

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

1910 Maple Old Fashioned	\$16	Spiced Grove	\$12
Pendleton Rye, Angostura Bitters, maple, garnished with an orange peel.		Captain Morgan, cranberry and lime juice, splash of Pepsi, garnished with dried lime.	
Very Berry Cosmo	\$14	MOCKTAILS	
Wild Roots Cranberry Vodka, triple sec, lime juice, cranberry juice, edible glitter, garnished with dried lime.		Citrus Rosemary Fizz	\$7
Spiced Pear Mule	\$13	Orange and lemon juice, honey simple syrup, club soda.	
Wild Roots Pear Vodka, lime juice, ginger beer, garnished with a cinnamon stick and dried lime.		After Hour	\$10
Hot Hive	\$15	Espresso, chocolate syrup, club soda, cream.	
Painted Lady Gin, lemon juice, jalapeno honey, garnished with dried lemon and jalapeno.		Sunset Cider	\$7
Harvest Margarita	\$15	Lemon juice, cranberry juice, grenadine, apple juice, and dash of spice.	
Hornitos Reposado, pumpkin, Amaretto, agave, pumpkin spice, with a cinnamon sugar rim, garnished with a cinnamon stick and dried lime.		Blushing Arnold Palmer	\$5
Crimson Sun	\$14	Iced tea, lemonade, splash of grenadine, lime garnish.	
Hornitos Silver, triple-sec, lime juice, grenadine, Angostura Bitters, garnished with dried lime and jalapeno.		Cherry Lime Pop	\$7
Fall Sangria	\$13	Lime juice, dark cherry juice, simple syrup, ginger beer.	
House Riesling, grapefruit and orange juice, Christian Brothers Brandy, triple sec, orange and lemon slices.		Lavender Lemonade	\$5
		Lavender syrup, lemonade.	
		Hot Chocolate	\$5
		Hot Apple Cider	\$5

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	Cans & Bottles - Craft	\$6
Coors Light	Corona	Widmer Hefeweizen	
Bud Light	Stella Artois	Omission IPA (GF)	
Busch Light	Clausthaler (NA)	Pelican Sea' N Red	
Michelob Ultra		Best Day Brewing Kolsch (NA)	

OREGON GARDEN RESORT COCKTAIL LIST

HOT COCKTAILS

Kings Cider \$13

Crown Apple, Apple Pucker and hot cider.

Buttered Rum \$12

Captain Morgan, hot buttered rum.

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

Lemon Crème Brûlée | \$12

Lemon crème brûlée with a sugar cookie garnish.

Cherry Lime Rickey | \$10 (Vegan)

Lime cake with cherry compote and coconut custard topped with toasted coconut.

Brownie Sundae | \$10

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

Cinnamon Crumb Coffee Cake | \$10

Cinnamon coffee cake with house made apricot ice cream topped with crushed candied walnuts.

Butterscotch & Oats

Deep Dish Cookie | \$11

Butterscotch and oats cookie topped with vanilla bean ice cream, praline pecans and a caramel drizzle.

Chocolate Ganache | \$10 (GF)

With marionberry compote and 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.