

SEASONAL COCKTAILS

Moscow Mule

Monopolowa Vodka, lime & ginger beer 7.75

Oregon Bulldog

Edgefield Coffee Liqueur, vodka, Irish cream, half & half, topped with cola 7.50

La Paloma

Sauza Blue Silver Tequila, fresh-squeezed grapefruit & lime 6.75

Cucumber Margarita

Sauza Blue Silver Tequila, triple sec, cucumbers & fresh-squeezed lime 7.75

Black Rabbit Sour

Kentucky Straight Bourbon Whiskey, sugar, lemon & a float of Black Rabbit Red Wine 7.25

Old Fashioned

Kentucky Straight Bourbon Whiskey, Angostura aromatic bitters & a touch of sugar 7.50

Signature Coffee Nudge

Edgefield Coffee Liqueur, Longshot Brandy, dark crème de cocoa, fresh-roasted coffee and whipped cream 7.75

Brandy Squeeze

Edgefield Longshot Brandy, Angostura aromatic bitters, fresh-squeezed lemon & lime 10

Edgefield Fizz

Edgefield Herbal Liqueur No. 7, fresh squeezed lemon & soda water 7.75

HAPPY HOUR BEVERAGES

served daily 3–6pm & 10pm–midnight

McMenamins Ales 4.75 pint / 13 pitcher

Brewery Flight 7 six samples

Red or White Wine Flight 7 three samples

Edgefield Wine 6.75 glass

White Rabbit, Black Rabbit Red, Pinot Noir, Fireside Zinfandel *Port-Style*

Edgefield Hard Cider 5.75 pint

Well Drinks 4.50

PBR 2.95 pint

Botanical Mule 7

Gables Gin, Herbal No. 7 Liqueur, mint, fresh-squeezed lemon & ginger beer

FOOD SPECIALS

Dragon Boats

spiced ground pork, pickled daikon & carrot slaw, rice noodles, cilantro, Sriracha mayo, z fried shallots, lettuce cups 10.25

Mad Greek Tuna Salad*

grilled albacore tuna steak, feta, romaine, arugula, Greek olive salsa, cucumber, tomato, bell peppers, marinated onions, Black Rabbit Red vinaigrette 16.50

Soprano Sandwich

garlic-herb seasoned chicken, prosciutto, Provolone, arugula, tomato, red onion & herb aioli on olive ciabatta with your choice of fresh-cut fries or tater tots 14.50

Primavera Veggie Lasagna

baked garlic-herb tofu, spring vegetables & rosemary Alfredo lasagna topped with zesty tomato sauce, Provolone & Parmesan cheeses served with garlic bread 14.50

The New Yorker Pizza

ricotta & mozzarella cheeses with Italian sausage & our pizza sauce 9.25/21

HAPPY HOUR FOOD

served daily 3–6pm & 10pm–close, minimum drink purchase of 2 dollars per person, no substitutions, additions or to go orders

Cajun Tots · Fresh-Cut Fries · Tuna Salad Slider 3.25

**Truffle Fries · Half Brewer's Salad
Half Hail! Caesar Salad** 4.25

**Little Veggie Slider · Mini Cheeseburger*
Let's Be Frank** 5.25

Dry Fried Brussels Sprouts · Hummus 6.25

**Scooby Snacks · Thai Sweet Potato Fries
Pretzel Sticks & Fondue** 7.25

DESSERTS & MILKSHAKES

Black & Tan Brownie

caram-ale sauce & Tillamook® vanilla bean ice cream 7.50

Lilikoi-Coconut Tart

tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 7.50

Phil's Salted Caramel Tart

dark chocolate hazelnut sauce, Oregon filberts, whipped cream 7.50

Hand-Scooped Milkshakes

chocolate or vanilla made with Tillamook® vanilla bean ice cream 5.75

Terminator-Chocolate Milkshake

chocolate syrup & our Terminator Stout 6.75

Mocha Milkshake

McMenamins iced coffee & chocolate syrup 6.75

Caram-Ale Pecan Milkshake

Tillamook® vanilla bean ice cream, pecan butter, caram-ale sauce 6.50

BAGDAD

4/12/17

**Items are cooked to order. Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness*

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noodles, cilantro, Sriracha mayo, z
fried shallots, lettuce cups 10.25

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baked garlic-herb tofu, spring vegetables & rosemary
Alfredo lasagna topped with zesty tomato sauce,
Provolone & Parmesan cheeses served with garlic bread
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