## BREAKFAST
SERVED DAILY FROM 7AM-11AM

### HOUSE SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tradicional Two Egg Breakfast</strong></td>
<td>Farm fresh eggs any style, choice of bacon, sausage links or ham with hash browns and toast</td>
<td>10</td>
</tr>
<tr>
<td><strong>Traditional Eggs Benedict</strong></td>
<td>English muffin, grilled ham, poached eggs, hollandaise and hash browns</td>
<td>12</td>
</tr>
<tr>
<td><strong>Dungeness Crab &amp; Shrimp Cake Benedict</strong></td>
<td>English muffin, crab and bay shrimp cakes, poached eggs, hollandaise and hash browns</td>
<td>16</td>
</tr>
<tr>
<td><strong>Blackstone Eggs Benedict</strong></td>
<td>English muffin, smoked balsamic marinated tomatoes, bacon, hollandaise and hash browns</td>
<td>12</td>
</tr>
<tr>
<td><strong>Steak &amp; Eggs</strong></td>
<td>Herb marinated flat iron steak, two eggs any style, hash browns and choice of toast</td>
<td>15</td>
</tr>
<tr>
<td><strong>Bagel Sandwich</strong></td>
<td>Scrambled eggs, cheddar and bacon on a toasted everything bagel with hash browns</td>
<td>10</td>
</tr>
<tr>
<td><strong>Omelets</strong></td>
<td>Served with hash browns and choice of toast</td>
<td></td>
</tr>
<tr>
<td><strong>Denver Omelet</strong></td>
<td>Diced ham, bell peppers, onions and cheddar</td>
<td>11</td>
</tr>
<tr>
<td><strong>Columbian Omelet</strong></td>
<td>Smoked Salmon, peppers, onions and cheddar</td>
<td>13</td>
</tr>
<tr>
<td><strong>Veggie Omelet</strong></td>
<td>Seasonal vegetables and cheddar</td>
<td>10</td>
</tr>
<tr>
<td><strong>Bacon Mushroom Omelet</strong></td>
<td>Mushrooms sautéed with bacon, herbs and cheddar</td>
<td>11</td>
</tr>
<tr>
<td><strong>Farmer’s Omelet</strong></td>
<td>Bacon, sausage, ham, onions, mushrooms, bell peppers and cheddar topped with sausage gravy</td>
<td>13</td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dungeness Crab Scramble</strong></td>
<td>Crab, bell peppers, scallions and hollandaise with hash browns and toast</td>
<td>15</td>
</tr>
<tr>
<td><strong>Chorizo Scramble</strong></td>
<td>Chorizo sausage, green chiles, onions, tomatoes and pepper jack with hash browns and toast</td>
<td>12</td>
</tr>
<tr>
<td><strong>Corned Beef Hash</strong></td>
<td>House braised corned beef and yukon potatoes with 2 eggs any style and toast</td>
<td>13</td>
</tr>
<tr>
<td><strong>Breakfast Strudle</strong></td>
<td>Ham, egg and cheese wrapped in puff pastry with hash browns</td>
<td>12</td>
</tr>
</tbody>
</table>

### Bob’s Redmill Steel-Cut Oats
Brown sugar, raisins, cream, choice of toast 6

### Northwest House Made Granola
Bob’s Red Mill Oats, vanilla, dried fruits, cinnamon and hazelnuts with yogurt or milk 6

### Continental Breakfast
Seasonal fruit, choice of pastry, croissant or bagel with coffee and orange juice 8

### Buttermilk Pancakes
Three pancakes served with syrup and butter with choice of bacon, sausage links or ham 10

### Caramel French Toast
Served with syrup and butter with choice of bacon, sausage links or ham 10

### Bacon Stickers
Four slices of bacon dipped in pancake batter served with hash browns 9

### FRUIT 4.00
BREAKFAST MEAT 3.50
BAGEL WITH CREAM CHEESE 4
COTTAGE CHEESE 2
COUNTRY GRAVY 2.50
DANISH OR MUFFIN 2.50
TOAST 2.50
HASHBROWNS 2.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; especially if you have certain medical conditions.*
LUNCH
SERVED DAILY FROM 11AM—5PM

