

## Sparkling Wines

Cava, NV Brut Reserve, Segura Viudas, 7  
Penedès, Spain

Champagne, Louis Roederer, Brut Premier, 15  
Épernay, France

Crémant de Limoux, Jean Louis Denois, 11  
Cuvée Classique Brut, Languedoc, France

Sparkling Wine, 2007 Argyle Winery, Brut, 11  
Willamette Valley, Oregon

## White

Verdejo, 2008 Bodegas Naia 10  
Rueda, Spain

Pinot Gris, 2010 J. Albin 11  
Willamette Valley, Oregon

Pinot Blanc Blend, 2010 Matello, Caprice 10  
Willamette Valley, Oregon

Riesling, 2010 Teutonic Wine Company 10  
Medici Vineyard, Willamette Valley, Oregon

Sauvignon Blanc, 2010 François Cazin 10  
Cheverny, Loire Valley, France

Sauvignon Blanc, 2010 J. Christopher 10  
Willamette Valley, Oregon

Chardonnay, 2007 Louis Latour 8  
Ardeche, France

Chardonnay, 2009 Westrey, Reserve 14  
Willamette Valley, Oregon

Chardonnay, 2009 Beringer, Private Reserve 16  
Napa Valley, California

## Red

Pinot Noir, 2009 Christopher Michael 9  
Willamette Valley, Oregon

Pinot Noir, 2010 Walter Scott, La Combe Vert 13  
Willamette Valley, Oregon

Pinot Noir, 2005 Château de Sancerre 15  
Sancerre, Loire Valley, France

Malbec, 2007 Ksana 11  
Mendoza, Argentina

Merlot, 2008 Independent Producers 8  
Columbia Valley, Washington

Grenache/Syrah, 2009 Dom. Lafond, Roc-Epine 11  
Côtes du Rhône, Rhône Valley, FR

Cabernet Franc, 2009 Domaine de St-Just 10  
Cuvée Yves Lambert, Saumur, Loire Valley, France

Cabernet Sauvignon, 2009 Owen Roe 10  
"Sharecroppers", Columbia Valley, WA

Cabernet Sauvignon, 2007 Arrowwood 11  
Napa Valley, California

Proprietor's Blend, 2007 Helix by Reininger 13  
Pomatia, Columbia Valley, WA

Syrah, 2007 J. Scott, Del Rio Vineyard 10  
Rogue Valley, Oregon

Zinfandel, 2009 Turley, Old Vine 17  
California

## Experience The Oregon Spirits! - Go Local -

Following the uprising of Northwest microbreweries, there has been a surge of microdistilleries in Portland and the surrounding areas recently. We have some great local flavors you need to check out! You can find them listed below . . .

**Brandy** - Selections from Clear Creek Distillery ~  
Apple 12.25, Pear 11, Plum 9.25

**Gin** - Aviation 8.75, Cricket Club 6.75  
Desert Juniper 8.50, Organic-Nation 8.00  
Rogue Spruce 9, 12 Bridges 7.25

**Liqueur** - Clear Creek: Cassis or Raspberry 9.50  
J. Witty Chamomile 10

**Rum** - Rogue White 9

**Vodka** - 44 North: Regular, Cherry, or Huckelberry 8  
Crater Lake 7, Diamond 100 12.75  
Elemental Espresso/Vanilla 10  
Medoyeff 9.25, New Deal 7.25  
New Deal Hot Monkey 8.25, Superfly 7.50  
Organic-Nation 8, Sub Rosa Tarragon 8

**Whisky** - Pendleton 7.50, Pendleton 1910 Rye 9  
Snake River Stampede 8.75  
(all are Canadian blends, bottled here)

## Event Calendar

### Beaujolais Nouveau

Georges Duboeuf, Beaujolais-Nouveau, 2011 6  
Pierre Ferraud & Fils, Beaujolais-Villages, 2007 8  
Domaine Chignard, Cru Beaujolais, 2009 10

**November 24<sup>th</sup>** – Thanksgiving Day at the  
Heathman, Dining Room or Buffet options

**November 25<sup>th</sup>** – Holiday Tea begins  
Seatings at 11am, 1pm, and 3pm

**New Year's Eve** – Dinner and Johnny Martin  
\$135, 5 courses, reservations only

## Classics

**American** – campari, sweet vermouth, soda 9.00  
**Caipirinha** – novo fogo cachaca, lime, sugar 9.50  
**Le Sazerac** – bulleit rye whisky, absinthe, sugar, bitters 10.00  
**Mint Julep** – woodford res., mint, sugar, bitters, soda 11.75  
**O-N Negroni** – o-n gin, campari, sweet vermouth 8.50  
**Old Fashioned** – woodford res., sugar, bitters 11.75  
**Sidecar** – remy vs, cointreau, lemon 10.00

