
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, Domaine de Canton, lime, guava, pineapple,
bitters, absinthe*
Jose Castillo

THE PIPER'S STRAND

20

Teeling Irish whiskey, pamplemousse, lime, lillac, spice
Ashleigh Bridenstine

EL PAVÓN

22

Oloroso Sherry, Scotch, banana liqueur, Campari, Punt e Mes
Alexandra Lanoue

SANDO PUNCH

22

*Ten to One white rum, prosecco, lemon, orange, lime,
oleo saccharum, egg white, blueberry*
James MacWilliams

Draft Beer

WHIT RAPIDS	10
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Ninkasi Brewing, Eugene, OR

Orange and coriander

VERNAL EQUINOX	16
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Cascade Brewing, Beaverton, OR

Sour Blond, plums, black tea

Free-Spirited

DER PAPIERINE	10
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grapefruit, rosemary, amaro soda

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

NV MURI, PASSING CLOUDS	12
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Gooseberry, quince, woodruff - sparkling, fruity, and savoury

Food

TEMPURA COD*	14
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With a hint of seaweed salt

SCALLOP TOAST	18
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Takimiso and scallion

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

BLOOMIN ONION	125 <i>per ounce of Caviar</i>
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Fried Walla Walla onion with caviar

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

HALIBUT	46
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Sweet pea, kasu butter, nori

STEAK FRITES*	55
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Six ounces of American Wagyu with french fries

THE CANLIS SALAD BURGER	28
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Your favorite salad meets American Wagyu on
our milk and honey roll, with fries

ICE CREAM SUNDAE	22
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Your choice of strawberry with sake,
or chocolate and pistachio with whisky caramel

Wine by the Glass

BUBBLY

NV	Flâneur Wines, Méthode Champenoise, Brut <i>Willamette Valley, OR</i>	20
2018	Luigi Giordano, Rosé, Brut Nature <i>Piemonte, ITA</i>	18
NV	Laherte Frères, Ultradition, Extra Brut <i>Champagne, FRA</i>	35

WHITE WINE

2021	Von Winning, Riesling, Forster, Trocken <i>Pfalz, DEU</i>	20
2021	Pazo Señorans, Albariño <i>Rias Baixas, ESP</i>	18
2020	Venica & Venica, Sauvignon Blanc, Ronco del Cerò <i>Collio, ITA</i>	22
2021	Limited Addition, Chenin, Noble Dry <i>Willamette Valley OR</i>	24
2020	Cristom, Chardonnay <i>Eola-Amity Hills, OR</i>	25

ROSÉ WINE

2021	Trois Noix, Pinot Noir, Kajita Vineyard <i>Sonoma County CA</i>	19
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RED WINE

2017	W. T. Vintners, Pinot Noir, Seven Springs Vineyard <i>Willamette Valley, OR</i>	23
2020	Raúl Pérez, Mencia & Friends, Ultreia St. Jacques <i>Bierzo, ESP</i>	15
MV	Domaine Pégau, Plan Pégau <i>Rhône, FRA</i>	18
2020	Result of a Crush, Cabernet Sauvignon / Merlot <i>Walla Walla Valley, WA</i>	24
2018	Cantina Massara, Nebbiolo <i>Barolo, ITA</i>	30

CORAVIN WHITE

2021	Patrick Sullivan, Chardonnay, Ada River Vineyard <i>Gippsland, AUS (5oz)</i>	42
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CORAVIN RED

2019	Albert Mann, Pinot Noir, Clos de la Faille <i>Alsace, FRA (5oz)</i>	45
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Interested in our bottle selections? Ask for a wine list.

Spirits

BOURBON

Elijah Craig 18 year Single Barrel	40
Knob Creek Canlis Single Barrel	12
Maker's Mark	12
Michter's	18
Old Pepper Kentucky Oak	28
Woodford Reserve	14

RYE

Booker's	145
Knob Creek Canlis Single Barrel	25
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
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 Dark Cove	50
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cardeas	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
First Editions Longmorn 21 Year	50
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #6	30
Macallan 18 Year	75
Macallan 25 Year	350
Macallan Rare Cask	70
Signatory Glenburgie 26 Year	66
Signatory Glenlivet 1981 34 Year	130

Campbeltown

Hazelburn Oloroso Cask 15 Year	55
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
Teeling Small Batch	16

RUM

AD Rattray Caroni	24
Blackadder Panama	20
Clairin Communal	20
Hamilton St. Lucia	34
Plantation Triple Aged	12
Ron Navazoz-Palazzi	32

VODKA

Monopolowa	12
Reyka	12
Tito's	12

GIN

Astraea Meadow	14
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	22
Fortaleza Anejo	36
El Jolgorio Barril	40
Hijos de Aquilino Garcia Vago Elote	14

BRANDY

Macchu Pischo	14
Eric Artiguelongue XO Armagnac	20
Hennessy 250	150
Goutte Pear	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
Punt e Mas	14

DIGESTIF

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

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.*