

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

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.