## Draft Beer

Full Sail 'Wassail' – "Winter Amber" 5.75  
Great Divide 'Hibernation' - "English Ale" *snifter* 6.00  
Heater Allen 'Pils' - "Pilsner" 5.75  
Boneyard 'RPM' - "IPA" 5.75  
Burnside 'Oatmeal Pale' - "Pale Ale" 5.75  
Guinness 'Draught' - "Dry Irish Stout" 6.00

## Bottled Beer

Session	3.00	Ninkasi 'IPA'	4.50
Coors Light	4.00	Blue Moon 'Belgium'	4.50
Amstel Light	4.50	Widmer 'Hefeweizen'	4.50
Heineken	4.50	New Belgium 'Fat Tire'	4.50
Pacifico	4.50	Black Butte 'Porter'	4.50
Bitburger	N/A 4.50	Russ. Rvr. 'Damnation'	6.50
		Strongbow Hard Cider	4.50

-Bar Manager-  
Dustin Dickson

## Scintillating

*Drinks topped with sparkling wine*

**Immortal French 75** 8.00  
Cricket Club Gin, lemon, sugar

**Persephone's Dream** 8.50  
Stoli Vanil, cranberry, pomegranate

**Strawberry Nectar** 8.00  
Stoli Strasberi, cranberry bitters  
lemon, agave nectar

## Seasonal Specialties

**Barletta** 11.00  
Bombay Sapphire Gin, St. Germaine  
blueberry vinegar, grapefruit

**Im-pear-ed** 11.50  
Clear Creek Pear Brandy, Citronge  
lemon, pear puree

**Flapjack** 8.25  
Bulleit Bourbon infused with butter and  
real Vermont maple syrup

**Gorge Tumbler** 8.50  
Apple and cinnamon infused Early Times  
pear puree, lime, clove

**Mandrin Moon** 7.25  
Blue Moon Belgian White Ale  
Absolut Mandrin

**Salmon Street Speedbump** 8.50  
Snake River Stampede Whisky, Navan  
lemon, orange, sugar

**Starburst** 8.50  
Absolut Acai Vodka, blueberry puree  
mint, lime, sugar, rhubarb bitters, soda

**Stone Rose** 9.25  
Snake River Stampede Whisky, Grand  
Marnier, white cranberry, lemon, sugar

*We proudly serve Fever Tree for  
your soda and tonic selections*

*"Respect the Marble!" ~ 2006*

## House Creations

*Constructed by our talented bar staff for your enjoyment*

**Carlsbad Apple** 8.75  
Absolut Orient Apple Vodka, Navan  
Becherovka, lemon, plum bitters

**CGP** 9.50  
Bombay Sapphire Gin, Campari  
grapefruit juice, pomegranate

**Dutchman** 8.50  
Ketel One Oranje, Bulleit Bourbon, lemon  
sugar, Angostura and Orange bitters

**Huckleberry Hound** 9.00  
44 North Huckleberry Vodka, basil  
lime, cranberry bitters, soda

**Northwest Raspberry Martini** 8.50  
Smirnoff Vodka, Citronge, raspberry puree  
cranberry, lemon, sugar

**Raspberry Crusta** 8.75  
Absolut Raspberri Vodka, Maraschino  
Liqueur, lemon, sugar, Angostura bitters

**Siren's Call** 8.25  
New Deal Hot Monkey Vodka, Dolin Rouge  
lemon, lime, orange, sugar

**Tall Paul** 8.50  
Buffalo Trace Bourbon, ginger puree  
lemon, sugar, black tea bitters

## Winter Warmers

**Broadway** 8.50  
Stoli Vanil, Café XO, Baileys Caramel  
coffee, cream

**Copper Camel** 9.00  
Crown Royal Black Whiskey, Buttershots  
Baileys, coffee, cream

**Portland Puddle** 8.00  
New Deal Mud Puddle Vodka, sugar  
Kahlua Hazelnut, coffee, cream

*- Your Fine Spirits Therapists -*

Jeremy Stone, Brian Hilby,  
Ryan Brentley, Josh Yarbrough  
Brianna Wells, Haddon Hall