

## happy hour menu

Tuesday –Sunday- 4:00 pm to 6:30 p- 8.30 pm-close

Monday -All Night Happy Hour

<b>Oysters each</b>	1.5
cucumber ginger mignonette	
<b>Fries &amp; Aioli-</b>	
w/ salt & parsley	2
w/ duck fat & rosemary	3
<b>Warm Olives</b>	3
citrus & piri-piri peppers	
marinated olives, bread	
<b>Artisanal Pâté</b>	4
weekly house made pâté	
pickled carrots & onions	
<b>Warm Greens</b>	3
roasted almonds, manchego	
garlic tarragon vinaigrette	
<b>Steamed Clams</b>	5
tarragon, cream, smoked prosciutto	
garlic, prosecco	
<b>Cheese Fondue</b>	5
raclette & gruyère cheese, baguette	
<b>Charcuterie</b>	4
artisanal cured meats	
traditional accompaniments	
<b>French Onion Soup Gratinee</b>	5
gruyere cheese, baguette	
<b>Cheese Plate</b>	6
cheese selection, chutney, crackers	
<b>Beef Bourguignon</b>	6
winter beef stew, whipped potatoes	
<b>Cascade Natural Hamburger</b>	8
organic white cheddar, pancetta	
tomato jam, charred onions, fries	

{ **Beer** }

<b>Bottles</b>	<b>4</b>	<b>Draft</b>	<b>5</b>
Corona		Lompoc C-Note IPA	
Budweiser		Stella Artois	
Coors Light		Paulaner Hefeweizen	
St Pauli N.A		Burnside Stock Ale ESB	

## { Cocktails }

<b>Illium Manhattan</b>	10
<i>bullet bourbon, antica carpano whiskey barrel-aged bitters</i>	
<b>Saint Serrano</b>	9
<i>silver tequila, serrano, St. Germain, lime orange juice, pineapple juice</i>	
<b>Pendleton Press</b>	8
<i>pendleton's whiskey, sprite, splash of soda bitters, lemon twist</i>	
<b>Sage Hound</b>	9
<i>reefeaters, muddled sage, turbinado sugar grapefruit, lemon</i>	
<b>Bolshoi Punch</b>	9
<i>stoli, fresh basil, brown sugar, lime juice</i>	
<b>Sunnyside</b>	9
<i>malibu, meyer's, carrot juice house brewed ginger beer</i>	

## { Wines by the glass }

### Sparkling

Argyle Brut, Or, 07	12
Rosé, Bellenda, It, N/V	9
Moët & Chandon, Imperial Brut, Fr, N/V 187 ML	20
Santome, Prosecco, It, N/V	8

### White

Pinot Blanc, Apolloni, Or, 09	8
Pinot Gris, Willakenzie Estate, Willamette Valley, 10	9
Pinot Grigio, Folonari, It, 09	7

## Red

### Cabernet

Cabernet Sauvignon, Night Harvest, Ca	6.5
Cabernet Sauvignon, Louis Martini, Ca, 09	8
Cabernet Sauvignon, Robert Mondavi, Ca, 08	13
Cabernet Sauvignon, L'Ecole 41, Wa 08	17
Cabernet Franc, Fall Line Winery, Wa, 09	10
Malbec, Punto Final, Ar, 10	7
Malbec, Abacela, Or, 08	13

### Old World

Rioja, Cortijo, Sp, 10	8
Cotes du Rhône, La Celestiere, Fr, 09	8.5
Super Tuscan, Appoloni, Soleggio, Wa, 08	13.5
Chianti Classico Riserva, Banfi, It, 07	10.5
Nebbiolo Langhe, La Spinetta, It, 08	14.5

### Merlot/ Zinfandel/Syrah/Blend

Merlot/Zinfandel /Syrah Blend, Apothic Red, Ca, 10	8
Bordeaux Style Blend, Cana's Feast, Wa, 08	8
Zinfandel, Candor, Ca	8
Merlot, Kestrel, Yakima Valley, Wa, 08	9
Syrah, Fausse Piste "Garde Manger", Wa, 10	10.5
Grenache/Syrah, Owen Roe, Sinister Hand, Wa, 09	13
Red Blend, Owen Roe, Abbot's Table, Wa, 10	12

### Pinot

Pinot Noir, Eola Hills, Or, 10	8.5
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## Vodka

Grey Goose	8		
Ketel one	7.5	Ciroc	9
Ketel on Oranje	7.5	Absolute	6.5
Monopolowa	5.5	Absolute Citron	6.5
Belvedere	7	Smirnoff	6

## Gin

Aviation	8	Hendricks	8.50
Tanqueray	7	Beefeaters	7
Bombay sapphire	7	Broker's	7
Ransom	8.50		

## Single Malt

Glenfidich 12 years	11
Lagavulin 16 years	15
Macallan 12 years	12
Macallan 18 years	22
Talisker 10 years	13
Oban 14 years	14
Balvenie 12 years	12
<i>Double wood</i>	

## Bourbons

Basil Hayden	10
Bulleit	7
Maker's Mark	7
Maker's Mark 46	9
Knob Creek	9
Bookers	12
Jim Beam	5.5
Wild Turkey	5.5

## Whiskeys

Pendleton	8	Jack Daniels	6.5
Dewar's White Label	7	Sazerac Rye	8
Crown Royal	8	Crown Royal XR	22
Seagram's VO	5.5	Canadian Club	5.5
Bushmills	5.5	Black Velvet	5.5

## Apéritifs & Digestifs

Disaronno Amaretto	6.5	Grand Marnier	8
Kahlua	5.5	Trillium Absinthe	12
Galiano	8	Green Chartreuse	13
Bailey's	6.5	Clear Creek Apple Brandy	7
Tuacca	5.5	Clear Creek Pear Brandy	7