



José Castillo, *Head Barman*
Andrew Grenville, *Bartender*
Ashleigh Bridenstine, *Bartender*

Cocktails

We classify our cocktails based on the strength of their alcoholic content.

We believe the true strength of a proper cocktail has less to do with proof and much more to do with balance, creativity, beauty and refreshment. To this end, we have endeavored to create each of the drinks below with equal merit.

FULL SPIRITED

22

T.D. BURNS

salty & strong

Harbour Gin, Pisco, Salted Noilly Prat, Oloroso Sherry, pimento oil

SINA PUNCH

coconut & dry spices

Planteray Cut and Dry, Creme de Noyaux, coconut horchata, cream sherry

CELTIC VASA

light & refreshing

Ten to One Rum, Swedish Punsch, lemon, Velvet Falernum, yuzu

NORD EXPRESS

rich & warming

Sazerac Rye, Dubonnet, Tawny Port, Meletti Amaro, Fernet Branca, cinnamon, absinthe

LIGHT SPIRITED

20

HABOKU SOUR

stone fruit & smoky

Sake, apricot, lime, sage, mezcal, egg white

ZEFIRA'S DELIGHT

aromatic & botanical

Citadelle Jardin D'ete Gin, Domaine de Canton, calamansi, pandan, sparkling wine

SOL AMARGO

bitter & cacao

Amontillado sherry, Tempus Creme de Cacao, Campari, Dopo Teatro Cocchi

SOLSKINN

bright & herbacious

Aquavit, pink chai, grapefruit, lime, cardamom

FREE SPIRITED

16

GILI MENO

tropical & floral

Jasmine, Orgeat, lemon, caramelized pineapple, orange

CASONI

bitter & bold

Wilderton Bittersweet, purple corn, Alta Amaro soda

SATSUMA SHRUB

ginger & cinnamon

Satsuma imo shrub, Moroccan mint tea, ginger beer

TENAS CHUCK

bright & refreshing

Blackberry, lime, ginger, sparkling apple cider

Wine

BUBBLY

2022	Johan Vineyards, Rosé <i>Van Duzer Corridor, Oregon</i>	19
2022	Château de Rouanne, Rosé, Brut Nature <i>Rhône, France</i>	21
NV	Bérèche & Fils x Canlis, Amitiés, Réserve, Brut <i>Champagne, France</i>	34

WHITE

2023	Pormenor Vinhos, Rabigato & Friends <i>Douro, Portugal</i>	15
2022	Martin Woods, Riesling, Hyland Vineyard <i>Willamette Valley, Oregon</i>	29
2021	Knoll, Grüner Veltliner, Ried Kreutles, Smaragd <i>Wachau, Austria</i>	40
2022	Big Table Farm, Wild Bee, Chardonnay <i>Willamette Valley, Oregon</i>	25
2022	Upsidedown, Roussanne <i>Columbia Valley, Washington</i>	30
2023	Domaine Sigalas, Assyrtiko <i>Santorini, Greece</i>	31

RED

2021	Mac Forbes, Pinot Noir <i>Yarra Valley, AUS</i>	20
2016	López de Heredia, Viña Cubillo, Crianza <i>Rioja, Spain</i>	22
2020	Luigi Einaudi, Nebbiolo <i>Barbaresco, Italy</i>	35
2020	G.D. Vajra, Coste di Rose, Nebbiolo <i>Barolo, Italy</i>	46
2020	Reyneke, Syrah <i>Stellenbosch, South Africa</i>	18
2019	Domaine Eden, Cabernet Sauvignon & Friends <i>Santa Cruz Mountains, California</i>	32

ROSÉ & SAKE

2024	Weingut Beurer, Rosé Trocken <i>Württemberg, Germany</i>	17
NV	Miyakobijin Shuzō, Yuzushu, Yoigokochi <i>Hyogo-ken, Japan</i>	7

NON ALCOHOLIC

NV	Muri, Fade to Black (<0.5% abv) <i>Copenhagen, DEN</i> *contains trace amounts of gluten	14
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Draft Beer

Salacia Saison	14
Fair Isle, Washington	
<i>bright, tart, meyer lemon 4.8% ABV</i>	
Helles Lager	13
Seapine Brewing, Washington	
<i>malty, refreshing, crisp 5.3% ABV</i>	

Spirits

BOURBON

Eagle Rare 10 year	25
Four Roses	14
Pappy Van Winkle 15 year	110
Heaven Hill 7 year	16
Michter's	18
George T. Staggs	80
Woodford Reserve	14
Old Fitzgerald 10 year	80
Booker's	45
Weller Antique 107	40

