

Wine List

Sparkling

LifeVine Blanc de Blanc Sparkling 2021, Umpqua Valley \$11/\$44

White

Oak Leaf Moscato, Napa Valley, California \$5/\$20

StoneCap Mountain Selection Chardonnay 2022, Columbia Valley \$7/\$28

Chemistry Pinot Gris 2022, Willamette Valley \$8/\$32

King Estate Pinot Gris 2022, Willamette Valley \$13/\$52

King Estate Sauvignon Blanc 2022, Willamette Valley \$13/\$52

Argyle Chardonnay 2022, Willamette Valley \$15/\$60

Rosé

Stoller Rosé of Pinot Noir 2023, Willamette Valley \$10/\$40

Bow & Arrow Rosé of Gamay 2022, Willamette Valley **bottle \$56**

Red

StoneCap Mountain Selection Cabernet Sauvignon 2020, Columbia Valley \$7/\$28

NEXT Wine Company Red Blend 2019, Columbia Valley \$8/\$32

Eola Hills Wine Cellars Pinot Noir 2022, Willamette Valley \$10/\$40

Bow & Arrow Time Machine Rouge 2022, Willamette Valley \$14/\$56

Maryhill Merlot 2019, Columbia Valley \$14/\$56

Bow & Arrow Pinot Noir 2022, Willamette Valley \$15/\$60

Bow & Arrow Air Guitar Cabernet Sauvignon/Cabernet Franc 2021, Willamette Valley \$18/\$72

Vincent Wine Company Pinot Noir 2022, Willamette Valley **bottle \$60**

Willamette Valley Vineyard Founder's Reserve Pinot Noir 2022, Willamette Valley **bottle \$64**

Seasonal Cocktails

Piña Meringue Colada: Local Silver & Malibu Coconut Rum, Lime, Pineapple, Bennett Bermuda Bitters, Meringue Foam \$13

Pink Lady: Empress Elderflower & Rose Gin, Elderflower Liqueur, Egg White, Lemon, Orange Blossom, Cherry Bitters \$15

Brandy Old Fashioned: Korbel V.S.O.P. Brandy, Aromatic & Orange Bitters, Bordeaux Cherry, Orange, Simple \$11

Marionberry Passion: Timberline Vodka, Clear Creek Marionberry Liqueur, Tazo Passion Tea, Lemon \$13

Spring Fever: Silver Tequila, Orange Liqueur, Lime, Strawberry Purée, Spicy Fire Bitters, Tajin Rim \$12

Roses in Spring Old Fashioned: 4 Roses Bourbon, Elderflower Liqueur, Hibiscus, Lemon \$12

Mr. Black: Local Vodka, Mr. Black Coffee Liqueur, Hazelnut Liqueur, Espresso, Vanilla \$15

Butterfly Mojito: Local Silver Rum, Butterfly Pea Flower Simple, Lime, Mint, Soda \$12

PNW Martini: Aria Portland Gin, Bennet Wild Hunt Bitters, Tonic, Lime \$14

^{*}Upgrade to a premium liquor in any cocktail for a small upcharge!



Rainier or PBR Can \$3

Free Refills

Non-Alcoholic Beverages

No Free Refills

Coke \$3	Barq's Root Beer \$3	Apple Juice \$4.50	Grapefruit Juice \$4.50
Diet Coke \$3	Ginger Ale \$3	Orange Juice \$4.50	Hot Tea \$3
Sprite \$3	Lemonade \$3	Cranberry Juice \$4.50	Milk \$3
Dr. Pepper \$3	Flavored Lemonade \$5	Pineapple Juice \$4.50	Hot Chocolate \$4
Gold Peak Iced Tea \$3	Coffee & Decaf \$4	Tomato Juice \$4.50	Ginger Beer \$5

Rotating Bottles & Cans

Breakside Pilsner \$6	Bale Breaker Breakfast	Modelo Especial \$5	White Claw Hard
Sierra Nevada Brewing	Stout \$6	Corona Extra \$5	Selzer \$5
Pale Ale \$6	Guiness Irish Stout \$7	Portland Cider Prickly	Craftwell Canned Wine
Sunriver Fuzztail	Zoiglhaus Zoigl-Hell	Punch 19.2oz \$10	Cocktails \$8
Hefeweizen \$6	International Pale Lager	Portland Cider Kinda	Straightaway Canned
Fort George Sherman	\$6	Dry \$7	Cocktail \$12
IPA \$6	Miller Light \$5	Bauman's Obsidian	Rogue Non-Alcoholic
Fort George Vortex	PBR \$5	Berry Cider \$7	CBD Seltzer \$8
IPA \$7	Coors Light \$5	Bend Blackberry Ancho Cider \$7	Crux Non-Alcoholic
Fort George Seasonal IPA \$7	Rainier \$4		Hazy IPA \$6

Happy Hour

Every Day From 4pm-6pm and Monday - Saturday 9pm-10pm

Food

Well Liquor \$7	Pepperoni Flatbread \$8	Parkway Burger \$9
Draft Beer \$5	Tomato Sauce, Mozzarella, Parmesan, Garlic Oil	Cheddar, Burger Sauce, Lettuce, Tomato, Pickled Onion
House Wine by the Glass \$6	Margarita Flatbread \$7	Half Caesar Salad \$5
Cabernet Sauvignon/Chardonnay	Mozzarella, Tomato, Basil,	Garlic, Parmesan, & Anchovy Dressing
Straightaway Cocktail Can \$8	Garlic, Parmesan	Korean Chicken Wings (5) \$8

See Bartender for Today's Selection

Flatbread of the Day \$8

Chef's Choice Toppings

Mint, Crispy Garlic Chips

Flatbread of the Day \$8

Chef's Choice Toppings

Mint, Crispy Garlic Chips

Pork Belly Bao Buns \$11 Teriyaki Beef Bites \$10
Pork Belly, Pickled Radish & Carrot,
Hoisin Sauce, Steamed Buns Pineapple Salsa