APPETIZERS

Dungeness Crab & Bay Shrimp Cakes
Arugula salad and smoked piquillo pepper aioli 13

Manila Clams
Tasso ham, chiles, garlic, white wine and butter 12

Fried Calamari
Served with chili aioli 10

Wild Mushroom Tart
Fontina and leeks with arugula salad 7

Roasted Garlic Hummus
Warm pita, cucumbers and olives 7

Grilled Ciabatta
Roasted garlic butter and parmesan cheese 4

Spinach Artichoke Dip
Served with tortilla chips 7

SANDWICHES

BBQ Chicken Sandwich
Bacon, crispy onions, lettuce and tomato on a pub bun. 12

Turkey Pesto Panini
Arugula and pepper jack cheese on ciabatta with kettle chips 11

Artichoke & Spinach Panini
Fontina cheese and roasted garlic aioli on ciabatta with kettle chips 10

Roasted Turkey BLT
Oven roasted, bacon, lettuce and tomato on toasted bread with kettle chips 10

Garden Burger
Garden patty, cheddar, lettuce, tomato, onion and 1000 Island on a pub bun with kettle chips 9

SUBSTITUTE FRIES, SALAD, FRUIT OR SOUP 2

CASCADE NATURAL ANGUS BURGER* 10
Half pound hand forged patties with lettuce, tomato, onion and 1000 island on a toasted pub bun served with french fries
burger additions 1 each

cheddar
pepper jack
fontina
jalapenos
mushrooms
caramelized or crispy onions
bacon
fried egg

Beer Battered Cod Fish & Chips
Northwest cod with house made tartar 14

Artichoke Feta Ravioli
Grilled asparagus, red peppers and sweet corn nage 16

Orchiette
Italian sausage, broccoli, chili, artichokes, white wine and butter 16

Lasagna
Layers of pancetta Bolognese, herb ricotta, parmesan reggianito and garlic bread 18

SOUP & SALADS

Steak Salad*
Marinated flank steak, arugula, spinach, kale, artichokes, feta and basil vinaigrette 15

Add to any salad
Grilled Chicken 4
Marinated Steak* 6
Salmon 8

House Salad
Mixed greens, arugula, cucumbers, blueberries, feta, pickled watermelon and mint melon vinaigrette 10

Romaine Salad
Cucumber remoulade, shaved parmesan and croutons
Full 8 Side 4

Caprese Salad
Heirloom tomatoes, fresh mozzarella, basil, arugula and aged balsamic 10

Soup of the Day
Cup . . . 3 Bowl . . . 5
**BEVERAGES**

- Boyd’s Coffee $2.50
- Hot Tea or Iced Tea $2
- Hot Chocolate $2.25
- Assorted Fruit Juices $3.00
- Coke, Diet Coke, Sprite $2.50
- Lemonade $2.50
- Strawberry Lemonade $3
- San Pellegrino $2.50
- Crater Lake Cane Soda $3
- Espresso $2
- Latte $3.25
- Cappuccino $3.25
- Mocha $3.50
- Add shot or syrup $.50

**DESSERT**

- **LEMON POPPYSEED CAKE** $8
  - Served with lemon curd
- **MINT POT DE CREME** $6
  - Rich chocolate custard, fresh mint whipped cream
- **OREGON BLACKBERRY LINZOR TORTE** $7
  - A la mode $1
- **DAILY CHEESECAKE** $7
- **TILLAMOOK SUNDAE** $7
  - 3 scoops with caramel or chocolate sauce, whipped cream and candied walnuts $7

**LATE NIGHT**

**APPETIZERS**

- **DUNGENESS CRAB & BAY SHRIMP CAKES** $13
  - Arugula salad and smoked piquillo pepper aioli
- **MANILA CLAMS** $12
  - Tasso ham, chiles, garlic, white wine and butter
- **FRIED CALAMARI** $10
  - Served with chili aioli
- **WILD MUSHROOM TART** $7
  - Fontina and leeks with arugula salad
- **ROASTED GARLIC HUMMUS** $7
  - Warm pita, cucumbers and olives
- **GRILLED CIABATTA** $4
  - Roasted garlic butter and parmesan cheese
- **SPINACH ARTICHOKE DIP** $7
  - Served with tortilla chips
- **CHIPS AND SALSA** $4
  - Fried Garlic Parmesan Fries

