

# Portland Spirit BAR MENU



## CHILLED | \$15

### Portland Mule

Portland 90 Vodka, ginger beer and lime

### PDX at Midnight

Disaronno Amaretto, Bar Pilot Chai Tea Vodka, Kahlúa and half & half

### 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

Portland 90 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

### Rip Tide

Portland 90 Vodka, Bacardi Rum, Blue Curaçao, sweet & sour and 7UP

### Cannon Ball Run

Pendleton Whiskey, hard cider and a splash of cranberry

### Longbottom Martini

Bar Pilot Chai Tea Vodka, Kahlúa, Crème de Cacao, Longbottom coffee

## 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 American Single Malt made right here in Portland, Oregon.

*Not included in drink packages*



## HEATED | \$15

### 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 Steven Smith Lord Bergamot 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        |
| Mirassou Moscato (CA)              | 11/36        |
| Imagery Chardonnay (CA)            | 11/36        |
| 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 |
| Bogle Essential Red Blend (CA)                        | 11/36 |
| Browne Family Cabernet Sauvignon (WA)                 | 12/42 |
| Haven Feja Vineyard Pinot Noir (OR)                   | 11/36 |
| Orin Swift Abstract Red (CA)                          | 46    |
| Ponzi Laurelwood Pinot Noir (OR)                      | 80    |
| Frank Family Cabernet Sauvignon –<br>Napa Valley (CA) | 100   |



## Beer

### REGIONAL DRAFT BEER | \$10

Buoy Cream Ale  
Level Game On! IPA  
Crux Pilsner  
Seasonal

### BOTTLES & CANS | \$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)  
Best Day Brewing IPA (< 0.5% ABV)

### SPECIALTY NON-ALCOHOLIC | \$8

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

Orange juice, vanilla Torani, cream, soda and fresh 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

#### **Martinelli's Apple Cider** | \$8 glass | \$15 bottle

### REFILLABLE BEVERAGES | \$6

RC, Diet RC, 7UP, Lemonade (plain or strawberry), Tonic, Iced Tea, Longbottom Coffee

#### **Steven Smith Hot Tea** (1 refill included)

Jasmine Silver Tip, British Brunch, Meadow, Lord Bergamot, Peppermint Leaves

#### *Please Note:*

- Corkage fee \$25 per bottle up to 750ml
- We limit splitting checks to a maximum of two per table
- Service 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
- Any onboard tabs left unpaid will be charged to card on file and incur a 22% service charge.



Fall/Winter 2025