RYE

Booker's	145
Michter's U.S. 1 Single Barrel	18
Michter's 10 Year	50
Sazerac	14
Elijah Craig	14
Old Pepper Kentucky Oak	25
Knob Creek Canlis Single Barrel	16

SINGLE MALT SCOTCH

Highlands, Lowlands, and Islands

A.D. Rattray Clynelish 17 Year	75
Auchentoshan 18 Year	45
Ardnamurchan Small Batch	25
Highland Park 12 Year	16
Highland Park 18 Year	50
Highland Park The Light	65
Oban D.E.	36
Samaroli Ledaig 1997 19 Year	120
Talisker 10 Year	16

Islay

Ardbeg 10 Year	18
Ardbeg 22 Year	150
Ardbeg Grooves	50
Bruichladdich 18 year	30
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cairdeas	38
Port Charlotte PC 7	54

Speyside

Alexander Murray Mortlach 19 Year	40
Balvenie 14 Year Rum Cask	20
Balvenie 21 Year	65
First Editions Inchgower 24 Year	58
Glenrothes 12 Year	35
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #2	80
Macallan 18 Year	75
Macallan 25 Year	350
Signatory Glenlivet 1981 34 Year	130

Campbeltown

Hazelburn 10 Year	40
Springbank 10 Year	20
Springbank 21 Year	120
Longrow Peated	30

JAPANESE WHISKEY

Suntory Toki	14
Suntory Hibiki Harmony	35
Suntory Yamazaki 18 Year	75
Suntory Yamazaki 21 Year	240
Suntory Yamazaki Spanish Oak	240
Oishi Port Cask	50

IRISH, BLENDED, AND OTHER WHISKEY

Booker's Little Book	30
Chivas Regal 18 Year	24
Naked Grouse	14
Westland Garryana	25
Gentleman Jack	14
Johnnie Walker Black	12
Crown Royal Reserve	16
Red Breast 12 Year	16
Power's	14
Campbeltown Loch	20

RUM

AD Rattray Caroni	24
Clairin Communal	20
Hamilton St. Lucia	34
Planteray Triple Aged	14
Planteray Peru Devil's Reef	25
Transcontinental Rum Line 13 Year	38
Worthy Park 109	15
Planteray Cut & Dry	15

VODKA

Monopolova	14
Kástra Elión	16
Reyka	14
Gruven	14

GIN

Bombay Sapphire	14
Citadelle	14
Gilbey's Vintage 1950	50
Harbour	14
Hayman's Old Tom	14
Nolet's	14
Saigon Baigur	15
Sipsmith	14
Sipsmith VJOP	14
Tanqueray 10	14

TEQUILA & MEZCAL

Dulce Vida Blanco	14
Ocho Puntas Blanco	20
Chamucos Reposado	18
Los Valores Reposado Cristalino	25
Fortaleza Anejo	36
El Jolgorio Barril	40
Hijos de Aquilino Garcia Vago Elote	14
Cuish Espadin Angustifolia	25

BRANDY

Pisco Logia Quebranta	14
Castarede XO Armagnac	20
Hennessy 250	150
Maison Surrenne 1946	190
Menorval XO Calvados	14
Pierre Ferrand 1840	14
Nonino Grappa	15
Laurent Cazottes Quince	32
Roger Groult 18 Year Calvados	38

APERTIF

Americano Cocchi	14
Aperol	14
Aquavit The Hardware Distillery co.	14
Campari	14
Punt e Mas	14
Kina L'aero D'or	14
Rucolino	14

DIGESTIF

Amaro CioCiario	14
Amaro Noveis	14
Amaro Meletti	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14

CELLAR TOUR & WHISKEY TASTING

available upon request

\$500 per person, limited availability

*A 20% service charge will be added to your final bill.
100% of this service charge is retained by Canlis.*

Lounge Menu

A nod to 75 years of Canlis classics and favorites as once featured in our dining room.

SCALLOP CRUDO* 28

Leche de tigre, cucumber, and potato chips

HAMA HAMA OYSTERS* *half dozen* 32

Sudachi granita and sea water gel

STEAK TARTARE* 36

Piedmontese beef, Ferndale parmesan, and egg yolk

THE CANLIS SALAD 18

Bacon, mint, and lemon

FRENCH FRIES 10

Fine herbs and truffle oil

TWICE-BAKED POTATO 12

Bacon, scallion, and pecorino

CHAR-BROILED 44

A choice of Sockeye Salmon, or Kalbi Beef
served with bok choy, tsuyahime rice, and sesame

ICE CREAM SUNDAE 18

Chocolate, pistachio, and whiskey caramel

COCONUT CAKE BITES 16

A snackable twist on the beloved 1950's dessert

**Eating raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may contain raw or uncooked ingredients.*