FIRESIDE LOUNGE

SPECIALTY COCKTAILS

1859 Collins
Wild Roots Pear, Trillium Gin, elderflower liqueur and lime, topped with soda and garnished with rosemary.

SCM Manhattan
Bulleit Rye, sweet vermouth, Cherry Heering, cold brew coffee, orange and chocolate bitters.

Mistletoe Margarita
Hornitos Silver Tequila, Cointreau, cranberry juice and lime, served with a salted rim and rosemary garnish.

Silk and Satin
Dark rum, cream of coconut, coffee liqueur, crème de cacao and espresso.

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

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

Midnight Molé
Pendleton Rye, Ancho Reyes Chile Liqueur, demerara syrup and chocolate bitters, finished with orange peel.

The Fireside Sour
Dark rum, apricot brandy, Cointreau, lemon juice.

CIDER & SELTZER

White Claw

Portland Cider Co.

DESSERT DRINKS

Frosted Mochatini
Chocolate liqueur, coffee liqueur, peppermint schnapps, Irish cream and espresso.

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.

Northwest Berries & Cream
Whipped vodka, Wild Roots Huckleberry, raspberry, strawberry and cream.

MOCKTAILS

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

BEER

On Tap - Rotating selection

Cans & Bottles - Craft
Widmer Hefeweizen
Buoy IPA
Pelican Sea' N Red

Cans & Bottles - Domestic & Import

Coors Light
Bud Light
Busch Light
Michelob Ultra
Corona
Stella Artois

Non-Alcoholic
Best Day Brewing Kolsch (NA)
Clausthaler (NA)
Reubens Brews Party On IPA (NA)

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.

FIRESIDE LOUNGE

SHAREABLES

Garlic Parmesan Fries 7
Seasoned fries tossed in garlic parmesan & finished with fresh parmesan.
Upgrade to cajun fries | +1

Coconut Prawns 16
Six large prawns coated with panko & coconut, fried & served on a bed of cabbage with sweet chili sauce.

Loaded Potato Rounds 10
Fried potato rounds topped with cheddar cheese, bacon, green onions & drizzled with sour cream.

Fried Cauliflower Bites 12
Tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, buffalo, or cajun dry rub.

Chicken Wings 14
One pound of bone-in chicken wings tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, buffalo, or cajun dry rub.

Roasted Garlic Goat Cheese Crostini 16
Goat cheese rolled in toasted hazelnuts served with fresh roasted garlic, diced tomatoes & crostinis. Drizzled with balsamic, parsley oil & paprika oil.

Garlic Rosemary Hummus Plate 12
GF & V available
Garlic rosemary hummus topped with feta. Served with fresh vegetables, olives & fried naan.
Add extra naan | 2

ENTRÉES

Chicken Bacon Swiss Sandwich 22
Grilled chicken topped with swiss cheese, bacon, lettuce, tomato & mayo on a toasted brioche served with fries.
Upgrade to cajun fries | +1

***Fireside Burger** 22
Half-pound wagyu patty with onion, lettuce, tomato, pickle & cheddar. Served with seasoned fries.
Substitute sweet potato fries or onion rings | +3 Add bacon | +3 Upgrade to cajun fries | +1

Northwest Chicken Flatbread 16
Alfredo based flatbread topped with mozzarella cheese, grilled chicken, arugula, craisins & toasted hazelnuts.

Chicken Strips 12
Three breaded chicken strips served with seasoned fries.
Substitute sweet potato fries or onion rings | +3 Upgrade to cajun fries | +1

20% gratuity for parties of 6 or more, 3 split plate fee. *Our meats are cooked to the required temperatures. Upon request, we will cook to your specifications; however, consuming raw or under-cooked meats may increase your risk of food borne illness, especially in children or people with certain medical conditions.

FIRESIDE LOUNGE

HAPPY HOUR | 2-4pm

Garlic Rosemary Hummus Plate *GF & V available* 10
Garlic rosemary hummus topped with feta. Served with fresh vegetables, olives & fried naan. *Add extra naan | 2*

Chicken Wings 12
One pound of bone-in chicken wings tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, buffalo, or cajun dry rub.

Coconut Prawns 14
Six large prawns coated with panko & coconut shavings; fried & served on a bed of cabbage with sweet chili sauce.

Chicken Strips 8
Three breaded chicken strips served with seasoned fries.

Garlic Parmesan Fries 6
Seasoned fries tossed in garlic parmesan & finished with fresh parmesan. *Upgrade to cajun fries | +1*

Caesar Salad *GF available* 6
Fresh hearts of romaine lettuce, parmesan, croutons, roasted garlic, sundried tomatoes & caesar dressing.

Well Drinks | 5

Well Martini | 8

Well Manhattan | 8

1 off all Specialty Cocktails

House Wine | 5
Pinot Noir or Pinot Gris

On Tap | 6
Ask your server about our rotating tap selection.

Beer Back Special | 12
Enjoy any of our draft beers & a shot of Pendleton Whisky.

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.

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.

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.

Cheesecake 10
Ask your server for our flavor of the day.

