

Draft Beer

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| Full Sail 'Amber' - "Amber Ale" | 5.50 |
| Bridgeport 'Blue Heron' - "Pale Ale" | 5.50 |
| Lagunitas 'Pils' - "Pilsner" | 5.50 |
| Pyramid 'Curve Ball' - "Summer Ale" | 5.50 |
| Everybody's Brewing 'Common Ale' - "IPA" | 5.50 |
| Guinness 'Draught' - "Dry Irish Stout" | 5.75 |

Bottled Beer

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|----------------------|----------|---------------------------|------|
| Session by Full Sail | 3.00 | Ninkasi 'IPA' | 4.50 |
| Coors Light | 4.00 | Blue Moon 'Belgium White' | 4.50 |
| Amstel Light | 4.50 | Widmer 'Hefeweizen' | 4.50 |
| Heineken | 4.50 | New Belgium 'Fat Tire' | 4.50 |
| Pacifico | 4.50 | Black Butte 'Porter' | 4.50 |
| Bitburger Drive | N/A 4.50 | Russian River 'Damnation' | 6.50 |
| Strongbow Hard Cider | 4.50 | | |

Sparkling Wines

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| Cava, NV Brut Reserve, Segura Viudas, 7 | |
| Penedès, Spain | |
| Champagne, Louis Roederer, Brut Premier, 15 | |
| Épernay, France | |
| Crémant, Simonette-Febvre, Brut Rosé, 11 | |
| Burgundy, France | |
| Sparkling Wine, 2007 Argyle Winery, Brut, 11 | |
| Willamette Valley, Oregon | |

White

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| Pinot Noir Rosé, 2010 JK Carriere, Glass, 13 | |
| Willamette Valley, Oregon | |
| Pinot Gris, 2010 J. Albin, 11 | |
| Willamette Valley, Oregon | |
| Chardonnay, 2009 St. Innocent, 15 | |
| Freedom Hill, OR | |
| Chardonnay, 2007 Louis Latour, 8 | |
| Ardeche, France | |
| Chardonnay, 2009 Durant, 12 | |
| Dundee Hills, Oregon | |
| Verdejo, 2008 Bodegas Naia, 10 | |
| Rueda, Spain | |
| Sauvignon Blanc, 2009 J. Christopher, 10 | |
| Willamette Valley, Oregon | |
| Pinot Blanc Blend, NV Walter Scott, Deux Blanc, 9 | |
| Willamette Valley, Oregon | |

Red

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|---|--|
| Pinot Noir, 2009 Evening Land, 15 | |
| Eola Amity Hills, Oregon | |
| Pinot Noir, 2009 Westrey, 12 | |
| Willamette Valley, Oregon | |
| Pinot Noir, 2009 Christopher Michael, 9 | |
| Willamette Valley, Oregon | |
| Malbec, 2008 Catena, 11 | |
| Alamos, Mendoza, Argentina | |
| Zinfandel, 2009 Turley Juvenile, 17 | |
| California | |
| Grenache Blend, 2009 Dom. JP Lafond, 11 | |
| Côtes du Rhône, France | |
| Merlot, 2008 Independent Producers, 8 | |
| Columbia Valley, Washington | |
| Cabernet Sauvignon, 2009 Sharecroppers, 10 | |
| Columbia Valley, Washington | |
| Cabernet Sauvignon, 2007 Louis M. Martini, 11 | |
| Napa Valley, California | |
| Cab/Syrah/Mer, 2007 Efesté, Final Final, 14 | |
| Columbia Valley, Washington | |
| Syrah, 2007 J. Scott, Del Rio Vineyard, 10 | |
| Rogue Valley, Oregon | |

Experience The Oregon Spirits! - Go Local -

Following the uprising of Northwest microbreweries, there has been a surge of microdistilleries in Portland and the surrounding areas recently. We have some great local flavors you need to check out! You can find them listed below . . .

