


Draft BEER & CIDER

CRISP & REFRESHING

 **BREAKSIDE PILSNER** - Unfiltered lager with German pilsner malt and floral notes. 5.2% ABV | Oregon


BUD LIGHT - A light-bodied lager. 4.2% ABV | Missouri

 **CASCADE LAKES BLONDE BOMBSHELL** - This ale has a light body and a smooth finish. 4.3% ABV | Oregon

COORS LIGHT - Light gold with a clean finish. 4.2% ABV | Colorado

 **DOUBLE MOUNTAIN KÖLSCH** - Unfiltered and generously hopped with a subtle fruitiness and rounded maltiness. 5.2% ABV | Oregon

KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | Hawaii


 **PFRIEM PILSNER** - Aromas of fresh flowers and honey with a crisp and spicy finish. 4.9% ABV | Oregon


STELLA ARTOIS - Pours a transparent straw color with a nice white fluffy head. Smells of grain, wheat and pale malts. 5% ABV | Belgium


HOPPY

 **10 BARREL CLOUD MENTALITY HAZY IPA** - Bursting with vivid flavors, tropical fruit notes, and epic aromas. 7% ABV | 55 IBU | Oregon

 **BONEYARD BONE-A-FIDE IPA** - Big hoppy finish with Citra hops. Floral aromas and golden to copper in color. 5.5% ABV | 38 IBU | Oregon


 **BONEYARD RPM IPA** - Pineapple and citrus notes. Dry hopped using four NW hop varieties. 7.5% ABV | 75 IBU | Oregon

 **BREAKSIDE IPA** - Slightly sweet maltiness with a unique composition of 5 Pacific NW hops. 6.2% ABV | 73 IBU | Oregon

 **CRUX CAST OUT IPA** - A balanced and bronzy ale, with medium hop bitterness complemented by moderate maltiness, with aromas and flavors reminiscent of passion fruit. 7.6% ABV | 60 IBU | Oregon

 **DESCHUTES FRESH SQUEEZED IPA** - A large amount of citra and mosaic hops give this IPA prominent grapefruit flavor. 6.4% ABV | 60 IBU | Oregon

 **ECLIPTIC STARBURST IPA** - 100% Pale malt makes for a super clean finish and highlights the hop flavors and aromas. 7.8% ABV | 75 IBU | Oregon

 **FORT GEORGE CITY OF DREAMS PALE ALE** - Hazy, sweet, juicy, and very easy drinking. 5.5% ABV | Oregon

 **FORT GEORGE VORTEX IPA** - A solid balanced IPA with hop flavors and a sweet malty backbone. 7.4% ABV | 97 IBU | Oregon

 **HOP VALLEY STASH PANDA HAZY IPA** - Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | Oregon

 **MIGRATION MO-HAZE-IC IPA** - This hazy IPA is loaded with passion fruit, papaya and orange aromas. 6.1% ABV | 44 IBU | Oregon

 **OLD TOWN PILLOWFIST HAZY IPA** Over 4 POUNDS of hops per barrel, it delivers a complex & aromatic brew. 6.8% ABV | Oregon

 **SUNRIVER VICIOUS MOSQUITO IPA** Brewed with NW hops - this brew finishes crisp and dry. 7% ABV | Oregon

 **VON EBERT VOLATILE SUBSTANCE IPA** - Medium-bodied, with Mosaic and Simcoe hops. 6.9% ABV | Oregon

 Indicates a local Oregon craft beer.

RICH & MALTY


 **ANCESTRY IRISH RED** - A light-bodied ale with a touch of caramel and roast. 5.4% ABV | 21 IBU | Oregon

MAC & JACK'S AFRICAN AMBER - Aroma of caramel, floral and citrus hops with a good balance of malt and hops. 5.2% ABV | Washington

DARK & ROASTED

GUINNESS STOUT - Dark coffee brown in color with roasted malt grains and flavors of coffee and dark chocolate. 4.2% ABV | Ireland

 **PELICAN BREWING TSUNAMI EXPORT STOUT** Jet black and dark seductive aromas, dark chocolate and cappuccino flavors. 7% ABV | Oregon


 **THREE CREEKS FIVEPINE CHOCOLATE PORTER** A robust Porter featuring 2 lbs. per barrel of the finest Belgian dark chocolate. 6.2% ABV | Oregon

WHEAT


BLUE MOON BELGIAN WHITE - An unfiltered, citrusy witbier with a smooth finish. 4.7% ABV | Colorado

 **WIDMER HEFEWEIZEN** - A golden unfiltered wheat beer that is truly cloudy and clearly superb. The first American Hefeweizen. 4.7% ABV | Oregon

CIDER

 **AVID BLACKBERRY CIDER** - The tartness of blackberry is rounded out by the complexity of elderberry, leaving a dry and rich finish. 6.4% ABV | Oregon

ACE PINEAPPLE CIDER - Refreshing pineapple cider with instant sweet taste with a tart finish. 5% ABV | California

 **2 TOWNS BRIGHTCIDER** - Radiant and balanced, BrightCider shines with Newtown Pippin apples. 6% ABV | Oregon

BOTTLES & CANS

BUDWEISER, BUD LIGHT, COORS LIGHT, CORONA, HEINEKEN, MODELO ESPECIAL MICHELOB ULTRA, MILLER LITE (16OZ. CAN), STRONGBOW CIDER, OMISSION (GF), PBR (16OZ. CAN), HEINEKEN 0.0 (N/A), DESCHUTES BLACK BUTTE PORTER (N/A),

TOPO CHICO STRAWBERRY GUAVA SELTZER - (12OZ. CAN)

WHITE CLAW -MANGO OR BLACK CHERRY (12OZ. CAN)



