

# FIRESIDE

— LOUNGE —

## COCKTAIL LIST

### SPECIALTY COCKTAILS

<b>Garden Side Spritz</b>	\$13
Bacardi Gold, elderflower, lavender and hibiscus syrups, lemon juice, topped with soda water.	
<b>Green Spring 43</b>	\$12
Licor 43, lime juice, cucumber simple syrup, Crème de Minthe, tonic water.	
<b>Gin &amp; Jam</b>	\$15
Empress Gin, raspberry puree, tonic water.	
<b>Black Forest Manhattan</b>	\$14
Bulleit Rye, Luxardo, sweet vermouth chocolate bitters.	
<b>Cucumber Cilantro Margarita</b>	\$14
Hornitos Silver, lime juice, simple syrup, muddled cucumber and cilantro, tajin rim.	
<b>Antique Dealer</b>	\$15
Whipped vodka, Kahlua, espresso, Frangelico.	
<b>White Wedding Cake</b>	\$15
Lemon vodka, white cocoa liquor, heavy cream, lemon zest garnish.	
<b>Fireside Orchard</b>	\$13
Hornitos, peach syrup, hot apple cider, dash of cinnamon.	

### MOCKTAILS

<b>Grapefruit Rose Fizz</b>	\$8
Honey simple syrup, rose water, grapefruit juice, soda water, sugared rim.	
<b>Golden Peach Cooler</b>	\$7
Peach syrup, lemon juice, ginger beer, and a mint garnish.	
<b>After Hour</b>	\$10
Espresso, club soda, chocolate syrup and heavy whipping cream shaken.	
<b>Blushing Arnold Palmer</b>	\$5
Iced tea, lemonade, splash of grenadine.	
<b>Cherry Lime Pop</b>	\$7
Lime juice, dark cherry juice, ginger beer, dark cherry and lime garnish.	
<b>Lavender Lemonade</b>	\$5
Lavender syrup, lemonade.	
<b>Hot Chocolate</b>	\$6
<b>Hot Apple Cider</b>	\$6

### CIDER & SELTZER

<b>White Claw</b>	\$5
<b>Portland Cider Co.</b>	\$6

### BEER

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

<b>Cans &amp; Bottles - Domestic &amp; Import</b>	\$5
Coors Light	Corona
Bud Light	Stella Artois
Busch Light	Clausthaler (NA)
Michelob Ultra	

<b>Cans &amp; Bottles - Craft</b>	\$6
Widmer Hefeweizen	
Buoy IPA	
Pelican Sea' N Red	
Best Day Brewing Kolsch (NA)	

# OREGON GARDEN RESORT

## COCKTAIL LIST

### HOT COCKTAILS

<b>Kings Cider</b>	\$13
Crown Apple, Apple Pucker and hot cider.	
<b>Buttered Rum</b>	\$12
Captain Morgan, hot buttered rum.	
<b>Mexican Coffee</b>	\$12
Hornitos Reposado, Kapali coffee liqueur and coffee, topped with whipped cream and cinnamon sprinkles.	

### DESSERT DRINKS

<b>White Pumpkin</b>	\$16
Bacardi Superior, RumChata and almond milk.	
<b>Queene Anne</b>	\$16
Whipped Vodka, Duggan's, Chocolate liquor, dark cherry juice, topped with a dark cherry.	
<b>Cinnamon Toast Martini</b>	\$13
Fireball, Frangelico, topped with cream.	
<b>Mochatini</b>	\$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.