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| Brandy - Selections from Clear Creek Distillery ~ | |
| Apple 12.25, Pear 11, Plum 9.25 | |
| Gin - Aviation 8.75, Cricket Club 6.75 | |
| Desert Juniper 8.50, Organic-Nation 8.00 | |
| Rogue Spruce 9, 12 Bridges 7.25 | |
| Liqueur - Clear Creek: Cassis or Raspberry 9.50 | |
| J. Witty Chamomile 10 | |
| Rum - Rogue White 9 | |
| Vodka - Crater Lake 7, Diamond 100 12.75 | |
| Elemental 10, Elemental Espresso/Vanilla 10 | |
| Medoyeff 9.25, New Deal 7.25 | |
| New Deal Hot Monkey 8.25, Superfly 7.50 | |
| Organic-Nation 8, Sub Rosa Tarragon 8 | |
| Whisky - Pendleton 7.50, Snake River Stampede 8.75 | |
| (both are Canadian blends, bottled here) | |

Event Calendar

Portland Timbers

Support your Timbers with a "Timber-Rita"!
\$5 El Jimador margaritas
offered on home-game days only

Upcoming Events

Winemaker Dinner with Willakenzie Winery
September 15th
6:30 pm and cost is \$65
Guest Chef Anthony Lamas from Seviche in
Louisville, Kentucky
September 10th
6:30 pm and cost is \$65

Summer of Riesling

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|------------------------------------|----|
| 2010 Teutonic, Chahelam Mtns, OR | 10 |
| 2008 Brooks, Willamette Valley, OR | 10 |
| 2009 Dr. Loosen, Mosel, GR | 12 |
| 2008 J.L. Wolf Kabinett, Pfalz, GR | 9 |

Classics

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|----------------------|--------------|
| American | 9.00 |
| Caipirinha | 8.50 |
| Le Sazerac | 10.00 |
| Mint Julep | 11.75 |
| O-N Negroni | 8.50 |
| Old Fashioned | 11.75 |
| Sidcar | 10.00 |

-Bar Manager-
Dustin Dickson

Scintillating

Drinks topped with sparkling wine

Elysian Nymph 10.00
Hennessy VS, Grand Marnier

Immortal French 75 8.00
Cricket Club Gin, lemon, sugar

Persephone's Dream 8.50
Stoli Vanil, cranberry juice, pomegranate

Seasonal Specialties

Barletta 11.00
Bombay Sapphire Gin, St. Germaine,
blueberry vinegar, grapefruit

Beet Magnifique 8.25
Smirnoff Vodka, Cynar, lemon
Ruby Jewell's beet sorbet

ESF 9.00
Genever, Dubbonet Rouge, soda

Fortaleza 8.75
Novo Fogo Cachaca, Pimms #1,
lemon, rhubarb gastrique

French Margarita 11.00
Grand Marnier, Jose Cuervo Tradicional,
Cointreau, lime, sugar

Pimm's Cucumber Deluxe 8.25
Absolut Citron Vodka, Pimms No. 1,
cucumber, lemon, sugar

Starburst 8.50
Absolut Acai Vodka, blueberry puree, mint,
lime, sugar, rhubarb bitters, soda

Stone Rose 8.25
Snake River Stampede Whisky, Grand
Marnier, white cranberry, lemon, sugar

*We proudly serve Fever Tree for
your soda and tonic selections*

"Respect the Marble!" ~ 2006

House Creations

Constructed by our talented bar staff for your enjoyment

Amen Corner 9.50
Absolut Wild Tea Vodka, Lemoncello,
lemon, sugar, rosewater, bitters, iced tea

Barbados Sling 8.00
Mt. Gay Rum, Benedictine, Cherry Heering,
lime, pineapple, soda

CGP 9.00
Bombay Sapphire Gin, Campari,
grapefruit juice, pomegranate

Dutchman 8.50
Ketel One Oranje, Bulleit Bourbon, lemon
sugar, Angostura and Orange bitters

Eiffel Tower 12.00
Ciroc Vodka, red grapes

Flapjack 8.25
Bulleit Bourbon infused with butter and
real Vermont maple syrup

Gatehouse 8.00
Organic Nation Vodka, Dolin Blanc,
blood orange bitters

Im-pear-ed 11.50
Clear Creek Pear Brandy, Triple Sec,
lemon, pear puree

Raspberry Crusta 8.50
Absolut Raspberri Vodka, Maraschino
Liqueur, lemon, sugar, Angostura bitters

Siren's Call 8.25
New Deal Hot Monkey Vodka, Dolin Rouge,
lemon, lime, orange, sugar

Tall Paul 8.50
Buffalo Trace Bourbon, ginger puree,
lemon, sugar, black tea

- Your Fine Spirits Therapists -

Jeremy Stone, Brian Hilby,
Ryan Brentley, Jen Folker,
Josh Yarbrough, Brianna Wells