

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 Zinfanc triple sec, Christian Brothers Brandy, OJ lemon, lime, cherries, soda water.	
Peanut Butter Old Fashioned Makers Mark, Screwball Whiskey, chocolate bitters.	\$15	Espresso Martini Silverton Vodka, whipped vodka, Kahlua	\$14 ,
Blueberry Lavender Bees Knees Beefeater Gin, lemon juice, honey and	\$13	MOCKTAILS	
lavender simple syrup.		Raspberry Cucumber Refresher	\$ <i>7</i>
Grapefruit Elderflower Margarita Hornitos Silver, elderflower syrup, triple sec,	\$14	Raspberry puree, cucumber, lime juice, soda water.	
grapefruit and lime juice, agave.		Blue Lagoon	\$6
Peach Aperol Spritz	\$14	Lime juice, blue curacao, club soda, cher	ry.
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 Hot Apple Cider	\$5 \$5
Cucumber Refresher	\$12	CIDER & SELTZER	
Bacardi Silver, lime juice, simple syrup,		White Claw	\$5
club soda, muddled cucumbers.		Portland Cider Co.	\$6
	BEF	ER	
On Tap - Ask your serv	er abo	ut our rotating tap selection.	\$7
Cans & Bottles - Domestic & Import	\$5	Cans & Bottles - Craft	\$6
Coors Light Corona Bud Light Stella Artois Busch Light Clausthaler (NA Michelob Ultra		Widmer Hefeweizen Omission IPA (GF) Pelican Sea' N Red 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

SPECIALTY SHOTS

Melon Ball Silverton Vodka, Midori, pineapple juice.	\$10
Paleta Hornitos Silver, watermelon pucker, tapatio, tajin rim.	\$10
Pink Starburst Silverton Vodka, watermelon pucker, sweet & sour mix.	\$9
Creamsicle Whipped vodka, OJ, simple syrup.	\$9
Tropical Joy Malibu, pineapple juice, banana liqueur.	\$9

DESSERT

Caramel Espresso Crème Brûlée | \$11 (GF)

Hot chocolate and peppermint schnapps.

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 I \$10

Ask your server for our flavor of the day.