



Happy Hour & Late Night } No. 005

Bar Snacks

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

House Specials

BESPOKE <i>rye, noilly prat, cynar, maraschino</i>	\$7
CITY OF ROSES <i>as featured in the New York Times</i> <i>rosé wine, cynar, dolin blanc</i>	\$7
NEGRONI <i>london dry gin, campari, punt e mes</i>	\$5

MILLER HIGH LIFE <i>7 oz. pilsner add a shot for \$3</i>	\$2
HAPPY HOUR WINE <i>white, red, rose</i>	\$5
HAPPY HOUR DRAFT <i>ask your bartender</i>	\$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
NV VEUVE CLIQUOT <i>Champagne, Brut</i>	\$20

White

'16 PINE RIDGE <i>House White</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

'17 QUADY NORTH <i>Rogue Valley, Rosé</i>	\$12
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Red

'14 ALEXANA <i>Willamette Valley, Pinot Noir</i>	\$16
'13 FOR A SONG <i>Willamette Valley, Pinot Noir</i>	\$12
'15 PROGEDO <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

House Cocktails

MAJESTIC MULE

Danish Vodka, Fresh Ginger Syrup, Lime, Brew Dr. Organic Kombucha \$13

FORT YORK. EH?

Rye, Fernet Branca, house-smoked syrup, Angustora..... \$13

TOOTH & NAIL

Sombra Mezcal, Cocchi Di Torino, Ancho Reyes Verde, Aztec Chocolate Bitters..... \$13

LBC TO PDX

Gin, Luxardo Maraschino, Fresh Grapefruit and Lemon Juice, Lavender and Grapefruit Bitters..... \$12

DUNIWAY OLD FASHIOND

Fat Washed Bottled in Bond Bourbon, Aromatic Bitters, Demerara Syrup \$14

COIN TOSS COCKTAIL *Gin or Tequila*

Yellow Chartreuse, Giffard Crème de Pamplemousse, Ginger, Lime In a Grapefruit Bowl Filled with Shaved Ice..... \$14

MARKET TONIC

London Dry Gin, Dolin Blanc, Mint-Snap Pea Syrup, Lemon, Tonic \$13

On Tap

1-PINE RIDGE <i>House White</i>	\$9
2-QUADY NORTH <i>Rogue Valley, 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-SAM ADAMS <i>76 Pale Lager, CO</i>	\$6
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

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