

Draft Beer

Hopworks Urban Brewing - "Lager"	5.50
Deschutes Twilight - "Summer Ale"	5.50
Full Sail - "Seasonal" <i>ask your server</i>	5.50
Sierra Nevada - "30 th Anniversary Bock" <u>8oz pour</u>	6.00
Cascade Lakes Brewing 20" - "Brown Ale"	5.50
Guinness Draught - "Dry Irish Stout"	5.75

Bottled Beer

Session by Full Sail	3.00	Black Butte Porter	4.50
Session Black	3.00	Heineken	4.50
Coors Light	4.00	Sierra Nevada Kellerweiss	4.50
Amstel Light	4.50	Blanche de Bruxelles	6.00
Pacifico	4.50	Chimay Grand Reserve	8.00
Bitburger Drive N/A	4.50	Doggie Claws Barleywine	10.00
St. Louis Framboise			12.00

Beer Sophisticate ~ Brandon Monk

Sparkling Wines

Cava, NV Brut Reserve, Segura Viudas,	7.00
Torrelavit, Spain	
Champagne, Nicolas Feuillatte, NV Brut Réserve,	16.00
Epernay, France	
Champagne, Jose Michel & Fils, NV Brut,	13.00
a Moussy Canton D' Epernay, France	

Rosé

Rosé, House Pour, 7.75

White

Pinot Gris, 2008 Westrey,	10.00
Willamette Valley, Oregon	
Riesling, 2008 Effeste,	10.25
Columbia Valley, Washington	
Chardonnay, 2007 Ken Wright Cellars,	14.75
Cello Vineyard, Washington	
Chardonnay, 2008 Hawks View Cellars,	12.75
Carabella Vineyard, Oregon	
Chardonnay, 2008 William Hill,	7.75
Central Coast, California	
Albariño, 2008 Martin Codax,	9.50
Rias Baixas, Spain	
Pinot Bianco, 2009 Cameroni delle Colline Rosse,	9.50
Dundee, Oregon	
Sauvignon Blanc , 2009 Clifford Bay,	8.75
Marlborough, New Zealand	

Red

Pinot Noir, 2007 Soter,	14.50
North Valley, Willamette Valley, Oregon	
Pinot Noir, 2006 J. Albin Winery,	12.00
Willamette Valley, Oregon	
Pinot Noir, 2007 Brancott,	8.00
South Island, New Zealand	
Malbec, 2007 V. Bernede et Fils,	9.25
Clos la Coutale, Cahors, France	
Merlot, 2008 Independent Producers,	7.75
Columbia Valley, Washington	
Cabernet Sauvignon, 1999 Diamondback,	9.75
Mendocino, California	
Bordeaux Blend, 2006 Dunham Cellars, Trutina,	15.50
Columbia Valley, Washington	
Mencia, 2007 Bodegas Pazo das Tapias,	10.25
Alma de Tinto, Monterrei, Spain	
Syrah, 2008 Domaine Faury,	13.50
Collines Rhodaniennes, France	

Sommelier ~ Jason Ludlow

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! A few of these are already featured in our cocktail list, 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	
Dry Fly 8.50, Organic-Nation 9.50	
Rogue Spruce 9, 12 Bridges 7.25	
Liqueur - Clear Creek Cassis or Raspberry 9.50	
J. Witty Chamomile 12	
Rum - Deco Ginger 8.25,	
Rogue White 9, Rogue Hazelnut 9	
Vodka - Crater Lake 7, Diamond 100 12.75	
Elemental 10, Elemental Espresso/Vanilla 10	
Organic-Nation 9, Medoyeff 9.25	
New Deal 7.25, New Deal Hot Monkey 8.25	
Whisky - Pendleton 7.50, Snake River Stampede 8.75	
(both are Canadian blends, bottled here)	

Featured Cocktails

The Immortal French 75 8.00

Hand-squeezed lemon, **Cricket Club Gin**, sugar, and Segura Vuidas Cava.

* French Basterd * 9.00

Krogstad Aquavit, Dolin Rouge, Fernet Branca.

* Gatehouse * 8.00

Organic-Nation Vodka, Dolin Blanc, blood orange bitters.

* The Dealbreaker #2 * 8.50

Fresh pineapple is pressed with cilantro and ginger puree, **New Deal's Hot Monkey Vodka**, sugar and lemon.

