

FIRESIDE

LOUNGE

COCKTAIL LIST

SPECIALTY COCKTAILS

- Spiced Apple Pear Mule** \$13
Cinnamon Apple Wild Roots vodka, pear puree, fresh lime, ginger beer.
- S'mores Old Fashioned** \$15
Buffalo Trace, Aztec chocolate bitters, toasted marshmallow simple syrup, crushed graham cracker rim, toasted marshmallow.
- 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.
- Pumpkin Spice Dark & Stormy** \$12
Fresh pumpkin puree, Whalers Rum, lime juice, dash of nutmeg, ginger beer.
- 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

Vanilla Bean Crème Brûlée | \$11 (GF)

Custard infused with vanilla bean and 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.