

FIRESIDE

LOUNGE

SPECIALTY COCKTAILS

Silk and Satin

A rich and velvety blend of dark rum, cream of coconut, coffee liqueur, crème de cacao, and espresso.

Crimson Canopy

Cazadores Blanco tequila with lemon juice, Aperol, elderflower liqueur, touch of bitters.

Midnight Molé

Pendleton Rye, Ancho Reyes Chile Liqueur, demerara, chocolate bitters.

Twisted Orchard

Apple and cinnamon vodka, Fireball, butterscotch liqueur, apple juice, and caramel.

Silverton Mule

Local Silverton Vodka, marionberry puree, lime juice, topped with refreshing ginger beer.

Royal Peach (Bartender's Pick)

Winner of our Summer '26 cocktail competition!
Peach Crown, lemon juice, simple syrup, sugared rim.

Covered Bridge Cosmo

Gallon House Gin, lime juice, Ula Orange Liqueur, hibiscus syrup.

Mangos and Ashes

Hornitos Reposado Tequila, mezcal, Ancho Reyes chile liqueur, mango puree, lemon juice, agave, and bitters.

The Fireside Sour

Dark rum, apricot brandy, Cointreau, lemon juice.

CIDER & SELTZER

White Claw

Portland Cider Co.

DESSERT DRINKS

After School Banana Bread

Vanilla Crown, banana liqueur, cinnamon, nutmeg and aromatic bitters sweetened with demerara and heavy cream.

Queene Anne

Whipped Vodka, Irish cream, chocolate liqueur, dark cherry juice, topped with a dark cherry.

Crème Brûlée Martini

Whipped vodka, Irish cream, white chocolate liqueur and cream shaken until smooth and velvety.

Mochatini

Chocolate liqueur, coffee liqueur, Irish cream and espresso, shaken silky smooth.

MOCKTAILS

Teal Typhoon

A tropical and refreshing blend of energy drink, pineapple juice, lemonade, and blue curaçao syrup.

Sour Raspberry Cooler

Raspberry puree and citrusy lemon and lime juices topped with crisp soda water.

After Hour

Espresso, club soda, chocolate syrup and heavy whipping cream shaken.

Blushing Arnold Palmer

Iced tea, lemonade, splash of grenadine.

Cherry Lime Pop

Lime juice, dark cherry juice, ginger beer, dark cherry and lime garnish.

Lavender Lemonade

Lavender syrup, lemonade.

Hot Chocolate

Hot Apple Cider

BEER

On Tap – Rotating selection

Cans & Bottles – Craft

Widmer Hefeweizen	Buoy IPA
Buoy IPA	Best Day Brewing Kolsch (NA)
Pelican Sea' N Red	

Cans & Bottles – Domestic & Import

Coors Light	Corona
Bud Light	Stella Artois
Busch Light	Clausthaler (NA)
Michelob Ultra	

HOT COCKTAILS

Kings Cider

Crown Apple, Apple Pucker and hot cider.

Hot Buttered Rum

Housemade rum batter, Captain Morgan's, whipped cream a dash of cinnamon.

Mexican Coffee

Hornitos Silver, coffee liqueur and coffee, topped with whipped cream and cinnamon sugar.

Caramel Irish Coffee

Hot coffee, Jameson, Irish cream, Butterscotch Dekuyper, topped with whipped cream.

FIRESIDE — LOUNGE

SHAREABLES

Garlic Parmesan Fries

Seasoned fries tossed in garlic parmesan & finished with fresh parmesan.

Upgrade to cajun fries | +1

7

Coconut Prawns

Six large prawns coated with panko & coconut, fried & served on a bed of cabbage with sweet chili sauce.

16

Loaded Potato Rounds

Fried potato rounds topped with cheddar cheese, bacon, green onions & drizzled with sour cream.

10

Breaded Raviolis with Marinara

Breaded fried ravioli served with spicy marinara.

14

Fried Cauliflower Bites

Tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, buffalo, or cajun dry rub.

12

Chicken Wings

One pound of bone-in chicken wings tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, buffalo, or cajun dry rub.