**ENTREES**

- **CHICKEN TENDERS AND FRIES** $8
- **CRISPY CHICKEN WINGS** $9
  - Tossed in spicy hoisin sesame sauce
- **CASCADE NATURAL ANGUS CHEESEBURGER** $11
  - Tillamook white cheddar with fries
- **CRISPY PORK POT STICKERS** $8
  - With spicy sesame soy sauce
- **BEER BATTERED COD FISH & CHIPS** $14
  - Northwest cod with house made tartar
- **ARTICHOKE PESTO PIZZA** $12
  - With fontina cheese
- **PEPPERONI PIZZA** $12
  - With mozzarella and parmesan
- **ROMAINE SALAD**
  - Full $8 Side $4

**HAPPY HOUR DAILY FROM 3PM- 6PM, AND 9PM- 11PM**

<table>
<thead>
<tr>
<th>House Chardonnay or Cabernet</th>
<th>$5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Draft Beer</td>
<td>1 OFF</td>
</tr>
<tr>
<td>Well Mixed Drinks</td>
<td>$4</td>
</tr>
<tr>
<td>Well Martinis</td>
<td>$4</td>
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</tbody>
</table>
APPETIZERS

DUNGENESS CRAB & BAY SHRIMP CAKES
Arugula salad and smoked piquillo pepper aioli 13

MANILA CLAMS GF
Tasso ham, chiles, garlic, white wine and butter 12

FRIED CALAMARI
Served with chili aioli 10

WILD MUSHROOM TART
Fontina and leeks with arugula salad 7

ROASTED GARLIC HUMMUS GF
Warm pita, cucumbers and olives 7

GRILLED CIABATTA
Roasted garlic butter and parmesan cheese 4

SPINACH ARTICHOKE DIP
Served with tortilla chips 7

SOUP AND SALADS

FRESH SOUP OF THE DAY
Cup . . . 3 Bowl . . . 5

STEAK SALAD* GF
Flat iron steak, arugula, spinach, kale, artichokes, feta and basil vinaigrette 15

CAPRESE SALAD GF
Heirloom tomatoes, fresh mozzarella, basil, arugula and aged balsamic 10

HOUSE SALAD GF
Mixed greens, arugula, cucumbers, blueberries, feta, pickled watermelon and mint melon vinaigrette 10

ROMAINE SALAD GF
Cucumber remoulade dressing, shaved parmesan and croutons Full 8 Side 4

ADD TO ANY SALAD
Grilled Chicken 4 Flat Iron Steak* 6 Salmon* 8

ENTREES

12oz RIBEYE* GF Grilled and served with asparagus, marble potatoes, smoked feta and 25 year balsamic 32
Sharecropper’s Cabernet 10

8oz CARLTON FARMS PORK CHOP* GF Grilled and served with crispy polenta, cabbage slaw and cider butter 20
Donna Paula Malbec 8

DRAPER VALLEY CHICKEN GF Half roasted chicken with arugula, basil, heirloom tomatoes, muscatel vinaigrette and croutons 18
Maryhill Riesling 7

ROASTED CORN RISOTTO GF Fresh basil, mascarpone and parmesan 16
Eola Hills Chardonnay 7

BONELESS BRAISED SHORTRIBS GF Grilled summer squash, roasted fingerlings and grilled peach relish 20
Maryhill Red Blend 9

PORTUGUESE SEAFOOD STEW GF Linguica sausage, clams, cod, potatoes and shrimp served with grilled bread 18
Firesteed Pinot Noir 10

WILD SALMON* GF Pan seared and served with basil croquettes, spring onions, corn, zucchini, piquillo peppers and fennel pollen 26
Chateau St Michelle “Mimi” Chardonnay 10

AMERICAN KOB BURGER* GF Half pound Wagyu beef, aged Tillamook cheddar, black truffle aioli and caramelized onions 17
Thorny Rose Cabernet 8

BEER BATTERED COD FISH & CHIPS Northwest cod with house made tartar 15
Firesteed Pinot Gris 8

FRESH FISH OF THE DAY
Ask your server

PASTA
Served with Grilled Bread

ARTICHOKE FETA RAVIOLI
Grilled asparagus, red peppers and sweet corn nage 16
Columbia Crest Merlot 8