O-N Negroni 8.50

Organic Nation Gin, Dolin Rouge, Campari.

* Gorge Tumbler * 8.50

House infused **Pendleton**, pear puree, fresh lime juice and a dash of clove.

* Stone Rose * 8.25

Snake River Stampede Whisky, Grand Marnier, white cranberry and lemon juice, sugar.

* Fruits of Labor * 11.00

Clear Creek Apple and Pear Brandy, Navan, pomagranate, cinnamon, orange, agave nectar.

Kir Royale 8.00

Clear Creek Cassis, Segura Viudas Cava.

Bar Manager ~ Dustin Dickson

The Old Fashioned Whiskey Cocktail 11.75

Woodford Reserve, Angostura bitters, sugar, water and finished with lemon and orange peel.

The Pisco Sour 8.75

Pisco, fresh lemon, and egg whites.

The Raspberry Crusta 8.50

Absolut Raspberri, Maraschino liqueur, fresh citrus and bitters served up with a superfine-sugar rim.

The Virginia Mint Julep 11.75

Woodford Reserve bourbon crafted with lightly bruised fresh mint, soda, and a touch of sugar.

The Indispensable Parisian Sidecar 10.00

Courvoisier VS, Cointreau, fresh lemon and orange. *Substitute Hennessy VSOP for a **Super Sidecar 12.00!***

Bistro Martini 7.00

House infused citrus vodka, lemon and orange juices, mango puree.

The Flying Hemingway 8.75

Aviation Gin, maraschino liqueur, fresh lime juice, simple syrup and fresh grapefruit.

*** Cherries Neat * 11.00**

Germain-Robin Brandy infused in-house with sour Oregon Cherries, aged 2 months.

Moscow Mule 7.00

Ginger-infused Vodka, ginger puree, fresh lime, sugar.

*** Princess and the Peach * 8.50**

Absolut Apeach, Belle de Brillet, lemon & sugar, topped with sparkling brut.

*** The Barletta * 11.00**

Bombay Sapphire Gin, St. Germain Elderflower Liqueur, grapefruit and house infused blueberry vinegar. *Portland's Most Inspired Bartender 2009 Competition Winner!!!*

*** Heir A-pear-rant * 10.25**

Grey Goose LePoire, pear puree, sugar, lemon juice and fresh sage.

"Respect the Marble!" ~ 2006

Le Sazerac 10.00

Sazarac rye stirred with several dashes of Peychaud and Angostura bitters and a touch of sugar. Taking it back even further, we've rinsed the glass with Lucid's Absinthe!

Guava Sexy 8.50

Vanilla vodka, pureed guava, fresh lime juice, ground clove and Angostura bitters.

Ultimate Grapefruit Drop 9.00

Absolut Ruby Red Vodka, Citronge and fresh lemon juice, finished with a flaming grapefruit disc.

Manhattan 1874 10.50

Bulleit Bourbon, Dolin sweet vermouth, Angostura and orange bitters. Stirred swiftly 30 times and served ice cold.

The Harry's Bar Bellini 8.00

Absolut Apeach Vodka, fresh white peach purée and a large pour of sparkling brut!

*** The Number 9 * 8.00**

Rosemary and Thyme infused Fris Vodka, apricot puree, lemon juice, ginger ale and sugar.

Mango White 8.50

Absolut Mango Vodka, Citronge, fresh lime, and white cranberry juice.

Pimm's Cucumber Deluxe 8.25

Absolut Citron Vodka, Pimm's No. 1, fresh cucumber and fresh lemon.

Northwest Raspberry Martini 7.75

Vodka, Triple Sec, fresh-squeezed lemon, fresh raspberry puree and a splash of cranberry juice.

*** Valmont * 9.50**

Drambuie, Apricot Brandy, Cynar, lemon and ginger.

*** CGP * 9.00**

Jeremy Stone's **award winning** version of the Negroni ~ Bombay Sapphire Gin, Campari, grapefruit and pomegranate juices.

