

Cocktails

T.D. BURNS

*Harbour Gin, Pisco, Salted Noilly Prat, Oloroso Sherry,
Pimento oil*

Jose Castillo

20

ABADDON

*Mezcal, Amaro Montenegro, Génepy des Alpes,
Crème de Moka, bitters*

Jose Castillo

22

SUMAQ PUNCH

Pisco, Cognac, ginger liqueur, lime, pineapple, bitters, asbinthe

Jose Castillo

18

DIAMOND HEAD

Rum, Port, orange, mauby, coconut, egg white foam

James MacWilliams

20

A WALK IN THE WOODS

*Pear Williams Brandy, pinecone syrup, matsutake mushroom,
evergreen bitters*

Andrew Grenville

20

EL PAVÓN

Oloroso Sherry, Scotch, banana liqueur, Campari, Punt e Mas

Alexandra Lanoue

22

Draft Beer

CASCADIA COMMON	10
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Chuckanut, Bellingham, WA

Golden melon and lemon mint

LA RITA LOCA	16
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Cascade Brewing, Beaverton, OR

Sour, blonde ale

Free-Spirited

CHERRY LIME RICKEY	10
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Lime, cherry, sugar, soda

CEYLON BLACK TEA PUNCH	10
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Black tea, orange, lemon, pineapple, raspberry syrup

LEITZ, EINS, ZWEI, ZERO, NV	10
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A delightful, dry, German Riesling

Food

STEAK FRITES	55
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Six ounces of American Wagyu with french fries

CAVIAR	100 per oz.
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Served as a spread with goat cheese and alliums

SHAVED WAGYU	22
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Oyster emulsion, coastal greens

CANLIS SALAD	18
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The classic, with bacon, mint, and lemon

TEMPURA COD*	14
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With a hint of seaweed salt

FRENCH FRIES	10
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Sea salt and truffle oil

POTATO CROQUETTES	12
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Breaded twice-baked potato with cheese and bacon

Wine by the Glass

BUBBLY

NV	Gran Moraine, Rosé, Brut <i>Yamhill-Carlton, OR</i>	25
2018	Domaine Ogereau, Brut de Schistes <i>Crémant de Loire, FRA</i>	18
NV	Lelarge-Pugeot, Tradition, Extra Brut <i>Champagne, FRA</i>	30

WHITE WINE

2020	Domaine Josmeyer, Riesling, Le Kottabe <i>Alsace, FRA</i>	20
2021	COR Cellars, Sauvignon Blanc, AGO, <i>Columbia Gorge, WA</i>	16
2021	Kobayashi, Marsanne / Roussanne <i>WA</i>	30
2021	Dolores Cabrera, Listan Blanco, La Araucaria <i>Valle de la Orotavo, ESP</i>	18
2020	Jean-Philippe Fichet, Chardonnay, <i>Bourgogne Côte d'Or, FRA</i>	25
2017	Bergström, Chardonnay, Sigrid <i>Willamette Valley, OR, (5oz)</i>	50

ROSÉ WINE

2021	Domaine Charvin <i>Côtes-du-Rhône, FRA</i>	15
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RED WINE

NV	Analemma, Mosier Hills Estate Vineyard <i>Columbia Gorge, OR</i>	20
2019	Grape Ink, Pinot Noir, Premier Cuvée <i>Tualatin Hills, OR</i>	25
2018	Howard Park, Cabernet Sauvignon, Miamup <i>Margaret River, AUS</i>	14
2020	Stella Crinita, Barbera <i>Uco Valley, ARG</i>	20
2018	Domaine des Lises, <i>Crozes-Hermitage, FRA</i>	30
2012	ArPePe, Nebbiolo, Fiamme Antiche, Inferno <i>Valtellina Superiore, ITA (5oz)</i>	50

SAKE

2021	Saiya Shuzo, Yuki no Bosha, Yamahai Junmai <i>Akita-ken, JPN</i>	7
2021	Terada Honke, Gonin Musume Junmai Kimoto <i>Chiba-ken, JPN</i>	10

Interested in our bottle selections? Ask for a wine list.

