

# FIRESIDE LOUNGE

## SPECIALTY COCKTAILS

- Royal Peach (Bartender's Pick)** \$13  
Winner of our '26 Summer cocktail competition!  
Peach Crown, lemon, simple syrup, sugared rim.
- Kentucky 75** \$14  
Buffalo Trace, honey simple syrup, lemon, and sparkling wine.
- Wildroots Lemon Drop** \$14  
Lemon, triple sec, and a sugared rim with choice of Wildroots Vodka: Marionberry, Huckleberry, Cranberry, Raspberry, Peach, or Grapefruit.
- Singapore Sunset** \$13  
Gin, Cherry Herring, D.O.M Benedictine, triple sec, bitters, pineapple, lime, grenadine, topped with soda.
- Cilantro Cucumber Margarita** \$14  
Hornitos Silver, lime juice, simple syrup, muddled cucumber and cilantro, tajin rim.
- Empress Mule** \$14  
Empress Gin, ginger beer, lemon, honey, pineapple.
- Jamaican Nightcap** \$15  
Appleton Estate, Banana Dekuyper, caramel syrup, espresso, and Kahlúa.
- Americano** \$15  
Campari, Sweet Vermouth, splash of club soda.
- Garden Side Spritz** \$13  
Bacardi silver, elderflower, lemon juice, hibiscus, lavender, top with soda.

## CIDER & SELTZER

- White Claw** \$5  
**Portland Cider Co.** \$6

## DESSERT DRINKS

- White Pumpkin** \$16  
Bacardi Superior, RumChata, almond milk.
- Queene Anne** \$16  
Whipped Vodka, Duggan's, Chocolate liquor, dark cherry juice, topped with a dark cherry.
- Cinnamon Toast Martini** \$13  
Fireball, Frangelico, topped with cream.
- Mochatini** \$14  
Chocolate liquor, Kapali coffee liqueur, Duggan's and espresso.

## MOCKTAILS

- Grapefruit Rose Fizz** \$8  
Honey simple syrup, rose water, grapefruit juice, soda water, sugared rim.
- Golden Peach Cooler** \$7  
Peach syrup, lemon juice, ginger beer, and a mint garnish.
- After Hour** \$10  
Espresso, club soda, chocolate syrup and heavy whipping cream shaken.
- Blushing Arnold Palmer** \$5  
Iced tea, lemonade, splash of grenadine.
- Cherry Lime Pop** \$7  
Lime juice, dark cherry juice, ginger beer, dark cherry and lime garnish.
- Lavender Lemonade** \$5  
Lavender syrup, lemonade.
- Hot Chocolate** \$6  
**Hot Apple Cider** \$6

## BEER

- On Tap - Rotating selection** \$7
- Cans & Bottles - Craft** \$6  
Widmer Hefeweizen Buoy IPA  
Buoy IPA Best Day Brewing Kolsch  
Pelican Sea' N Red (NA)
- Cans & Bottles - Domestic & Import** \$5  
Coors Light Corona  
Bud Light Stella Artois  
Busch Light Clausthaler (NA)  
Michelob Ultra

## HOT COCKTAILS

- Kings Cider** \$13  
Crown Apple, Apple Pucker and hot cider.
- Rose Hot Toddy** \$12  
Hot water, honey, lemon, Buffalo Trace and rose water.
- Mexican Coffee** \$12  
Hornitos Reposado, Kapali coffee liqueur and coffee, topped with whipped cream and cinnamon sprinkles.

# FIRESIDE LOUNGE

## SHAREABLES

### Garlic Parmesan Fries \$8

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

### Coconut Prawns \$16

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

### Crispy Fried Avocado \$14

Italian breaded avocado, fried golden brown and served with fresh mango salsa.

### Potachos \$10

Fried potato rounds topped with cheese, pico de gallo, jalapeños, and jalapeño avocado ranch.

### Chicken Wings \$15

Tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, hot honey, or atomic sauce.

### Caprese \$11

Pesto, mozzarella, tomato, and basil with a balsamic glaze.

### Hummus Platter \$12

GF & V available

Sun-dried tomato basil hummus topped with feta.