ORCHIETTE Italian sausage, broccolini, chili, artichokes, white wine and butter 16
St Josef’s Gewürztraminer 7

LASAGNA Layers of pancetta Bolognese, herb ricotta and parmesan reggianito 18
Maryhill Red Blend 9

DESSERT

LEMON POPPYSEED CAKE 8
Served with lemon curd

MINT POT DE CREME 6

OREGON BLACKBERRY LINZOR TORTE 7
A la mode 1

DAILY CHEESECAKE 7

TILLAMOOK ICE CREAM SUNDAE 3 scoops with caramel or chocolate sauce, whipped cream and candied walnuts 7

TILLAMOOK ICE CREAM Chocolate, vanilla or seasonal flavor 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF—ITEMS CAN BE MADE GLUTEN FREE
Beer

CRAFT PINT 6

- Widmer Hefeweizen  Portland, OR  4.9% ABV
- Laurelwood Tree Hugger Porter Portland, OR  5.8% ABV
- Everybody's Local Logger Lager White Salmon, WA  4.8% ABV
- Ninkasi Total Domination IPA Eugene, OR  6.7% ABV
- Double Mountain Vaporizer Pale Hood River, OR  6.0% ABV
- Terminal Gravity ESG Enterprise, OR  5.4% ABV
- Shock Top Belgian White Golden, CO  5.2% ABV
- Fish Tale Organic Amber Olympia, WA  5.0% ABV
- Good Life Descender IPA Bend, OR  6% ABV

Local Seasonals (ask your server)

BEER FLIGHT (select 4) $8

BOTTLE

Domestic Beers $3.50
Heineken, Corona & Stella $4.50
Seasonal Craft Beer $4.50
Crispin Apple or Pear Cider $5
Coors Non-Alcoholic $3
By the Glass

WHITE

MARYHILL Riesling, OR | 7 | 26
MADDALENA White Zinfandel, CA | 6 | 22
ST JOSEF’S Gewurztraminer, OR | 7 | 26
FIRESTEED Pinot Gris, OR | 8 | 30
EOLA HILLS Chardonnay, OR | 7 | 26
CHATEAU ST MICHELLE “MIMI” Chardonnay, CA | 10 | 38
TWIN ISLANDS Sauvignon Blanc, New Zealand | 9 | 34

RED

BRAZIN Old Vine Zinfandel, CA | 12 | 42
FIRESTEED Pinot Noir, OR | 10 | 38
MARYHILL Red Blend, WA | 9 | 34
DONA PAULA Malbec, Argentina | 8 | 30
COLUMBIA CREST GRAND ESTATES Merlot, WA | 8 | 30
THORNY ROSE Cabernet, WA | 8 | 30
SHARECROPPERS Cabernet, OR | 10 | 38

APPETITIFS

POCAS Ruby, Portugal | 8
POCAS Tawny, Portugal | 8

Cocktails

HOUSE SPECIALTIES

MOSCOW MULE 8
Stoli vodka, Goslings ginger beer served on the rocks with fresh lime

PENDLETON PUCKER 8
Pendleton Whiskey, ginger ale, orange juice and lime on the rocks

SUNNYSLOPE SEABREEZE 8
Sunny slope Nectarine Vodka, cranberry juice and grapefruit

BROKER’S PROMISE 7.50
Broker’s Gin, sprite, cranberry juice and strawberry puree topped with a fresh strawberry

JOJO’S ISLAND TWIST 12
A top shelf Long Island with Bacardi, Kettle One, Tanqueray, Cointreau, pineapple juice and a splash of pomegranate

FROZEN DRINKS

FROZEN CLASSICS 7.5
MARGARITAS, DAIQUIRIS & PINA COLADAS
Choice of Flavor:
- Strawberry
- Triple Berry
- Peach
- Mango

SANGRIA 7
Red wine and triple berry puree
OR
White wine with peach puree
Blended or on the rocks

COLUMBIA COOLER 8
Meyer’s Dark Rum & Piña Colada swirled with triple berry puree and topped with whipped cream
Bar Menu

