

5oz / btl

*indicates \$7 happy hour house pour

RED

PINOT NOIR

sokol blosser "evolution" • 2022

willamette valley, oregon

11 / 44

CABERNET SAUVIGNON

routestock • 2022

napa valley, california

12.5 / 50

RED BLEND *

andrew will

"involuntary commitment" • 2021

columbia valley, washington

11 / 44

TEMPRANILLO *

emilio moro • 2021

ribera del duero, spain

10 / 40

ROSÉ

JULIA'S DAZZLE

long shadows • 2023

columbia valley, washington

12 / 48

WHITE

SAUVIGNON BLANC *

famille dubard • 2022

vin de france

10 / 40

CHARDONNAY

alexana • 2021

willamette valley, or

12 / 48

PINOT GRIGIO *

alois lageder "riff" • 2023

alto adige, italy

10 / 40

SPARKLING

PROSECCO *

jeio by bisol • NV

italy

11 / 44

ALCOHOL-REMOVED REISLING

dr. lo • NV

mosel, germany

11 / 44

BAR BITES

(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 roasted tomato salsa

(va) **veggies & hummus 14**
housemade red pepper hummus served with a mediterranean
salsa, toasted pine nuts, and flatbread • **sub gf bread +2**

(gfa) **charcuterie board 22**
an assortment of dried cured salamis and meats, premium
cheeses, dried fruits, fig jam, and crackers • **sub gf crackers +2**

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

soup and salad combo 18
housemade soup of the day, served with a small house salad
and foccacia bread from Unity Breads

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

(va, gf) **house salad 16**
mixed greens, candied hazelnuts, blue cheese crumbles, pickled
onions, and balsamic vinaigrette

vegetarian flatbread 14
personal sized flatbread with tomato-basil-garlic sauce,
mozzarella and provolone cheeses, marniated artichoke hearts,
olives, and onions
sub vegan mozzarella +2

salami flatbread 14
personal sized flatbread with tomato-basil-garlic sauce,
mozzarella and provolone cheeses, tomato-basil-garlic sauce,
salami and basil
sub vegan mozzarella +2

LOW ABV

\$5 OFF 3-5pm

SCP SANGRIA 13

mulled wine, ginger, lemon, housemade shrub, prosecco

ROSÉ BY ANY OTHER NAME 13

rose, hibiscus, lemon, vodka, sparkling rose, raspberries

PEAR OF THIEVES 13

pear brandy, genepy, dry vermouth, lime, ginger, egg white

ZERO ABV

\$2 OFF 3-5pm

CARROT TOP 10

carrot, ginger, pineapple, egg white, lemon, cinnamon

HONEY + SMOKE 11

lapsong souchong, honey, lime, pineapple, coconut

SCP GINGER BEER 8

housemade ginger lime cordial, lemon, sparkling water

COOL, CALM, AND COLLECTED 8

cucumber, apple, lemon, mint, sparkling water

SEASONAL SHRUB + SODA 7

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) FRUIT COBBLER 9

served warm

add a scoop of vanilla gelato +3

(va, gf) BONTA GELATO 6

vanilla gelato, vegan oat option available

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

SPIRITS LIST

ALL PRICES FOR 2OZ POUR

VODKA

TIMBERLINE	10
CRATER LAKE	12
TITOS	11
GREY GOOSE	12
GREY GOOSE FLAVORED	13

AGAVE

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

GIN

WILD ROOTS	10
OREGON SPIRIT	11
ROKU	13
HENDRICKS	15
GOMPER'S	12

CANE

APPLETON AGED ESTATE	10
PLANTERAY SILVER RUM	10
APPLETON 8-YR RESERVE	14
PLANTERAY PINEAPPLE	12

COGNAC & BRANDY

HENNESSEY	15
REMY MARTIN VSOP	16

AMARO

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

AMERICAN BOURBON

EASY RIDER	10
MAKERS MARK	12
WOODFORD RESERVE	13
BASIL HAYDEN	14
OREGON SPIRIT	14
BLANTON SINGLE BARREL	24

AMERICAN WHISKEY

DICKEL RYE	10
BROKEN TOP RYE	14
DOUBLE CIRCLE WHEATED	16

BLENDED WHISKEY

PENDLETON	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

IRISH WHISKY

JAMESON	11
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LIQUEUR

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