TASTE ANY 6 BEERS FOR \$14
THE OREGON FLIGHT

PFRIEM PILSNER | DOUBLE MOUNTAIN KOLSCH
HOP VALLEY STASH PANDA HAZY IPA | BONEYARD IPA
PELICAN BREWING TSUNAMI EXPORT STOUT | ANCESTRY IRISH RED



Refreshers

Fresh Squeezed

BLOOD ORANGE GINGER ICED TEA
HIBISCUS BASIL LEMONADE
PASSION FRUIT & MANGO AGUA FRESCA
LEMONADE & STRAWBERRY LEMONADE
ORANGE & GRAPEFRUIT JUICE

N/A BEVERAGES & WATERS

TOPO CHICO MINERAL WATER
SAN PELLEGRINO SPARKLING WATER
(ORIGINAL, BLOOD ORANGE)
HENRY'S ROOT BEER
REED'S GINGER BEER



COKE, DIET COKE, SPRITE,
DR. PEPPER

TEAS, COFFEE & ENERGY

TAZO ICED TEA
TAZO ASSORTED HOT TEAS
ARNOLD PALMER
SEATTLE'S BEST COFFEE
RED BULL (ORIGINAL)
RED BULL (TROPICAL YELLOW)
RED BULL (WATERMELON RED)
RED BULL (SUGARFREE)

 Indicates a local Oregon craft beer.

Craft COCKTAILS

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 11.95

* **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 12.5

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 12.95

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 13.95

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 11

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.5

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 12.95



Modern CLASSICS

BOURBON OLD FASHIONED

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 13.95

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 14.95

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 11.95

CUCUMBER ROSEMARY GIN & TONIC

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.5

* **PEAR MARTINI**

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 12.95

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 12

BACON BLOODY MARY

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 12

FRESH FRUIT SANGRIA

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 12.5

FRESH SQUEEZED MARGARITA

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 12.5

ESPRESSO MARTINI

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.5

Featured WINES

**Served in a glass 6oz. / 9oz. / Bottle*

WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 37

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 46

CAYMUS CONUNDRUM WHITE BLEND CA | 11 / 14.5 / 39

A to Z PINOT GRIS OR | 11.5 / 15 / 40

ECCO DOMANI PINOT GRIGIO IT | 9.5 / 13 / 33

WILLAMETTE VALLEY PINOT GRIS OR | 11.5 / 15 / 40

JOEL GOTT SAUVIGNON BLANC CA | 11 / 14.5 / 39

* KIM CRAWFORD SAUVIGNON BLANC NZ | 12.5 / 16 / 44

KENDALL-JACKSON V.R. CHARDONNAY CA | 11.5 / 15 / 40

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 49

SONOMA CUTRER CHARDONNAY CA | 50 (Bottle)

RED

KINGS RIDGE PINOT NOIR OR | 13 / 16.5 / 46

SEA SUN PINOT NOIR CA | 11 / 14.5 / 39

MEIOMI SONOMA PINOT NOIR CA | 13 / 16.5 / 46

* CAYMUS CONUNDRUM RED BLEND CA | 11.5 / 15 / 40

THE PRISONER RED BLEND CA | 79 (Bottle)

ALAMOS MALBEC AR | 10 / 13.5 / 35

MICHAEL DAVID PETITE PETIT SIRAH CA | 12 / 15.5 / 42

14 HANDS CABERNET WA | 10 / 13.5 / 35

FREAKSHOW CABERNET CA | 12 / 15 / 42

DAOU CABERNET SAUVIGNON CA | 52 (Bottle)

SPARKLING

WYCLIFF BRUT ROSÉ CA | 9 / 12.5 / 32

* LA MARCA PROSECCO IT | 13 (6oz.) / 46 (Bottle)

MUMM NAPA BRUT PRESTIGE CA | 50 (Bottle)

A 3% service charge will be added to all food & beverage sales. This service charge will help us offer benefits and competitive wages to all our employees. We are grateful for your loyal patronage and continued support of our staff. If you would like this charge to be removed, please let your server know and we will take it off.

Happy Hour Food

3pm - 6pm (7 Days a Week)
9pm - close (Thursday-Saturday)

\$7.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

\$8.95

SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

BEER BATTERED CHEESE CURDS Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce.

SPICY TUNA ROLL* Ahi tuna mixed with Sriracha, green onion & cilantro rolled in sticky rice and nori. Served with fried lotus root, soy glaze, Sriracha aioli, pickled ginger and sesame.

TRADITIONAL SCOTCH EGGS* Soft-boiled egg wrapped in pork sausage, breaded and crispy-fried.

\$9.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

OVEN BAKED SOFT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ PRAWNS With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

HAVE YOUR NEXT

Event with us!

Ask about reserving space for your
next private event!

tlevnts@ceghospitality.com

Happy Hour Bar

\$2 OFF 

ALL DRAFT BEER 16 oz. PINTS



COCKTAILS & WINES



\$7.95

THREE THIEVES Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

LION LEMONADE Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup.

\$8.95

PREMIUM WELL DRINKS

UNDERWOOD Rosé

MATUA Sauvignon Blanc

CLASSIC MIMOSA Fresh orange juice and Wycliff Brut.

RANCH WATER Sauza Hacienda Tequila, Topo Chico sparkling water, lime juice, agave and lime wedge.

\$9.95

CAYMUS CONUNDRUM Red or White Blend

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

PASSION FRUIT MANGO PUNCH Cruzan Light Rum, passion fruit & mango purée, agave nectar, orange & lime juice.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

BLOOD ORANGE MARGARITA Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour.

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

Join Us For
WINE
WEDNESDAY
1/2 PRICE
ALL BOTTLES

*No substitutions - Minimum \$3.95 beverage purchase.
Happy Hour food may not be ordered to-go*