

FIRESIDE

LOUNGE

SPECIALTY COCKTAILS

Pear Wine Spritz \$10

Vodka, Riesling, citrus, pear.

Blood Orange Sparkler \$11

Gin, Ginger liqueur, lemon, blood orange, thyme.

Pomegranate Margarita \$12

Reposado Tequila, citrus, pomegranate.

Pear Sidecar \$13

Brandy, orange liqueur, pear, citrus.

Cranberry Mule \$12

Wild Roots Cranberry Vodka, lime, rosemary, ginger beer.

Spiced Apple Whiskey Sour \$12

Bourbon, citrus, apple cider, cinnamon.

Barrel-Aged Maple Old \$14

Fashioned

Buffalo Trace, maple syrup and bitters, cherry.

Salted Caramel White Russian \$11

Vodka, Kahlua, salted caramel, half and half, torched marshmallow.

Espresso Martini \$13

Vodka, coffee liqueur, cold brew.

HOT COCKTAILS

Apple Hot Toddy \$10

Apple whiskey, fresh lemon, honey, cinnamon.

Hot Buttered Rum \$10

Dark rum, homemade butter mix, whipped cream.

Gluhwein \$12

Warm mulled wine.

Peppermint Paddy \$10

Hot chocolate with peppermint schnapps.

BEER, CIDER & SELTZER

On Tap \$6
8 delicious Oregon brewed beers
Ask your server for our selection

Bottles - Domestic \$5
Budweiser
Bud Light
Michelob Ultra
Pelican Sea'N Red

Bottles - Import \$6
Modelo Negra
Modelo Especial
Stella Artois

White Claw \$5

2 Towns Ciderhouse \$6