

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

Garden Side Spritz \$13

Bacardi Gold, elderflower, lavender and hibiscus syrups, lemon juice, topped with soda water.

Green Spring 43 \$12

Licor 43, lime juice, cucumber simple syrup, Crème de Minthe, tonic water.

Gin & Jam \$15

Empress Gin, raspberry puree, tonic water.

Black Forest Manhattan \$14

Bulleit Rye, Luxardo, sweet vermouth chocolate bitters.

Cucumber Cilantro Margarita \$14

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

Antique Dealer \$15

Whipped vodka, Kahlua, espresso, Frangelico.

White Wedding Cake \$15

Lemon vodka, white cocoa liquor, heavy cream, lemon zest garnish.

Fireside Orchard \$13

Hornitos, peach syrup, hot apple cider, dash of cinnamon.

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.

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

Espresso Crème Brûlée | \$12

Espresso crème brûlée.

Chocolate Peanut Butter Mousse | \$10 (Vegan)

Topped with chocolate sauce and crushed pretzels.

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.

Chocolate Chip

Deep Dish Cookie | \$11

Chocolate chip cookie topped with vanilla bean ice cream 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.