

## House Cocktails

### Sparkling & White Wine

Prosecco, Adriano Adami NV, Italy - 9  
Cava, Freixenet Brut NV, Spain (187 ml) - 7  
Soave Classico, Tedeschi 2007, Italy - 8  
Pinot Gris, Wallace Brook 2008, Oregon - 8  
Sauvignon Blanc, Clifford Bay 2009, New Zealand - 8  
Chardonnay, Hawk's View 2008, Oregon - 10  
Chardonnay, Angeline 2008, California - 8  
Blanc Seleccio, Can Feixes 2009, Spain - 9  
Vouvray, Monmousseau 2007, France - 7  
Rose, In Fine 2009, France - 8

### Red Wine

Pinot Noir, Joseph Drouhin 2008, France - 9  
Pinot Noir, Patricia Green Reserve 2008, Oregon - 14  
Farmhouse Red, David Hill NV, Oregon - 7  
Tantrum Red, Erin Glenn NV, Oregon - 11  
Tempranillo, Vina Gormaz 2008, Spain - 8  
Cannonau (Grenache), Sella & Mosca 2005, Italy - 8  
Cotes du Rhone, Kermit Lynch 2008, France - 9  
Cabernet, L'Ecole No. 41, Walla Walla 2007, WA - 19  
Cabernet, Rock & Vine 2006, California - 10

### Draught - 4.5

Klamath Basin, 8 Second Ale - Klamath Falls, Oregon  
Upright Brewing, Farmhouse Wheat - Portland, Oregon  
Caldera, Ashland Amber - Ashland, Oregon  
Lompoc, Proletariat Red (Nitro) - Portland, Oregon  
Ninkasi, Total Domination IPA - Eugene, Oregon  
10 Barrel Brewing, Sinistor Black Ale - Bend, Oregon

### Bottle Beer

Coors Light - Colorado 3  
Peroni - Italy 4  
Negra Modelo - Mexico 4  
Newcastle Brown Ale - England 4  
Chimay Peres Trappistes - Belgium 6  
Franziskaner Hefeweiss 16.9 oz - Germany 6  
Samuel Smith Oatmeal Stout 18.7 oz - England 6  
Bitburger Drive N/A - Germany 4

### The 2601 Cocktail - 9.5

Fee Brothers peach bitters, sugar cube, Adami Prosecco

### The Corpse Reviver II - 10

Aviation gin, Cointreau, Lillet Blanc, lemon juice, Pernod

### The French Pear - 12.5

Grey Goose la'Poire vodka, St-Germain, prosecco

### The Pomegranate Martini - 9

Indio blood orange vodka, Pama, pomegranate juice

### The Blueberry Martini - 9

Pearl blueberry vodka, Oregon blueberry puree, lemon juice

### The Rose City Sidecar - 11.5

Clear Creek pear brandy & cranberry liqueur, fresh lime

### Summer Sangria - 9

spiked white wine, fresh fruit, spices

### The Lewis Lemonade - 9

Indio marionberry vodka, lemonade, marionberry puree

### The Boston Moheato - 10.5

Medoyeff, ginger-habenero syrup, mint, lime, pomegranate

### The Bitter End - 9.5

Hendrick's gin, grapefruit juice, grapefruit bitters, Campari

### John's Cadillac Margarita - 14

Patron silver tequila, Cointreau, fresh lime, Grand Marnier

### The Cherry Manhattan - 9.5

cherry-infused bourbon, Cherry Heering, Fee Bros. Bitters

### The Mai Tai - 10

10 Cane rum, Amaretto, pineapple, oj, peach bitters, Myers

# Bar Menu

## Pantry a la Carte - \$5 each item

pickled farm vegetables	baba ghanoush
salt cod beignets	walnut dip
risotto fritters	hummus
chickpea fries	oregonzola dates
fava bean falafel	marcona almonds
artisan salami	marinated olives
tuna empanadas	Skyline Farm crudite
heirloom tomato toast	shrimp deviled eggs
onion & goat cheese	lamb meatballs

## Pantry Platter - 5 items above - 18 (13 hh)

### Housemade Focaccia 3 (2 hh)

Oregon olive oil

### Seasonal Soup 7 / 9 (3 hh)

prepared fresh daily

### Skyline Farm Salad 9 (5 hh)

farm vegetable shavings, fennel, pine nuts, parmesan

### Farmhouse Fattoush 11 (6 hh)

pita, cucumbers, tomatoes, sumac dressing

### Beet Salad 12 (6 hh)

feta cheese, spiced coconut, almonds

### Cooked Greens & Beans 11 (6 hh)

grilled bread, pine nuts, raisins, olives

### Panzanella Caprese 13 (7 hh)

heirloom tomatoes, mozzarella, farm basil

### Cheese Plate 14 (10 hh)

regional & imported cheeses

### Fig Raclette 12 (8 hh)

fresh figs, melted swiss mountain cheese

### Margherita Pizza Board 15 (10 hh)

tomatoes, fresh mozzarella, basil

### Duck Egg & Bacon Pizza Board 14 (9 hh)

slow cooked garlic, capers, fresh mozzarella

### Seared Scallops 16 (12 hh)

hazelnuts, hummus, tahini yogurt, local artichokes

### Clam Frites 12 (8 hh)

Manila clams, bacon, preserved lemon, smothered fries

### Mushroom Swiss Burger 14 (7 hh)

grilled onions, smoked bacon, marsala mayo

### Pulled Pork Sandwich 12 (6 hh)

tomato jam, farm cabbage slaw

### House-Cut Fries 6 (3 hh)

truffle oil, sea salt

*happy hour served daily from 3 - 6pm in the bar only*

*no substitutions & not available for take out*

*\$2.50 minimum drink order per person*

## Happy Hour Drink Specials

Lud's Weekly Wine 5

White Summer Sangria 6

Draft Beer 3