14

Roasted Garlic Goat Cheese Crostini

Goat cheese rolled in toasted hazelnuts served with fresh roasted garlic, diced tomatoes & crostinis. Drizzled with balsamic, parsley oil & paprika oil.

16

Garlic Rosemary Hummus Plate

GF & V available

Garlic rosemary hummus topped with feta. Served with fresh vegetables, olives & fried naan.

Add extra naan | 2

12

ENTRÉES

Chicken Bacon Swiss Sandwich

Grilled chicken topped with swiss cheese, bacon, lettuce, tomato & mayo on a toasted brioche served with fries.

Upgrade to cajun fries | +1

22

*Fireside Burger

Half-pound wagyu patty with onion, lettuce, tomato, pickle & cheddar. Served with seasoned fries.

Substitute sweet potato fries or onion rings | +3 Add bacon | +3 Upgrade to cajun fries | +1

22

Northwest Chicken Flatbread

Alfredo based flatbread topped with mozzarella cheese, grilled chicken, arugula, raisins & toasted hazelnuts.

16

Chicken Strips

Three breaded chicken strips served with seasoned fries.

Substitute sweet potato fries or onion rings | +3 Upgrade to cajun fries | +1

12

20% gratuity for parties of 6 or more, 3 split plate fee. *Our meats are cooked to the required temperatures. Upon request, we will cook to your specifications; however, consuming raw or under-cooked meats may increase your risk of food borne illness, especially in children or people with certain medical conditions.

FIRESIDE — LOUNGE

HAPPY HOUR | 2-5pm

Garlic Rosemary Hummus Plate *GF & V available*

10

Garlic rosemary hummus topped with feta. Served with fresh vegetables, olives & fried naan. *Add extra naan | 2*

Chicken Wings

12

One pound of bone-in chicken wings tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, buffalo, or cajun dry rub.

Coconut Prawns

14

Six large prawns coated with panko & coconut shavings; fried & served on a bed of cabbage with sweet chili sauce.

Chicken Strips

8

Three breaded chicken strips served with seasoned fries.

Garlic Parmesan Fries

6

Seasoned fries tossed in garlic parmesan & finished with fresh parmesan. *Upgrade to cajun fries | +1*

Caesar Salad *GF available*

6

Fresh hearts of romaine lettuce, parmesan, croutons, roasted garlic, sundried tomatoes & caesar dressing.

Breaded Raviolis with Marinara

12

Breaded fried ravioli served with spicy marinara.

Well Drinks | 5

Well Martini | 8

Well Manhattan | 8

1 off all Specialty Cocktails

House Wine | 5 Malbec or Pinot Gris

On Tap | 6

Ask your server about our
rotating tap selection.

Beer Back Special | 12

Enjoy any of our draft beers &
a shot of Pendleton Whisky.

DESSERT

Brown Sugar Vanilla Bean Crème Brûlée

12

Rich brown sugar with real vanilla bean, delivering warm caramel notes & a smooth, comforting finish.

Orange Almond Cake *Vegan*

10

Moist almond cake slice with fresh orange zest finished with light citrus syrup.

Chocolate Chip Deep Dish Cookie

12

Chocolate chip cookie topped with vanilla bean ice cream, chocolate & caramel drizzle.

Chocolate Ganache *GF*

10

Served on a hazelnut crust topped with marionberry compote & chocolate drizzle.

Brownie Sundae

10

Triple chocolate brownie with one scoop vanilla bean ice cream topped with caramel & 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.

Substitute sweet potato fries or onion rings for +2

20% gratuity for parties of 6 or more, \$3 split plate fee. *Our meats are cooked to the required temperatures.

