

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

Royal Peach (Bartender's Pick) \$13

Winner of our '26 Summer cocktail competition!

Peach Crown, lemon, simple syrup, sugared rim.

Kentucky 75 \$14

Buffalo Trace, honey simple syrup, lemon, and sparkling wine.

Wildroots Lemon Drop \$14

Lemon, triple sec, and a sugared rim with choice of Wildroots Vodka: Marionberry, Huckleberry, Cranberry, Raspberry, Peach, or Grapefruit.

Singapore Sunset \$13

Gin, Cherry Herring, D.O.M Benedictine, triple sec, bitters, pineapple, lime, grenadine, topped with soda.

Cilantro Cucumber Margarita \$14

Hornitos Silver, lime juice, simple syrup, muddled cucumber and cilantro, tajin rim.

Empress Mule \$14

Empress Gin, ginger beer, lemon, honey, pineapple.

Jamaican Nightcap \$15

Appleton Estate, Banana Dekuyper, caramel syrup, espresso, and Kahlúa.

Americano \$15

Campari, Sweet Vermouth, splash of club soda.

Garden Side Spritz \$13

Bacardi silver, elderflower, lemon juice, hibiscus, lavender, top with soda.

MOCKTAILS

Grapefruit Rose Fizz \$8

Honey simple syrup, rose water, grapefruit juice, soda water, sugared rim.

Golden Peach Cooler \$7

Peach syrup, lemon juice, ginger beer, and a mint garnish.

After Hour \$10

Espresso, club soda, chocolate syrup and heavy whipping cream shaken.

Blushing Arnold Palmer \$5

Iced tea, lemonade, splash of grenadine.

Cherry Lime Pop \$7

Lime juice, dark cherry juice, ginger beer, dark cherry and lime garnish.

Lavender Lemonade \$5

Lavender syrup, lemonade.

Hot Chocolate \$6

Hot Apple Cider \$6

CIDER & SELTZER

White Claw \$5

Portland Cider Co. \$6

BEER

On Tap - Ask your server about our rotating tap selection. \$7

Cans & Bottles - Domestic & Import \$5

Coors Light
Bud Light
Busch Light
Michelob Ultra

Corona
Stella Artois
Clausthaler (NA)

Cans & Bottles - Craft \$6

Widmer Hefeweizen
Buoy IPA
Pelican Sea' N Red
Best Day Brewing Kolsch (NA)

OREGON GARDEN RESORT COCKTAIL LIST

HOT COCKTAILS

Kings Cider \$13

Crown Apple, Apple Pucker and hot cider.

Rose Hot Toddy \$12

Hot water, honey, lemon, Buffalo Trace and rose water.

Mexican Coffee \$12

Hornitos Reposado, Kapali coffee liqueur and coffee, topped with whipped cream and cinnamon sprinkles.

DESSERT DRINKS

White Pumpkin \$16

Bacardi Superior, RumChata and almond milk.

Queene Anne \$16

Whipped Vodka, Duggan's, Chocolate liquor, dark cherry juice, topped with a dark cherry.

Cinnamon Toast Martini \$13

Fireball, Frangelico, topped with cream.

Mochatini \$14

Chocolate liquor, Kapali coffee liqueur, Duggan's and espresso.

DESSERT

Brown Sugar Vanilla Bean \$12

Crème Brûlée

Rich brown sugar with real vanilla bean, delivering warm caramel notes and a smooth, comforting finish.

Lemon Blueberry \$10

Cake (Vegan)

Lemon cake layered with a lemon curd, glazed with coconut icing, topped with blueberry compote

Willamette Valley Pie \$9

Warm hand crafted slice of pie freshly baked, served with a scoop of local Umpqua vanilla bean ice cream. Ask your server for today's selection.

S'mores Deep Dish Cookie \$12

Chocolate chip and marshmallow cookie topped with vanilla bean, chocolate drizzle, and graham cracker crumbles.

Chocolate Ganache (GF) \$10

With marionberry compote and chocolate drizzle.

Brownie Sundae \$10

Triple chocolate brownie with one scoop vanilla bean ice cream topped with caramel and chocolate drizzle.

Cheesecake \$10

Ask your server for our flavor of the day.