



# { Happy Hour & Late Night }

## Bar Snacks

<b>OYSTERS*</b> chef's daily selection & mignonette .....	\$2 EA
<b>NUTS &amp; HERBS</b> smoked almonds, hazelnuts, cashews, sage & rosemary .....	\$5
<b>FRENCH ONION DEVEILED EGGS*</b> caramelized onions, schmaltz & fried shallots .....	\$5
<b>"PORKCORN"</b> oldbay & parmesan .....	\$5
<b>GRILLED CHEESE</b> tallegio & honey .....	\$8
<b>DIRTY POTATOES*</b> ham puree, pickled peppers & aioli .....	\$8
<b>LETTUCES &amp; HERBS</b> lemon vinaigrette .....	\$10
<b>SONORA DOG*</b> caramelized onions, jalapenos & chipotle mayo .....	\$12
<b>PETITE BATEAU*</b> 6 oysters, ham & untraditional garnishes .....	\$18
<b>JACKRABBIT ANTIQUE BURGER*</b> cheddar, bacon & tomato jam (add egg +2, add foie gras +20) .....	\$12

## Drink, Drank, Drunk

<b>HOUSE WINE</b> on tap .....	\$5
<b>MILLER HIGH LIFE</b> pilsner .....	\$2
<b>HIGH LIFE &amp; A SHOT</b> ask your bartender .....	\$5
<b>NEGRONI</b> Union Gin, Campari, Punt E Mes .....	\$5
<b>FIVE DOLLAR DRAFTS</b> ask your bartender .....	\$5

## House Specials

**FRIDAY & SATURDAY**  
2PM-5PM & 11PM-MIDNIGHT

**SUNDAY - THURSDAY**  
2PM-5PM & 10PM-11PM

<b>BESPOKE</b> Bulleit Rye, Noilly Prat, Cynar, Maraschino .....	\$12
<b>DRUGSTORE COWBOY</b> The Famous Grouse, Ardbeg rinse, honey, lemon, house sangrita & pickled ginger .....	\$13
<b>COIN TOSS COCKTAIL</b> in a grapefruit bowl filled with shaved ice: Union Gin or Espolon Tequila, Yellow Chartreuse, ginger, lime, grapefruit soda ....	\$14
<b>CITY OF ROSES</b> as Featured in the New York Times rosé wine, Cynar, Dolin Blanc .....	\$13
<b>THE CRANK</b> Del Maguey Vida Mezcal, Pommeau de Normandie, basil, lime & agave (Sal de Gusano rim optional) .....	\$12
<b>THE ROSES</b> house made Pimm's #1, ginger beer, bubbles .....	\$14
<b>MILL ENDS</b> Union Gin, ginger, lemon, passion fruit, beets .....	\$12
<b>JACKRABBIT</b> Laird's apple jack, Schonauer Apple Liqueur, lemon, house grenadine, Peychaud's .....	\$12
<b>HOMeward BOUND</b> New Deal #33 Gin, lemon, house vanilla, bubbles, pears two ways .....	\$12
<b>ROSEBUDS</b> lavender-infused Hayman's Old Tom, Byrrh Grand Quinquina, Green Chartreuse, lemon bitters .....	\$12

## Sparkling

<b>NV GRUET</b> <i>New Mexico, brut</i> .....	\$11
<b>NV CHATEAU MONCONTOUR</b> <i>Rosé Crémant de Loire</i> .....	\$18

## White

<b>'15 PATTON VALLEY</b> <i>Willamette Valley, anytime white</i> .....	\$9
<b>'15 VIOLA</b> <i>Columbia Valley, gewurztraminer</i> .....	\$12
<b>'15 EYRIE</b> <i>Willamette Valley, pinot gris</i> .....	\$13
<b>'13 BELLE PENTE</b> <i>Willamette Valley, chardonnay</i> .....	\$14
<b>'14 MONTINORE</b> <i>Yamhill-Carlton, müller thurgau</i> .....	\$11

## Red

<b>'16 JASPER SISCO</b> <i>Columbia Valley, tempranillo rosé</i> .....	\$12
<b>'15 CROWLEY</b> <i>Willamette Valley, pinot noir</i> .....	\$16
<b>'15 BROOKS</b> <i>Runaway Red Willamette Valley, pinot noir</i> .....	\$12
<b>'14 FAUSSE PISTE</b> <i>Columbia Valley, syrah</i> .....	\$14
<b>'13 CLAAR CELLARS</b> <i>Columbia Valley, Cabernet Sauvignon - Merlot</i> .....	\$13
<b>'14 DOWSETT FAMILY 2 MAGPIE</b> <i>Columbia Gorge, syrah/mourvèdre</i> .....	\$12

## On Tap

<b>1-PATTON VALLEY</b> <i>anytime white, Willamette Valley</i> .....	\$9
<b>2-JASPER SISCO</b> <i>Tempranillo Rosé, Columbia Valley</i> .....	\$12
<b>3-NEGRONI</b> <i>Union gin, Campari, Punt E Mes</i> .....	\$11
<b>4-REVEREND NATS</b> <i>Viva la Pineapple, Cider OR</i> .....	\$6
<b>5-EX NOVO</b> <i>lager, OR</i> .....	\$6
<b>6-COORS LIGHT</b> <i>Lager, CO</i> .....	\$5
<b>7-PFRIEM</b> <i>IPA, OR</i> .....	\$6
<b>8-21<sup>ST</sup> AMENDMENT</b> <i>Hell or High Watermelon, CA</i> .....	\$6
<b>9-BREAKSIDE</b> <i>Passionfruit Sour Ale, OR</i> .....	\$6
<b>10-NORTH COAST "CHEF CYCLE"</b> <i>Cloudy IPA, CA</i> .....	\$7
<b>11-HEATER-ALLEN</b> <i>pilsner, OR</i> .....	\$6
<b>12-BODDINGTONS</b> <i>Pub Ale, UK</i> .....	\$6

## Bottled Beer

<b>LOGSDON KILI WIT</b> <i>375ml bottle, OR</i> .....	\$13
<b>BREAKSIDE</b> <i>22oz bottle, IPA, OR</i> .....	\$13
<b>WIDMER OMISSION</b> <i>12oz bottle, lager, OR</i> .....	\$5
<b>MILLER HIGH LIFE</b> <i>7oz Stubby, WI</i> .....	\$3
<b>PABST BLUE RIBBON</b> <i>12oz Can, Lager, WI</i> .....	\$5
<b>CLAUSTHALER NON-ALCOHOLIC</b> <i>12oz bottle, Germany</i> .....	\$4
<b>CIDER RIOT EVERYBODY POGO DRY HOPPED CIDER</b> <i>500ml bottle, OR</i> .....	\$15