Served with fresh vegetables, olives, and fried naan.

Add extra naan | \$2

## ENTRÉES

### Crispy Prosciutto Flatbread \$16

Garlic oil, prosciutto, arugula, and balsamic glaze.

### \*Fireside Burger \$22

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

Substitute sweet potato fries or onion rings | +\$2

Add bacon | +\$2

## ENTRÉES

### Crispy Cauliflower & Chickpea Tacos \$15

Golden-fried cauliflower and chickpeas with lemon-lime seasoning, verde sauce, pickled red onions, and radish.

### Chicken Strips \$10

Three breaded chicken strips served with seasoned fries.

Substitute sweet potato fries or onion rings | +\$2

### Chicken Tacos \$16

Three tortillas with chicken and cilantro lime slaw. Served with cilantro, onions, cotija, and lime.

## DESSERT

### Brown Sugar Vanilla Bean Crème Brûlée \$12

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

### Lemon Blueberry Cake *Vegan* \$10

Lemon cake layered with a lemon curd, glazed with coconut icing, topped with blueberry compote

### S'mores Deep Dish Cookie \$12

Chocolate chip and marshmallow cookie topped with vanilla bean, chocolate drizzle, graham cracker crumbles.

### Chocolate Ganache *GF* \$10

With marionberry compote and chocolate drizzle.

### Brownie Sundae \$10

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

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

- Caprese** \$10  
Pesto, mozzarella, tomato, and basil with a balsamic glaze.
- Chicken Wings** \$12  
Tossed in your choice of: Korean BBQ, garlic parmesan, BBQ, hot honey, or atomic sauce.
- Coconut Prawns** \$14  
Six large prawns coated with panko and coconut shavings; fried and served on a bed of cabbage with sweet chili sauce.
- Chicken Strips** \$8  
Three breaded chicken strips served with double battered seasoned fries.
- Garlic Parmesan Fries** \$6  
Double battered seasoned fries topped with fresh minced garlic, parmesan cheese, garlic parmesan sauce.
- Caesar Salad** *GF available* \$6  
Hearts of romaine lettuce tossed with creamy Caesar dressing. Topped with parmesan cheese, roasted garlic cloves, sun-dried tomatoes, and croutons.
- \*Wagyu Sliders** \$16  
3 Snake River Wagyu beef patty sliders with Tillamook cheddar cheese and mayo served with seasoned fries.

**Well Drinks | \$5**

**Well Martini | \$8**

**Well Manhattan | \$8**

**On Tap | \$6**

Ask your server about our rotating tap selection.

**\$1 off all Specialty Cocktails**

**House Wine | \$5**

Malbec or Pinot Gris

**Beer Back Special | \$12**

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

## LATE NIGHT

9pm-close

- Crispy Fried Avocado** \$12  
Italian breaded avocado, fried golden brown and served with fresh mango salsa.
- Chicken Wings** \$12  
One pound of bone-in chicken wings with your choice of buffalo, Korean BBQ, garlic parmesan, BBQ, house made hot honey, or mango habanero sauce.
- Coconut Prawns** \$14  
Six large prawns coated with panko and coconut shavings; fried and served on a bed of cabbage with sweet chili sauce.
- Chicken Strips** \$8  
Three breaded chicken strips served with double battered seasoned fries.
- Garlic Parmesan Fries** \$6  
Double battered seasoned fries topped with fresh minced garlic, parmesan cheese, and garlic parmesan sauce.
- Roasted Garlic & Red Pepper Hummus Platter** *GF & V available* \$12  
House made roasted garlic and red pepper hummus topped with feta cheese. Served with cucumbers, carrots, bell peppers, olives, cherry tomatoes, and fried pita chips.  
*Extra pita | \$2*

**Beer Battered Onion Rings** \$7

House made beer battered onion rings.

**Well Drinks | \$5**

**House Wine | \$5**

Malbec or Pinot Gris

**On Tap | \$6**

Ask your server about our rotating tap selection.

