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# Cocktails

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

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

Jose Castillo

## **ABADDON** 22

*Mezcal, Amaro Montenegro, Brucato Chaparral,  
Crème de Moka, bitters*

Jose Castillo

## **SUMAQ PUNCH** 18

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

Jose Castillo

## **DIAMOND HEAD** 20

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

James MacWilliams

## **A WALK IN THE WOODS** 20

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

Andrew Grenville

## **EL PAVÓN** 22

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

Alexandra Lanoue

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## Draft Beer

**CASCADIA COMMON** 10

Chuckanut, Bellingham, WA

*Golden melon and lemon mint*

**LA RITA LOCA** 16

Cascade Brewing, Beaverton, OR

*Sour, blonde ale*

## Free-Spirited

**DER PAPIERINE** 10

*grapefruit, rosemary, amaro soda*

**CEYLON BLACK TEA PUNCH** 10

*Black tea, orange, lemon, pineapple, raspberry syrup*

**LEITZ, EINS, ZWEI, ZERO, NV** 10

*A delightful, dry, German Riesling*

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# Food

<b>STEAK FRITES</b>	<b>55</b>
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Six ounces of American Wagyu with french fries

<b>CAVIAR</b>	<b>100 <i>per oz.</i></b>
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Served as a spread with goat cheese and alliums

<b>SHAVED WAGYU</b>	<b>22</b>
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Oyster emulsion, coastal greens

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

<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>POTATO CROQUETTES</b>	<b>12</b>
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Breaded twice-baked potato with cheese and bacon

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# 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	Mouzon-Leroux, Grand Cru, Extra Brut <i>Champagne, FRA</i>	35

## 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

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## ROSÉ WINE

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

2019	Grape Ink, Pinot Noir, Premier Cuvée <i>Tualatin Hills, OR</i>	25
2018	Antonio Madeira, Tinto <i>Dão, PRT</i>	20
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 (50z)</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.*

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# 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

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## 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

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## *Speyside*

Alexander Murray Mortlach 19 Year	40
Balvenie 14 Year Rum Cask	20
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



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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 Panama	20
Hamilton St. Lucia	34
Plantation Triple Aged	12
Ron Navazoz-Palazzi	32

## **VODKA**

Monopolowa	12
Reyka	12
Tito's	12

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## **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**

Olmeca 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

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## APERTIF

Americano Cocchi	14
Aperol	14
Campari	14
Punt e Mas	14

## DIGESTIF

Amaro CioCiaro	14
Amaro Del Etna	14
Amaro Montenegro	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse	20
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14
Yellow Chartreuse	20

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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 and is retained by Canlis. No additional gratuity is expected.*