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FIRESIDE LOUNGE

WINE LIST

RED

	Glass	Bottle
Willamette Valley Vineyards – Whole Cluster Pinot Noir Willamette Valley, Turner OR A nose of fig and dark cherry, blackberry, plum and oak finish.	18	52
Pallet Wine Company – Malbec Rogue Valley, Medford OR	6	19
Sweet Cheeks Winery – Red Fusion Willamette Valley, Eugene OR An artful blend of Pinot Noir, Syrah, and Merlot.	13	39
Badger Mountain – Merlot Columbia Valley, WA Dark cherry, plum, and cocoa notes.	13	39
Revelry Vintners – Cabernet Sauvignon Columbia Valley, WA Oak, bold chocolate, black fruit, dry with a hint of leather.	14	45
Oak Ridge Winery – OZV Zinfandel Lodi, CA Aromas of blackberry & bing cherry with ample dark fruits on the palate, accented by notes of vanilla bean & cinnamon spice.	14	46
Saviah Cellars – The Jack Syrah Columbia Valley, Walla Walla WA Aromas of black cherry, charcuterie, orange peel, olives, anise.	14	42
David Hill Winery – Pinot Noir Willamette Valley, Forest Grove OR Elegant and delicate, an interplay of black and red fruit.	12	39
Foris Vineyards – Malbec Rogue Valley, Cave Junction OR Aromas of fresh ripe blackberry, boysenberry, musky florals, mint.	15	46
Pudding River Wine Cellars – Pinot Noir Willamette Valley OR Beautiful aromas of black cherry, leather, cedar and cinnamon.	15	48
Pinot Vista Vineyards – Pinot Noir Eola-Amity Hills OR Rich & full-bodied. Lush layers of bramble fruit, vanilla, coconut.	15	48
Barnard Griffin – Cabernet Sauvignon Columbia Valley WA Plum, maraschino cherry and toasted oak flavors.	12	36
Barnard Griffin – Syrah Port Columbia Valley WA Plum, raspberry and vanilla.	19	54
Revelry Vinters – Limited Edition Blend Columbia Valley, Walla Walla WA Dense and dark.	14	46

SPARKLING

Lovo Millesimato – Prosecco (split) Veneto, Italy	10	
Flores by Carolina Mata – Sparkling Wine Spain	8	28
Left Coast Cellars – Blanc De Noir Van Duzer Corridor, OR		60

WHITE

	Glass	Bottle
Barnard Griffin Winery – Pinot Gris Richland WA Citrusy and bright.	12	35
Willamette Valley Vineyards – Pinot Gris Willamette Valley, Turner OR Aromas of passionfruit and honeysuckle with fresh flavors of apple and pear, well balanced with a rich lingering finish.	12	36
Willamette Valley Vineyards – Riesling Willamette Valley, Turner OR Semi sweet with aromas of nectarine, citrus and honeysuckle.	10	30
Pallet Wine Company – Pinot Gris Rogue Valley, Medford OR	6	19
Saviah Cellars – The Jack Chardonnay Columbia Valley, Walla Walla WA Vibrant aromatics of Asian pear, Fuji apples, and tropical fruit with hints of lemon bar and vanilla.	13	39
Duck Pond Cellars – Chardonnay Willamette Valley, Dundee OR Heavy oak & buttery textures for a vibrant, fruit-forward profile.	10	30
Quady North Winery – Rosé Rogue Valley, Jacksonville OR A bright citrus skin note balances the full fruit flavor.	13	39
Left Coast Estate – White Pinot Noir Willamette Valley, Rickreall OR Bright white wine with the body & aromas of a classic pinot noir.	14	44
J. Bookwalter Winery – Sauvignon Blanc Columbia Valley, Richland WA Flavors of passion fruit, citrus, honeydew melon.	13	39
Pudding River Wine Cellars – Chardonnay Willamette Valley OR Stainless steel fermented, flint and dried grass notes.	15	48
Wild Roots – Pinot Gris Willamette Valley OR White nectarine, honeydew, and Meyer lemon.	11	34
Barnard Griffin – Rosé of Sangiovese Columbia Valley WA Cherry and zingy raspberry flavors.	10	30

CAPTAIN'S LIST

Bookwalter Winery – Cabernet Sauvignon , Columbia Valley WA	100
Saviah Cellars – Syrah , Stones Speak, Walla Walla WA	120
Quady North – Cabernet Franc , Applegate Valley OR	90
Georges Remy – Champagne , Champagne, France	180
Adelsheim Vineyard – Pinot Noir , Willamette Valley OR	80
Cristom Vineyards – Chardonnay , Eola-Amity Hills OR	65
Palmer & Co – Champagne Brut Reserve , France	95