

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

Spiced Apple Pear Mule	\$13
Cinnamon Apple Wild Roots vodka, pear puree, fresh lime, ginger beer.	
Peanut Butter Old Fashioned	\$15
Makers Mark, Screwball Whiskey, Aztec Chocolate Bitters.	
Coffee 43	\$13
Kahlúa, Licor 43, espresso.	
Queen Bee	\$14
Empress gin, fresh lemon juice, apricot preserves, honey simple syrup, garnished with a cinnamon stick.	
Boulevardier	\$15
Sweet vermouth, Campari, Bulleit Rye.	
Butterscotch White Russian	\$12
Silverton Vodka, heavy cream, Kahlúa, butterscotch DeKuyper.	
Spiced Mai Tai	\$14
Pineapple juice, orange juice, Disaronno, spiced simple syrup, Monarch Silver Rum, and a Whalers Rum float.	
Spicy Blood Orange Margarita	\$14
Hornitos Reposado, blood orange puree, lime juice, triple sec, fresh jalapeño, Tajin rim.	

MOCKTAILS

Sweet Sunset	\$6
Orange juice, club soda, splash of grenadine.	
Blue Lagoon	\$6
Lime juice, blue curacao, club soda, cherry garnish.	
Blushing Arnold Palmer	\$5
Iced tea, lemonade, splash of grenadine, lime garnish.	
Cherry Lime Pop	\$7
Lime juice, dark cherry juice, simple syrup, ginger beer.	
Blood Orange Lemonade	\$5
Blood orange syrup, lemonade.	
Hot Chocolate	\$5
Hot Apple Cider	\$5

CIDER & SELTZER

White Claw	\$5
2 Towns Ciderhouse	\$6

BEER

Cans & Bottles - Domestic & Import \$5

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

On Tap \$7

Ask your server about our rotating tap selection.

Cans & Bottles - Craft \$6

Widmer Hefeweizen
 Omission IPA (GF)
 Pelican Sea' N Red

OREGON GARDEN RESORT COCKTAIL LIST

HOT COCKTAILS

- Caramel Irish Coffee** \$12
Hot coffee, Jameson, Baileys, butterscotch DeKuyper, whipped cream.
- Hot Buttered Rum** \$12
Housemade hot buttered rum mix, Captain Morgan, whipped cream and cinnamon.
- Marionberry Hot Toddy** \$13
Marionberry Wild Roots Vodka, honey simple syrup, hot water, lemon juice.
- Hot Cider with Tuaca** \$9
Hot cider with a shot of Tuaca.
- Mexican Coffee** \$12
Hornitos Silver, Kahlúa, coffee, and whipped cream, cinnamon.
- Spiked Hot Chocolate** \$9
Hot chocolate and peppermint schnapps.

SPECIALTY SHOTS

- Cinnamon Crunch** \$9
RumChata and Fireball.
- Three Wise Men** \$12
Johnny Walker Red, Jim Beam, Jack Daniels.
- Peanut Butter Cup** \$10
Chocolate liquor, Screwball Whiskey.
- Apple Pie Shot** \$10
Apple cinnamon vodka, apple cider, whipped cream.
- Nutty Irishman** \$9
Baileys and Frangelico.

DESSERT

Caramel Espresso Crème Brûlée | \$11 (GF)
Custard infused with caramel and espresso, topped with caramelized sugar.

Chocolate Ganache | \$9 (GF)
Chocolate flourless cake with a hint of espresso, topped with strawberry compote and chocolate syrup.

Chocolate Marionberry Cake | \$10 (Vegan)

Chocolate cake filled with chocolate custard and with powdered sugar and marionberry compote.

Triple Chocolate Brownie | \$10
Ghirardelli chocolate brownie served with one scoop of ice cream and topped with chocolate sauce and caramel sauce.

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.