Substitute sweet potato fries or onion rings for +2

20% gratuity for parties of 6 or more, $3 split plate fee. *Our meats are cooked to the required temperatures. Upon request, we will cook to your specifications; however, consuming raw or under-cooked meats may increase your risk of food borne illness, especially in children or people with certain medical conditions.

FIRESIDE LOUNGE

WINE LIST

RED

	Glass	Bottle
Willamette Valley Vineyards - Whole Cluster Pinot Noir Willamette Valley, Turner OR A nose of fig and dark cherry, blackberry, plum and oak finish.	18	52
Duck Pond Cellars - Pinot Noir Willamette Valley, Dundee OR	6	19
Sweet Cheeks Winery - Red Fusion Willamette Valley, Eugene OR An artful blend of Pinot Noir, Syrah, and Merlot.	13	39
Badger Mountain - Merlot Columbia Valley, WA Dark cherry, plum, and cocoa notes.	13	39
Revelry Vintners - Cabernet Sauvignon Columbia Valley, WA Oak, bold chocolate, black fruit, dry with a hint of leather.	14	45
Oak Ridge Winery - OZV Zinfandel Lodi, CA Aromas of blackberry & bing cherry with ample dark fruits on the palate, accented by notes of vanilla bean & cinnamon spice.	14	46
Saviah Cellars - The Jack Syrah Columbia Valley, Walla Walla WA Aromas of black cherry, charcuterie, orange peel, olives, anise.	14	42
David Hill Winery - Pinot Noir Willamette Valley, Forest Grove OR Elegant and delicate, an interplay of black and red fruit.	12	39
Foris Vineyards - Malbec Rogue Valley, Cave Junction OR Aromas of fresh ripe blackberry, boysenberry, musky florals, mint.	15	46
Pudding River Wine Cellars - Pinot Noir Willamette Valley OR Beautiful aromas of black cherry, leather, cedar and cinnamon.	15	48
Barnard Griffin - Cabernet Sauvignon Columbia Valley WA Plum, maraschino cherry and toasted oak flavors.	12	36
Barnard Griffin - Syrah Port Columbia Valley WA Plum, raspberry and vanilla.	19	54
Revelry Vinters - Limited Edition Blend Columbia Valley, Walla Walla WA	14	46
Revelry Vinters - Merlot Columbia Valley, Walla Walla WA	14	45
Farm on Golden Hill - Pinot Noir Silverton, OR	10	30

SPARKLING

Lovo Millesimato - Prosecco (split) Veneto, Italy		10
Flores by Carolina Mata - Sparkling Wine Spain	8	28
Left Coast Cellars - Blanc De Noir Van Duzer Corridor, OR		60
Paradis Vineyards - Bubbles of Paradise Silverton, OR	12	44

WHITE

	Glass	Bottle
Willamette Valley Vineyards - Pinot Gris Willamette Valley, Turner OR Aromas of passionfruit and honeysuckle with fresh flavors of apple and pear, well balanced with a rich lingering finish.	12	36
Willamette Valley Vineyards - Riesling Willamette Valley, Turner OR Semi sweet with aromas of nectarine, citrus and honeysuckle.	10	30
Duck Pond Cellars - Pinot Gris Willamette Valley, Dundee OR	6	19
Saviah Cellars - The Jack Chardonnay Columbia Valley, Walla Walla WA Vibrant aromatics of Asian pear, Fuji apples, and tropical fruit with hints of lemon bar and vanilla.	13	39
Duck Pond Cellars - Chardonnay Willamette Valley, Dundee OR Heavy oak & buttery textures for a vibrant, fruit-forward profile.	10	30
Quady North Winery - Rosé Rogue Valley, Jacksonville OR A bright citrus skin note balances the full fruit flavor.	13	39
Left Coast Estate - White Pinot Noir Willamette Valley, Rickreall OR Bright white wine with the body & aromas of a classic pinot noir.	14	44
J. Bookwalter Winery - Sauvignon Blanc Columbia Valley, Richland WA Flavors of passion fruit, citrus, honeydew melon.	13	39
Pudding River Wine Cellars - Chardonnay Willamette Valley OR Stainless steel fermented, flint and dried grass notes.	15	48
Wild Roots - Pinot Gris Willamette Valley OR White nectarine, honeydew, and Meyer lemon.	11	34
Barnard Griffin - Rosé of Sangiovese Columbia Valley WA Cherry and zingy raspberry flavors.	10	30
Paradis Vineyards - Pinot Gris Silvertron OR	11	39

CAPTAIN'S LIST

Bookwalter Winery - Cabernet Sauvignon, Columbia Valley WA	100
Saviah Cellars - Syrah, Stones Speak, Walla Walla WA	120
Quady North - Cabernet Franc, Applegate Valley OR	90
Georges Remy - Champagne, Champagne, France	180
Adelsheim Vineyard - Pinot Noir, Willamette Valley OR	80
Cristom Vineyards - Chardonnay, Eola-Amity Hills OR	65
Palmer & Co - Champagne Brut Reserve, France	95