

# Portland Spirit BAR MENU



## CHILLED | \$14

### Portland Mule

Rogue Bayfront Vodka, ginger beer and lime

### Aperol Spritz

Aperol, brut and a splash of soda

### Little Dinghy

Captain Morgan Spiced Rum, Malibu, cranberry, pineapple and orange juice

### Cadillac Margarita

*(or ask for Banhez Mezcal)*  
Cazadores Tequila, sweet & sour, orange juice with a Grand Marnier float

### Lemon Drop

Rogue Bayfront Vodka, sweet & sour, Triple Sec and orange juice

### Spirit '94

Aviation Gin, Triple Sec, lemon juice and brut

### Captain's Manhattan

Maker's Mark Bourbon Whiskey, sweet vermouth, Angostura bitters, served up

### Rip Tide

Timberline Vodka, Bacardi Rum, Blue Curaçao, sweet & sour and 7UP

### Cannon Ball Run

Pendleton Whiskey, hard cider and a splash of cranberry

## Westward Old Fashioned | \$22

Westward Whiskey, Grand Marnier, bitters with a cherry and orange twist

For a limited time, we are proud to offer Westward Whiskey, the highest rated American single malt made right here in Portland, Oregon.

*Not included in drink packages*



## HEATED | \$14

### Spanish Coffee

*(or make it a Moroccan)*  
151 Rum, Triple Sec, Kahlúa, coffee, flamed with spices and fresh whipped cream

### BFK

St. Brendan's Irish Cream, Frangelico, Kahlúa, coffee and fresh whipped cream

### Drunken Irish Sailor

Jameson Irish Whiskey, St. Brendan's Irish Cream, coffee and fresh whipped cream

### Grand Nudge

Kahlúa, crème de cocoa, coffee, Grand Marnier and fresh whipped cream

### Blueberry Tea

Grand Marnier, Disaronno Amaretto and earl grey tea

### Mill Ends Cocoa

Peppermint Schnapps, Kahlúa, cocoa and fresh whipped cream



## SCOTCH

Glenlivet 12yr | \$13

Lagavulin 16yr | \$24

Glenfiddich 18yr | \$26



### Upgrade any drink

with a souvenir glass (\$10)  
or a souvenir mug (\$15)





## Wine

### WHITES

	glass/bottle
House	10/32
Josh Cellars Rosé (CA)	11/34
Wine by Joe Pinot Gris (OR)	11/36
Jacob's Creek Moscato (AUS)	11/36
Three Rivers Chardonnay (WA)	36
Chateau Ste Michelle Riesling (WA)	36
Kim Crawford Sauv Blanc (NZ)	36

### SPARKLING

House Brut	10/32
Argyle Brut (OR)	60
Jean Dumangin Champagne (FR)	120

*A premier cru Champagne, directly imported by Blizzard, a local family-operated business*

### REDS

House	10/32
Waterbrook Malbec (WA)	11/36
Josh Cellars Legacy Red Blend (CA)	12/38
Browne Family Cabernet Sauvignon (WA)	12/42
Erath Resplendent Pinot Noir (OR)	13/48
Orin Swift Abstract Red (CA)	46
Abbey Road Farm Estate Pinot Noir (OR)	70
Frank Family Cabernet Sauvignon – Napa Valley (CA)	100



## Beer

### DRAFT BEER | \$10

Lost Coast Tangerine Wheat  
Rogue Dead Guy IPA  
Crux Pilsner  
Seasonal

### BOTTLES | \$8

Coors Light | Hard Seltzer | Hard Cider  
Corona | Black Butte Porter

## Non Alcoholic



### BOTTLED BEVERAGES | \$7

Bedford's Root Beer (0% ABV)  
Bedford's Ginger Beer (0% ABV)  
Stella Artois Liberté (0% ABV)

### SPECIALTY NON-ALCOHOLIC | \$8

#### **Orange Vanilla Cream Soda**

Orange Juice, Vanilla Torani, soda  
and whipped cream

#### **Spring Tide**

Blend of pineapple, orange, grapefruit  
and cranberry juice with a splash of 7UP

#### **Buttered Rum Cocoa or Hot Caramel Apple Cider**

Torani flavoring topped with fresh whipped cream

#### **Commodore's Cranberry**

Lime juice, cranberry and a splash of soda

#### **Pineapple Lime Spritzer**

Pineapple juice, lime juice, ginger beer  
and a splash of soda

#### **Fish out of Water**

Raspberry Torani, 7UP, sweet & sour, topped with a  
gummy fish

#### **Strawberry Swirl**

Blended strawberry, sweet & sour, topped with fresh  
whipped cream

#### **Strawberry Lemonade** | refills included

#### **Martinelli's Apple Cider** | bottle \$15

### SODAS, COFFEE, TEA | \$6

(refills included)

RC, diet RC, 7UP, lemonade, tonic, iced tea,  
hot tea, Longbottom coffee

#### *Please Note:*

- Corkage fee \$25 per bottle up to 750ml
- We limit splitting checks to 2 per table
- Gratuity charge of 22% for parties of 10 or more
- Purchased bottles of wine may be taken off premise – request a wine bag from your server



Fall/Winter 2024