Spirits

BOURBON

Blanton's Single Barrel	35
Eagle Rare 10 year	16
Elijah Craig 18 year Single Barrel	40
Knob Creek Canlis Single Barrel	12
Maker's Mark	12
Michter's	18
Parker's Heritage 10 Year Heavy Char	40
Woodford Reserve	14

RYE

Booker's	145
Knob Creek Canlis Single Barrel	14
Michter's U.S. 1 Single Barrel	18
Michter's 10 Year	50
Rittenhouse	12
Templeton 4 year	14

SINGLE MALT SCOTCH

Highlands and Islands

A.D. Rattray Clynelish 17 Year	75
Alexander Murray Dalmore 15 Year	30
Ardnamurchan Small Batch	25
Blackadder Glenesk 1983 28 Year	120
Highland Park 18 Year	40
Highland Park The Light	65
Samaroli Ledaig 1997 19 Year	120
Talisker 10 Year	16

Islay

Ardbeg 10 Year	18
Ardbeg 22 Year	150
Ardbeg Dark Cove	50
Bruichladdich Octomore 6.1	50
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cardeas	38
Port Charlotte PC 10	54

Speyside

Alexander Murray Mortlach 19 Year	40
Balvenie 21 Year	65
Blackadder Glen Grant 1982 29 Year	65
Blackadder Glenrothes 1989 22 Year	55
First Editions Inchgower 24 Year	58
First Editions Longmorn 21 Year	50
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #6	30
Macallan 18 Year	55
Macallan 25 Year	250
Macallan Rare Cask	70
Signatory Glenburgie 26 Year	66
Signatory Glenlivet 1981 34 Year	130

Campbeltown

Hazelburn Oloroso Cask 13 Year	44
Springbank 17 Year	54
Springbank 21 Year	120

IRISH, JAPANESE, BLENDED, AND OTHER WHISKEY

Booker's Little Book	30
Chivas Regal 18 Year	24
Naked Grouse	12

Gentleman Jack	14
Johnnie Walker Black	12
Johnnie Walker Blue	75
Oishi Port Cask	60
Red Breast 12 Year	16
Suntory Toki	14
Suntory Yamazaki 12 Year	38
Suntory Yamazaki 18 Year	75
Suntory Yamazaki 21 Year	240

RUM

AD Rattray Caroni	24
Blackadder Fiji	34
Blackadder Panama	34
Plantation Triple Aged	12
Ron Navazoz-Palazzi	32

VODKA

Monopolowa	12
Reyka	12
Tito's	12

GIN

Bombay Sapphire	12
Citadel	14
Gilbey's Vintage 1950	50
Harbour	14
Nolet's	14
Sipsmith	12
Sipsmith VJOP	14
Tanqueray 10	14

TEQUILA & MEZCAL

Olmecca Altos Plata	14
Fortaleza Reposado	14
Fortaleza Anejo	22
El Jolgorio Barril	36
Hijos de Aquilino Garcia Vago Elote	40
	14

BRANDY

Macchu Pisco	14
Eric Artiguelongue XO Armagnac	20
Hennessy 250	150
Laurent Goutte De Rein	32
Maison Surrenne 1946	190
Menorval XO Calvados	14
Pierre Ferrand 1840	14
Roger Groult 18 Year Calvados	38

APERTIF

Americano Cocchi	14
Aperol	14
Campari	14
Kina L'Aero d'Or	14
Punt e Mas	14

DIGESTIF

Amaro CioCiario	14
Amaro Del Etna	14
Amaro Montenegro	14
Drambuie	14
Grand Marnier Quintessence	100
Green Chartreuse	20
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14
Yellow Chartreuse	20
Yellow Chartreuse VEP	44

After dinner cellar tour & whiskey
tasting available upon request.

\$500 per person, limited availability

** Eating raw or undercooked ingredients can increase your risk of foodborne illness. It may also increase your chances of having a great time.*

A 20% service charge will be added to your final bill and is retained by Canlis. No additional gratuity is expected.