

HOUSE COCKTAILS

Bubbly

- Sbagliato** - Campari, Cocchi di Torino & Prosecco - 10
Bolle di Sorrento - Housemade Limoncello & Prosecco - 8.5

Strong

- Perfect Manhattan** - Russel's Reserve 6 Year Rye, Carpano Antica, Carpano Dry, Orinoco Bitters - 14
Negroni della Casa - The Botanist Islay Gin, Campari & Punt e Mes - 13
Maple Old Fashioned - Bourbon, Maple Syrup & House Bitters Blend - 8.5

Sweet & Sour

- Arbusto** - Bulleit Bourbon, Cherry Balsamic Drinking Vinegar, Simple Syrup & Lemon - 10
Rosemary Sour - Gin, Lillet Blanc, Lemon Juice & Rosemary Simple Syrup - 8.5

Smoky / Bitter

- Penicillin** - Lagavulin 16, Cutty Sark Scotch, Lemon & Fresh Ginger Honey Syrup - 12
Siesta - Espolon Blanco, Grapefruit, Lime, Campari, Angostura & Simple Syrup - 11

Herbal

- Vow of Silence** - Tito's Vodka, Chartreuse, Berto Bianco Vermouth - 12
Cynar Sour - Cynar, Lemon, Maraschino Liqueur, Honey + Egg White* - 10

Amari

(5 Selection Flight - 14)

- Nardini Amaro - 10 / Amaro Nonino - 13 / Ramazzotti - 9 / Averna - 10 / Meletti - 7.5 / Cynar - 9 / Amaro Sfumato - 10 / Townshend's Fernet - 9 / Fernet Branca - 9 / GD Vajra Chinato - 13 / Amaro Sibilica - 13 / Amaro Lucano 10

Grappa

(4 Selection Flight - 16)

- Sarpa di Poli - 14 / Nonino Chardonnay - 16 / Marolo di Brunello - 15 / Nardini with Rue - 15 / Clear Creek Pinot Gris - 11 / Marolo Chamomile - 14

Vino Dolce

(5 Selection Flight - 14)

- Planeta Passito di Noto 2010 - 9 / Balestri Recioto di Soave - 7.5 / L'Arco Recioto d'Valpolicella - 9 / Pocas Colheita Tawny Port 1994 - 11 / Meleto Vin Santo del Chianti Classico - 10

Soda / Juice / Tea / Espresso

- Coke/Sprite/Diet Coke/Ginger Ale - 2 Lemonade - 3
 Limonata or Aranciata - 3 San Pellegrino 500ml - 3
 Bundaberg Ginger Beer or Root Beer - 4
 Iced or Hot Tea - 3 Cranberry - 2
 Fresh Orange or Grapefruit - 3 Milk - 2
 Espresso or Americano - 3.5 Cappuccino or Latte - 4.5



Wine by the Glass

RED

- 2014 Elio Perrone Barbera D'Asti, IT 11/43
 2015 Montinore Estate Pinot Noir, OR 13/52
 2014 Manucci-Droandi Chianti, IT org 10/39
 2014 Argiano Rosso Toscano, IT 14/56
 2012 Terredora Dipaolo Aglianico, IT 12/47
 **** Rosso della Casa/House Red 8.5/34

WHITE

- 2015 Eyrie Pinot Gris, OR 10/25/50
 2015 La Cappuccina Soave, IT org 11/43
 2014 Chardonnay de Pennautier, FR 10/39
 **** Bianco della Casa/House White 8.5/34

ROSE

- 2016 Scaia Rosato of Rondinella, IT 10/39
 **** Rosato della Casa/House Rose 8.5/34

SPARKLING

- La Dolci Colline Brut Prosecco, IT 10/39
 Cleto Chiarli Brut Rose, IT 11/43

Beer

- pFriem Pilsner - Hood River, OR 5.5
 Breakside IPA - PDX 5.5
 Commons Farmhouse Ale - PDX 5.5
 Buoy Pale Ale - Astoria, OR 5.5
 Rotating Tap Beer MP
 Peroni - IT (330ml bottle) 5.5

Cider

- Swift Wholesome Apple - PDX, OR 6

Happy Hour

EARLY: Everyday until 6pm
 LATE: Sun-Thur 9-10 Fri-Sat 10-11

- Maple Old Fashioned 7.5
 Bourbon, Maple Syrup, House Bitters Blend
 Rosemary Sour 6.5
 Gin, Lillet Blanc, Lemon Juice, Rosemary Syrup
 Bolle di Sorrento 6.5
 Housemade Limoncello & Prosecco

- Well Liquor \$1 off
 Bar Special Wines \$1 off
 House Red, White or Rose Wine \$2 off

*Contains Raw Egg - Consuming Raw Egg Increases Your Risk of Foodborne Illness