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# Cocktails

## **T.D. BURNS** 20

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

José Castillo

## **SCARSELLI** 20

*Hayman's Old Tom Gin, Aveze, Kina L'aero D'or,  
Giffard Banana*

José Castillo

## **NORD EXPRESS** 22

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

Andrew Grenville

## **CELTIC VASA** 20

*Ten to One Rum, Swedish Punsch, lemon, Velvet Falernum,  
yuzu, egg white*

José Castillo

## **ORANGE YOU GLAD** 20

*Citadelle Gin, Martini Rossi Fiero, Amaro CioCiario,  
Giffard Pamplemousse*

Andrew Grenville

## **SOLSKINN COCKTAIL** 20

*Aquavit, pink chai, grapefruit, lime, cardamom*

Ashleigh Bridenstine

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## Draft Beer

<b>ABZUGBIER AUSTRIAN LAGER</b>	<b>12</b>
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Fair Isle Brewing, WA

*malty, crisp, honey | 4.4% ABV*

<b>BARREL AGED BELGIAN QUAD</b>	<b>14</b>
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Alesmith Brewing, CA

*woody spice, plum, fig | 12% ABV*

## Free-Spirited

<b>DER PAPIERINE</b>	<b>12</b>
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*grapefruit, rosemary, amaro soda*

<b>SATSUMA SHRUB</b>	<b>12</b>
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*satsuma imo shrub, moroccan mint tea, ginger beer*

<b>CASONI</b>	<b>15</b>
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*Wilderton Bittersweet, purple corn, Alta Amaro Soda*

<b>NV RAUMLAND</b> Zerozzante No. 1, DEU	<b>17</b>
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*White flowers and fresh green grapes*

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## Food

<b>TEMPURA COD*</b>	<b>14</b>
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With a hint of seaweed salt

<b>FRENCH FRIES</b>	<b>10</b>
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Sea salt and truffle oil

<b>ROYAL WHITE STURGEON CAVIAR</b> <i>one oz</i>	<b>125</b>
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Fried Walla Walla onion with goat cheese

<b>SHIGOKU OYSTER</b> <i>half dozen</i>	<b>32</b>
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Sudachi granita and sea water gel

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<b>CANLIS SALAD</b>	<b>18</b>
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The classic, with bacon, mint, and lemon

<b>STEAK FRITES*</b>	<b>55</b>
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Six ounces of American Wagyu

<b>FILET-O-FISH SANDWICH*</b> <i>caviar tartar sauce +10</i>	<b>26</b>
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Crispy lean cod topped with Canlis salad on our milk and honey roll

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<b>ICE CREAM SUNDAE</b>	<b>22</b>
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Chocolate and pistachio with whisky caramel

<b>COCONUT SNOWBALLS</b>	<b>17</b>
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Coconut cake and vanilla cream

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## Wine by the Glass

### BUBBLY

2019	Argyle, Brut <i>Willamette Valley, OR</i>	16
NV	Digby, English Brut <i>Sussex, UK</i>	25
NV	Cedric Moussé, L'Esquisse, Extra Brut <i>Champagne, FRA</i>	32

### WHITE WINE

2022	Domaine Goisot, Sauvignon Blanc <i>Saint-Bris, FRA</i>	20
2022	Martin Woods, Riesling, Hyland Vineyard <i>Willamette Valley, OR</i>	29
2023	Nicola del Negro, Petite Arvine <i>Valle d'Aosta, ITA</i>	23
2020	Joh. Jos. Prüm, Riesling, Spätlese <i>Mosel, DEU</i>	40
2019	Martin Muthenthaler, Grüner Veltliner <i>Wachau, AUT</i>	15
2022	Etienne Delarche, Chardonnay <i>Pernand-Vergelesses, FRA</i>	33

### RED WINE

2021	Grape Ink, Pinot Noir, 1er Cuvée <i>Willamette Valley, OR</i>	34
2022	Paul Achs, Zweigelt <i>Burgenland, AUT</i>	15
2022	Montesecondo, Sangiovese <i>Chianti Classico, ITA</i>	25
2022	Matthiasson, Village, Cabernet Sauvignon <i>Napa Valley, CA</i>	27
2021	Domaine Equis, Syrah <i>Crozes-Hermitage, FRA</i>	20
2019	Lillian, Syrah <i>Santa Barbara, CA</i>	50

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

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## Spirits

### BOURBON

Eagle Rare 10 year	25
Knob Creek Canlis Single Barrel	16
Heaven Hill 7 year	16
Michter's	18
George T. Stagg	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	12
Elijah Craig	14
Old Pepper Kentucky Oak	25
Knob Creek Canlis Single Barrel	16

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### SINGLE MALT SCOTCH

#### *Highlands and Islands*

A.D. Rattray Clynelish 17 Year	75
Ardnamurchan Small Batch	25
Highland Park 18 Year	50
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 Grooves	50
Bruichladdich 18 year	40
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cairdeas	38
Port Charlotte PC 7	54

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*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
Macallan Rare Cask	70
Signatory Glenlivet 1981 34 Year	130

*Campbeltown*

Hazelburn 10 Year	40
Springbank 21 Year	120

**JAPANESE WHISKEY**

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

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**IRISH, BLENDED, AND OTHER WHISKEY**

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

**RUM**

AD Rattray Caroni	24
Clairin Communal	20
Hamilton St. Lucia	34
Planteray Triple Aged	12
Planteray Peru Devil's Reef	25
Transcontinental Rum Line 13 Year	38
Worthy Park 109	15
Planteray Cut & Dry	15

**VODKA**

Monopolowa	12
Reyka	12
Tito's	12

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## GIN

Bombay Sapphire	12
Citadelle	14
Gilbey's Vintage 1950	50
Harbour	14
Hayman's Old Tom	14
Nolet's	14
Saigon Baigur	15
Sipsmith	12
Sipsmith VJOP	14
Tanqueray 10	14

## TEQUILA & MEZCAL

Dulce Vida Blanco	14
Los Valores Blanco	17
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

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## BRANDY

Macchu Pisco	14
Eric Artiguelongue XO Armagnac	20
Hennessy 250	150
Maison Surrenne 1946	190
Menorval XO Calvados	14
Pierre Ferrand 1840	14
Nonino Grappa	15
Laurent Cazottes Elderflower	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 CioCiara	14
Amaro Noveis	14
Amaro Meletti	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14

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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. 100% of this service charge is retained by Canlis.*