

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

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

DER PAPIERINE refreshing & aromatic

grapefruit, rosemary, elderflower, amaro soda

Wine

BUBBLY

	2022	Johan Vineyards, Rosé Van Duzer Corridor, Oregon	19
	2022	Château de Rouanne, Rosé, Brut Nature Rhône, France	21
	NV	Bérêche & Fils x Canlis, Amitiés, Réserve, Brut Champagne, France	34
WH	ITE		
	2022	Borgogno, Timorasso, Derthona Colli Tortonesi, Italy	27
	2022	Martin Woods, Riesling, Hyland Vineyard Willamette Valley, Oregon	29
	2023	Pormenor Vinhos, Rabigato & Friends Douro, Portugal	15
	2022	Upsidedown, Roussanne Columbia Valley, Washington	30
	2022	Big Table Farm, Wild Bee, Chardonnay Willamette Valley, Oregon	25
	2014	Failla, Chardonnay, Keefer Ranch Vineyard Russian River Valley, California	42

RED

2021	Western Victoria, AUS	33
2016	López de Heredia, Viña Cubillo, Crianza Rioja, Spain	22
2020	Luigi Einaudi Barbaresco, Italy	35
2019	Domaine Eden, Cabernet Sauvignon & Friends Santa Cruz Mountains, California	32
2020	Reyneke, Syrah Stellenbosch, South Africa	18
2021	Domaine Tempier, Mourvèdre & friends Bandol, France	40
ROSÉ & SAKE		
2024	Weingut Beurer, Rosé Trocken Württemberg, Germany	17
NV	Miyakobijin Shuzō, Yuzushu, Yoigokochi Hyogo-ken, Japan	7
NON ALCOHOLIC		
NV	Raumland, Zerozzante, Cuvée no. 1 Germany	17

Draft Beer

Salacia Saison Fair Isle, Washington bright, tart, meyer lemon 4.8% ABV	14
Helles Lager Seapine Brewing, Washington malty, refreshing, crisp 5.3% ABV	13
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. 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	14
Elijah Craig	14
Old Pepper Kentucky Oak	25
Knob Creek Canlis Single Barrel	16

SINGLE MALT SCOTCH

Highlands and Islands

A.D. Rattray Clynelish 17 Year	75
Ardnamurchan Small Batch	25
Highland Park 12 Year	16
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	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 21 Year	120
JAPANESE WHISKEY	
Suntory Toki	1 4
Suntory Hibiki Harmony	35
Suntory Yamazaki 18 Year	75
Suntory Yamazaki 21 Year	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

14
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36
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150
190
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32
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 CioCiaro	14
Amaro Noveis	14
Amaro Meletti	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curação	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	
BLUE POOL OYSTER* half dozen	32
Sudachi granita and sea water gel	
STEAK TARTARE*	36
Piedmontese beef, Ferndale parmesean, 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	
	4444
FROM THE GRILL Sockeye Salmon or Kalbi Beef	44/48
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.