- Your Fine Spirits Therapists -

Jeremy Stone, Brian Hilby, Aron Goldberg
Ryan Brentley, Jeremy Mielen

Sherry & Porto

La Bota de Manzanilla, "Navazos," n°16	9.00
La Bota de Fino, "Mancharnudo Alto," n°15	7.50
Emilio Lustau, Amontillado, "Escuadrilla"	8.50
Emilio Lustau, Rare Cream Reserva	7.50
Emilio Lustau, Pedro Ximenez, "San Emilio"	9.50
Quinta do Vesuvio, Vintage, 2001	17.00
Graham's, Colheita, 1997	18.50
Kopke, 20yr Tawny	14.00
Kopke, Colheita, 1950	45.00
Kopke, Colheita, 1980	19.50
Rocha, Colheita, 1966	35.00
Rocha, Colheita, 1937	55.00
Rocha, Three Centuries Aged Tawny	48.00
Rocha, Dry White Port, 1934	32.00
Taylor Fladgate, LBV, 2003	7.00
Taylor Fladgate, 10yr Tawny	8.75
Taylor Fladgate, 20yr Tawny	13.00
Taylor Fladgate, 40yr Tawny	28.00
Trevor Jones, Rare Aged "Port"	6.50
Warre's, LBV, 2000	9.00

Cognac

Courvoisier VS	8.50
Courvoisier VSOP	11.25
Hardy Noces d'Or	28.00
The Hennessy Collection ~ 4 selections <i>VS-8.50, VSOP-11.00, XO-25.00, Paradis-40.00</i>	
Hine Rare & Delicate	13.00
Hine Antique	18.00
Martell Cordon Blue	18.00
Martell XO	28.00
Navan, Vanilla Cognac	9.00
Remy Martin VSOP	10.25
Remy Martin 1738	15.00
Remy Martin XO	25.00

Brandy and Others

Germain Robin, Brandy	12.00
Sempe, 15 Yr, Armagnac	15.00
Boulard, Calvados	11.00
Belle de Brillet, Pear Brandy	11.00
Sarpa Di Poli, Grappa	8.50
Crown Royal Canadian Whisky <i>Black -9.00, Cask 16 - 17.00, XR - 28.00</i>	

Single Malt Scotch

Highlands

Abelour a'bunadh 12 Yr	17.00
Balvenie 12 Yr ~ <i>Doublewood</i>	11.00
Balvenie 15 Yr ~ <i>Single Barrel</i>	13.00
Balvenie 17 Yr ~ <i>Rum Cask</i>	21.00
Balvenie 21 Yr ~ <i>Portwood</i>	25.00
Cragganmore 12 Yr	11.00
The Dalmore 12 Yr	11.00
Dalwhinnie 15 Yr	11.50
Glenfarclas 21 Yr	18.00
Glenfiddich 12 Yr	9.50
Glenkinchie ~ <i>Distiller's Edition</i>	12.00
Glenlivet House ~ 4 selections <i>12Yr - 9.50, 15Yr - 10.00, 16Yr - 10.00, 18Yr - 11.00</i>	
Glenmorangie 10 Yr	9.50
Glenmorangie 18 Yr	18.00
The Macallan Collection ~ 4 selections <i>12Yr - 10.00, 18Yr - 19.00, 21Yr - 25.00, 25Yr - 36.00</i>	
Oban 14 Yr	18.00
Auchentoshan 10 Yr (Lowland)	10.50

Islay & the Other Islands

Ardbeg ~ <i>10 Yr</i>	9.50
Ardbeg ~ <i>Corryvreckan</i>	12.50
Ardbeg ~ <i>Uigadail</i>	14.00
Ardbeg ~ <i>Airigh Nam Beist 1990 Ltd.</i>	17.00
Bowmore 12 Yr	10.00
Bowmore Dawn 15 Yr	18.00
Bowmore 25 Yr	28.00
Bunnahabhain 12 Yr	11.00
Lagavulin 16 Yr	15.00
Laphroaig 10 Yr	9.00
Highland Park 12 Yr (Orkney)	10.50
Talisker 10 Yr (Skye)	11.00
Isle of Jura 10 Yr (Jura)	8.00
Springbank 15 Yr (Campbelltown)	14.00

Irish Whiskey

Cooley's Tyrconnell ~ Wood Finish: Madeira, Port, or Sherry Cask	14.00
The Jameson Family <i>12Yr - 8.50, Gold - 12.00, 18Yr - 14.50, Rare - 32.00</i> 6.17.10	

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