



Happy Hour & Late Night } No. 004

Bar Snacks

- CHICKEN WINGS** *house hot sauce* \$5
- OYSTERS*** *chef's daily selection & mignonette* \$2EA
- NUTS & HERBS** *smoked almonds, hazelnuts, cashews, sage & rosemary* \$4
- FRENCH ONION DEVILED EGGS*** *schmaltz & fried shallots* \$5
- CHICHARRONES** *old bay & sea salt* \$5
- GRILLED CHEESE*** *duck egg, taleggio & honey* \$7
- DIRTY POTATOES*** *ham puree, pickled peppers & aioli* \$7
- LETTUCES & HERBS** *lemon vinaigrette* \$5
- SONORA DOG*** *caramelized onions, jalapenos & chipotle mayo* \$9
- PETITE BATEAU*** *6 oysters, ham & untraditional garnishes* \$18
- JACKRABBIT BURGER*** *cheddar, bacon & tomato jam* \$9
- IMPOSSIBLE BURGER** *caramelized onion, dijon, aioli & gruyere cheese* \$14

House Specials

- BESPOKE**
rye, noilly prat, cynar, maraschino \$7
- CITY OF ROSES** *as featured in the new york times*
rosé wine, cynar, dolin blanc \$7
- NEGRONI**
london dry gin, campari, punt e mes \$5

- MILLER HIGH LIFE** *7 oz. pilsner add a shot for \$3* \$2
- HAPPY HOUR WINE** *white, red, rose* \$5
- HAPPY HOUR DRAFT** *ask your bartender* \$5

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*

Sparkles

NV GRUET <i>New Mexico, Brut</i>	\$11
'14 ARGYLE <i>Willamette Valley, Brut</i>	\$18

White

'14 IMBUE <i>House White, Willamette Valley</i>	\$9
'15 VIOLA <i>Columbia Valley, Gewürztraminer</i>	\$12
'15 THE EYRIE <i>Willamette Valley, Pinot Gris</i>	\$13
'13 BELLE PENTE <i>Willamette Valley, Chardonnay</i>	\$14
'16 PAETRA <i>Willamette Valley, "K" Riesling</i>	\$13
'16 ARCA NOVA <i>Vinho Verde, Branco White</i>	\$11

Pink

'16 PROLETARIAT <i>Walla Walla, Pinot Noir, Rosé</i>	\$12
---	------

Red

'14 ALEXANA <i>Willamette Valley, Pinot Noir</i>	\$16
'13 FOR A SONG <i>Willamette Valley, Pinot Noir</i>	\$12
'15 PROCEDO <i>Columbia Valley, Barbera</i>	\$12
'13 BASEL CELLARS <i>Columbia Valley, Claret</i>	\$13
'14 AIRFIELD ESTATES <i>Yakima Valley, Syrah</i>	\$12
'14 NOVELTY HILL <i>Columbia Valley, Cabernet Sauvignon</i>	\$18

On Tap

1-IMBUE <i>Willamette Valley, House White</i>	\$9
2-PROLETARIAT <i>Walla Walla Valley, Pinot Noir Rosé</i>	\$12
3-NEGRONI <i>London Dry Gin, Campari, Punt E Mes</i>	\$11
4-REVEREND NATS <i>"Revival" Cider, OR</i>	\$6
5-EX NOVO <i>Lager, OR</i>	\$6
6-COORS LIGHT <i>Lager, CO</i>	\$5
7-ROGUE <i>"Sack Lunch" Six Hop IPA, OR</i>	\$7
8-LEVEL <i>"Ready Player One" Dry Hop Saison, OR</i>	\$6
9-SEASONAL TAP <i>Ask your bartender</i>	\$6
10-BREAKSIDE <i>IPA, OR</i>	\$6
11-HEATER-ALLEN <i>Pilsner, OR</i>	\$6
12-HERETIC <i>chocolate hazelnut porter, CA</i>	\$6

Bottled Beer

LOGSDON KILI-WIT <i>375ml bottle, OR</i>	\$13
BREAKSIDE <i>22oz Bottle, IPA, OR</i>	\$13
WIDMER OMISSION <i>12oz Bottle, Lager, OR</i>	\$5
MILLER HIGH LIFE <i>7oz Stubby, Pilsner, WI</i>	\$3
PABST BLUE RIBBON <i>Tallboy, Lager, WI</i>	\$5
CLAUSTHALER NON-ALCOHOLIC <i>12oz bottle, Germany</i>	\$4
CIDER RIOT "EVERYBODY POGO" <i>Dry-hopped cider 500ml Bottle, OR</i>	\$15
VIRTUE "V2.0 OFFALGOOD" CIDER <i>750ml Bottle, MI</i>	\$22

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.
 For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more