

OREGON GARDEN RESORT COCKTAIL LIST

HOT COCKTAILS

Kings Cider

Crown Apple, Apple Pucker and hot cider.

Hot Buttered Rum

Housemade rum batter, Captain Morgan's, whipped cream a dash of cinnamon.

Mexican Coffee

Hornitos Silver, coffee liqueur and coffee, topped with whipped cream and cinnamon sugar.

Caramel Irish Coffee

Hot coffee, Jameson, Irish cream, Butterscotch Dekuyper, topped with whipped cream.

DESSERT DRINKS

After School Banana Bread

Vanilla Crown, banana liqueur, cinnamon, nutmeg and aromatic bitters sweetened with demerara and heavy cream.

Queene Anne

Whipped Vodka, Irish cream, chocolate liqueur, dark cherry juice, topped with a dark cherry.

Crème Brûlée Martini

Whipped vodka, Irish cream, white chocolate liqueur and cream shaken until smooth and velvety.

Mochatini

Chocolate liqueur, coffee liqueur, Irish cream and espresso, shaken silky smooth.

DESSERT

Brown Sugar Vanilla Bean Crème Brûlée \$12

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

Orange Almond Cake (Vegan) \$10

Moist almond cake slice with fresh orange zest finished with light citrus syrup.

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.

Chocolate Chip Deep Dish Cookie \$12

Chocolate chip cookie topped with vanilla bean ice cream, chocolate & caramel drizzle.

Chocolate Ganache (GF) \$10

Served on a hazelnut crust topped with marionberry compote & chocolate drizzle.

Brownie Sundae \$10

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

Cheesecake \$10

Ask your server for our flavor of the day.

FIRESIDE

— LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

Silk and Satin

A rich and velvety blend of dark rum, cream of coconut, coffee liqueur, crème de cacao, and espresso.

Crimson Canopy

Cazadores Blanco tequila with lemon juice, Aperol, elderflower liqueur, touch of bitters.

Midnight Molé

Pendleton Rye, Ancho Reyes Chile Liqueur, demerara, chocolate bitters.

Twisted Orchard

Apple and cinnamon vodka, Fireball, butterscotch liqueur, apple juice, and caramel.

Silverton Mule

Local Silverton Vodka, marionberry puree, lime juice, topped with refreshing ginger beer.

Royal Peach (Bartender's Pick)

Winner of our Summer '26 cocktail competition!

Peach Crown, lemon juice, simple syrup, sugared rim.

Covered Bridge Cosmo

Gallon House Gin, lime juice, Ula Orange Liqueur, hibiscus syrup.

Mangos and Ashes

Hornitos Reposado Tequila, mezcal, Ancho Reyes chile liqueur, mango puree, lemon juice, agave, and bitters.

The Fireside Sour

Dark rum, apricot brandy, Cointreau, lemon juice.

MOCKTAILS

Teal Typhoon

A tropical and refreshing blend of energy drink, pineapple juice, lemonade, and blue curaçao syrup.

Sour Raspberry Cooler

Raspberry puree and citrusy lemon and lime juices topped with crisp soda water.

After Hour

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

Blushing Arnold Palmer

Iced tea, lemonade, splash of grenadine.

Cherry Lime Pop

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

Lavender Lemonade

Lavender syrup, lemonade.

Hot Chocolate

Hot Apple Cider

CIDER & SELTZER

White Claw

Portland Cider Co.

BEER

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

Cans & Bottles - Domestic & Import

Coors Light	Corona
Bud Light	Stella Artois
Busch Light	Clausthaler (NA)
Michelob Ultra	

Cans & Bottles - Craft

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