

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

1910 Maple Old Fashioned \$16

Pendleton Rye, Angostura Bitters, maple, garnished with an orange peel.

Very Berry Cosmo \$14

Wild Roots Cranberry Vodka, triple sec, lime juice, cranberry juice, edible glitter, garnished with dried lime.

Spiced Pear Mule \$13

Wild Roots Pear Vodka, lime juice, ginger beer, garnished with a cinnamon stick and dried lime.

Black Forest Manhattan \$14

Bulleit Rye, Luxardo, chocolate bitters.

Raspberry Truffle White Russian \$15

Silverton Vodka, Kahlua, Chambord, chocolate liqueur.

Spice 75 \$13

Maple, spiced simple syrup, Bacardi, lime, and champagne.

Fireside Affair \$15

Bacardi, lemon, triple sec, cognac.

Sprig & Citrus Negroni \$15

London Dry Gin, Campari, sweet vermouth, blood orange, rosemary simple syrup.

Mistletoe Margarita \$14

Hornitos, Cointreau, lime, cranberry juice, simple syrup.

MOCKTAILS

Citrus Rosemary Fizz \$7

Orange and lemon juice, honey simple syrup, club soda.

After Hour \$10

Espresso, chocolate syrup, club soda, cream.

Sunset Cider \$7

Lemon juice, cranberry juice, grenadine, apple juice, and dash of spice.

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.

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.