HOUSE BREADED CHICKEN TENDERS
Served with BBQ sauce or ranch 8

CRISPY CHICKEN WINGS
Tossed in spicy hoisin sesame sauce 9

ROASTED GARLIC HUMMUS
Cucumbers, mixed olives, warm pita bread 7

CRISPY PORK POT STICKERS
With spicy sesame soy sauce 8

CREAMY SPINACH ARTICHOKE DIP
Served with tortilla chips 7

CHIPS AND SALSA 4

FRIED GARLIC PARMESAN FRIES 6

CASCADE NATURAL CHEESEBURGER
With Tillamook white cheddar and fries 11

FISH AND CHIPS
NW cod with house made tartar 14

ARTICHOKE PESTO PIZZA
With fontina cheese 12

PEPPERONI PIZZA
With mozzarella and parmesan 12

NON-ALCOHOLIC

Coke, Diet Coke, Sprite 2.50
Rock Star 3
Crater Lake Sodas 3
Iced Tea 2
Lemonade 2.50
Strawberry Lemonade 3
San Pellegrino 2.50
Beer

CRAFT PINT 6

Widmer Hefeweizen  Portland, OR | 4.9% ABV
Laurelwood Tree Hugger Porter Portland, OR | 5.8% ABV
Everybody's Local Logger Lager White Salmon, WA | 4.8% ABV
Ninkasi Total Domination IPA Eugene, OR | 6.7% ABV
Double Mountain Vaporizer Pale Hood River, OR | 6.0% ABV
Terminal Gravity ESG Enterprise, OR | 5.4% ABV
Shock Top Belgian White Golden, CO | 5.2% ABV
Fish Tale Organic Amber Olympia, WA | 5.0% ABV
Good Life Descender IPA Bend, OR | 6% ABV
Local Seasonals (ask your server)

BEER FLIGHT (select 4) 8

BOTTLE

Domestic Beers 3.50
Heineken, Corona & Stella 4.50
Seasonal Craft Beer 4.50
Crispin Apple or Pear Cider 5
Coors Non-Alcoholic 3
### By the Glass

**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARYHILL Riesling</td>
<td>OR</td>
<td>7</td>
<td>26</td>
</tr>
<tr>
<td>MADDALENA White Zinfandel</td>
<td>CA</td>
<td>6</td>
<td>22</td>
</tr>
<tr>
<td>ST JOSEF’S Gewurztraminer</td>
<td>OR</td>
<td>7</td>
<td>26</td>
</tr>
<tr>
<td>FIRESTEED Pinot Gris</td>
<td>OR</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td>EOLA HILLS Chardonnay</td>
<td>OR</td>
<td>7</td>
<td>26</td>
</tr>
<tr>
<td>CHATEAU ST MICHELLE “MIMI”</td>
<td>CA</td>
<td>10</td>
<td>38</td>
</tr>
<tr>
<td>TWIN ISLANDS Sauvignon</td>
<td>New Zealand</td>
<td>9</td>
<td>34</td>
</tr>
</tbody>
</table>

**RED**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRAZIN Old Vine Zinfandel</td>
<td>CA</td>
<td>12</td>
<td>42</td>
</tr>
<tr>
<td>FIRESTEED Pinot Noir</td>
<td>OR</td>
<td>10</td>
<td>38</td>
</tr>
<tr>
<td>MARYHILL Red Blend</td>
<td>WA</td>
<td>9</td>
<td>34</td>
</tr>
<tr>
<td>DONA PAULA Malbec</td>
<td>Argentina</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td>COLUMBIA CREST GRAND ESTATES</td>
<td>Merlot, WA</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td>THORNY ROSE Cabernet</td>
<td>WA</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td>SHARECROPPERS Cabernet</td>
<td>OR</td>
<td>10</td>
<td>38</td>
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**APPERITIFS**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>POCAS Ruby</td>
<td>Portugal</td>
<td>8</td>
</tr>
<tr>
<td>POCAS Tawny</td>
<td>Portugal</td>
<td>8</td>
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</tbody>
</table>

