

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

Cilantro Paloma	\$12	Moonstone Sangria	\$12
Hornitos Reposado, grapefruit and lime juice, agave, and cilantro with a Tajin rim.		Moonstone Chardonnay or Red Zinfandel, triple sec, Christian Brothers Brandy, OJ, lemon, lime, cherries, soda water.	
Peanut Butter Old Fashioned	\$15	Espresso Martini	\$14
Makers Mark, Screwball Whiskey, chocolate bitters.		Silverton Vodka, whipped vodka, Kahlua, espresso.	
Blueberry Lavender Bees Knees	\$13	MOCKTAILS	
Beefeater Gin, lemon juice, honey and lavender simple syrup.		Raspberry Cucumber Refresher	\$7
Grapefruit Elderflower Margarita	\$14	Raspberry puree, cucumber, lime juice, soda water.	
Hornitos Silver, elderflower syrup, triple sec, grapefruit and lime juice, agave.		Blue Lagoon	\$6
Peach Aperol Spritz	\$14	Lime juice, blue curacao, club soda, cherry.	
Aperol, peach syrup, brut, soda water.		Blushing Arnold Palmer	\$5
Basil Bourbon Smash	\$13	Iced tea, lemonade, splash of grenadine, lime garnish.	
Buffalo Trace, lemon juice, basil simple syrup garnished with basil and dried lemon.		Cherry Lime Pop	\$7
Americano	\$12	Lime juice, dark cherry juice, simple syrup, ginger beer.	
Campari, sweet vermouth, club soda.		Lavender Rosemary Lemonade	\$6
Wild Roots Lemon Drop	\$13	Lavender syrup, rosemary, lemonade.	
Wild Roots Vodka, triple sec, lemon Juice, simple syrup. Choice of Marionberry, Huckleberry, Cranberry, or Raspberry.		Hot Chocolate	\$5
Cucumber Refresher	\$12	Hot Apple Cider	\$5
Bacardi Silver, lime juice, simple syrup, club soda, muddled cucumbers.		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		Widmer Hefeweizen	
Bud Light	Corona	Omission IPA (GF)	
Busch Light	Stella Artois	Pelican Sea' N Red	
Michelob Ultra	Clausthaler (NA)	Best Day Brewing Kolsch (NA)	

OREGON GARDEN RESORT COCKTAIL LIST

HOT COCKTAILS

Caramel Irish Coffee \$12

Hot coffee, Jameson, Baileys, butterscotch DeKuyper, whipped cream.

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

Melon Ball \$10

Silverton Vodka, Midori, pineapple juice.

Paleta \$10

Hornitos Silver, watermelon pucker, tapatio, tajin rim.

Pink Starburst \$9

Silverton Vodka, watermelon pucker, sweet & sour mix.

Creamsicle \$9

Whipped vodka, OJ, simple syrup.

Tropical Joy \$9

Malibu, pineapple juice, banana liqueur.

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.