### By the Bottle

**SPARKLING**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRAND IMPERIAL Brut Split</td>
<td>CA</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>DOMAINE ST MICHELLE Brut</td>
<td>WA</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>CHANDON Brut</td>
<td>WA</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>CHANDON Rose</td>
<td>WA</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>PERRIER JOUET Brut</td>
<td>France</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td>CUPCAKE Prosecco</td>
<td>Italy</td>
<td>26</td>
<td></td>
</tr>
</tbody>
</table>

**WHITES**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEVEN OF HEARTS Rose of Pinot Noir</td>
<td>OR</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td>SAVIAH &quot;THE JACK&quot; 2012 Riesling</td>
<td>Washington County, WA</td>
<td>34</td>
<td></td>
</tr>
<tr>
<td>SINEANN CELILO 2012 Gewurztraminer</td>
<td>Columbia Gorge, OR</td>
<td>42</td>
<td></td>
</tr>
<tr>
<td>KINGS ESTATE 2012 Pinot Gris</td>
<td>Willamette Valley, OR</td>
<td>46</td>
<td></td>
</tr>
<tr>
<td>CHLOE 2012 Chardonnay</td>
<td>Central, CA</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>MORGAN 2010 Chardonnay</td>
<td>Carmel Valley, CA</td>
<td>58</td>
<td></td>
</tr>
<tr>
<td>ST INNOCENT Chardonnay</td>
<td>Willamette Valley, OR</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>ARGYLE NUTHOUSE Chardonnay</td>
<td>Willamette Valley, OR</td>
<td>75</td>
<td></td>
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</table>
**By the Bottle**

**REDS**

**ANGELA** 2012 Pinot Noir, Willamette Valley, OR 62

**CRUMBLED ROCK** 2012 Pinot Noir, Dundee Hills, OR 62

**VAN DUZER** 2009 Pinot Noir, Willamette Valley, OR 68

**PHEASANT RUN** Aurora Red Blend, Columbia Valley, OR 54

**RODNEY STRONG SYMMETRY** 2008 Red Wine Meritage, Alexander Valley, CA 90

**SAVIAH** 2010 Syrah, Columbia Valley, WA 60

**SAN FABIANO** 2011 Chianti, Italy 42

**RED DIAMOND** 2011 Merlot, Paterson, WA 24

**NORTHSTAR** 2010 Merlot, Columbia Valley, WA 68

**ROSA MYSTICA** 2010 Cabernet Franc, Yakima Valley, WA 72

**HAPPY HOUR**

<table>
<thead>
<tr>
<th>HOUSE WINE 5</th>
<th>WELL MIXED DRINKS 4</th>
<th>DRAFT BEER 1 OFF</th>
<th>WELL MARTINIS 4</th>
</tr>
</thead>
</table>

**Cocktails**

**HOUSE SPECIALTIES**

<table>
<thead>
<tr>
<th><strong>MOSCOW MULE 8</strong></th>
<th><strong>CLASSIC MOJITO 8</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Stoli vodka, Goslings ginger beer served on the rocks with fresh lime</td>
<td>Bacardi Superior, fresh mint, lime, sugar and soda on the rocks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>PENDLETON PUCKER 8</strong></th>
<th><strong>BROKER’S PROMISE 7.50</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pendleton Whiskey, ginger ale, orange juice and lime on the rocks</td>
<td>Broker’s Gin, sprite, cranberry juice and strawberry puree topped with a fresh strawberry</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SUNNYSLOPE SEABREEZE 8</strong></th>
<th><strong>JOJO’S ISLAND TWIST 12</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunny slope Nectarine Vodka, cranberry juice and grapefruit</td>
<td>Top shelf Long Island with Bacardi, Kettle One, Tanqueray, Cointreau, pineapple juice, splash of pomegranate</td>
</tr>
</tbody>
</table>

**FROZEN DRINKS**

<table>
<thead>
<tr>
<th><strong>FROZEN CLASSICS 7.5</strong></th>
<th><strong>SANGRIA 7</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>MARGARITAS, DAIRUIRIS &amp; PINA COLADAS</td>
<td>Red wine and triple berry puree OR White wine with peach puree Blended or on the rocks</td>
</tr>
</tbody>
</table>

Choice of Flavor:
- Strawberry
- Triple Berry
- Peach
- Mango

**COLUMBIA COOLER 8**

Meyer’s Dark Rum & Piña Colada swirled with triple berry puree and topped with whipped cream