**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. 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

## WINE LIST

RED	Glass	Bottle	WHITE	Glass	Bottle
<b>Willamette Valley Vineyards – Whole Cluster Pinot Noir</b> Willamette Valley, Turner OR A nose of fig and dark cherry, blackberry, plum and oak finish.	\$18	\$52	<b>Barnard Griffin Winery – Pinot Gris</b> Richland WA Citrusy and bright.	\$12	\$35
<b>Pallet Wine Company – Malbec</b> Rogue Valley, Medford OR	\$6	\$19	<b>Willamette Valley Vineyards – Pinot Gris</b> 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
<b>Sweet Cheeks Winery – Red Fusion</b> Willamette Valley, Eugene OR An artful blend of Pinot Noir, Syrah, and Merlot.	\$13	\$39	<b>Willamette Valley Vineyards – Riesling</b> Willamette Valley, Turner OR Semi sweet with aromas of nectarine, citrus and honeysuckle.	\$10	\$30
<b>Badger Mountain – Merlot</b> Columbia Valley, WA Dark cherry, plum, and cocoa notes.	\$13	\$39	<b>Pallet Wine Company – Pinot Gris</b> Rogue Valley, Medford OR	\$6	\$19
<b>Revelry Vintners – Cabernet Sauvignon</b> Columbia Valley, WA Oak, bold chocolate, black fruit, dry with a hint of leather.	\$14	\$45	<b>Saviah Cellars – The Jack Chardonnay</b> Columbia Valley, Walla Walla WA Vibrant aromatics of Asian pear, Fuji apples, and tropical fruit with hints of lemon bar and vanilla.	\$13	\$39
<b>Oak Ridge Winery – OZV Zinfandel</b> Lodi, CA Aromas of blackberry & bing cherry with ample dark fruits on the palate, accented by notes of vanilla bean & cinnamon spice.	\$14	\$46	<b>Duck Pond Cellars – Chardonnay</b> Willamette Valley, Dundee OR Heavy oak & buttery textures for a vibrant, fruit-forward profile.	\$10	\$30
<b>Saviah Cellars – The Jack Syrah</b> Columbia Valley, Walla Walla WA Aromas of black cherry, charcuterie, orange peel, olives, anise.	\$14	\$42	<b>Quady North Winery – Rosé</b> Rogue Valley, Jacksonville OR A bright citrus skin note balances the full fruit flavor.	\$13	\$39
<b>David Hill Winery – Pinot Noir</b> Willamette Valley, Forest Grove OR Elegant and delicate, an interplay of black and red fruit.	\$12	\$39	<b>Raptor Ridge Winery – Rosé</b> Willamette Valley, Newberg OR	\$14	\$42
<b>Foris Vineyards – Malbec</b> Rogue Valley, Cave Junction OR Aromas of fresh ripe blackberry, boysenberry, musky florals, mint.	\$15	\$46	<b>Left Coast Estate – White Pinot Noir</b> Willamette Valley, Rickreall OR Bright white wine with the body & aromas of a classic pinot noir.	\$14	\$44
<b>Pudding River Wine Cellars – Pinot Noir</b> Willamette Valley OR Beautiful aromas of black cherry, leather, cedar and cinnamon.	\$15	\$48	<b>J. Bookwalter Winery – Sauvignon Blanc</b> Columbia Valley, Richland WA Flavors of passion fruit, citrus, honeydew melon.	\$13	\$39
<b>Pinot Vista Vineyards – Pinot Noir</b> Eola-Amity Hills OR Rich & full-bodied. Lush layers of bramble fruit, vanilla, coconut.	\$15	\$48	<b>Pudding River Wine Cellars – Chardonnay</b> Willamette Valley OR Stainless steel fermented, flint and dried grass notes.	\$15	\$48
<b>Barnard Griffin – Cabernet Sauvignon</b> Columbia Valley WA Plum, maraschino cherry and toasted oak flavors.	\$12	\$36	<b>Wild Roots – Pinot Gris</b> Willamette Valley OR White nectarine, honeydew, and Meyer lemon.	\$11	\$34
<b>Barnard Griffin – Syrah Port</b> Columbia Valley WA Plum, raspberry and vanilla.	\$19	\$54	<b>Barnard Griffin – Rosé of Sangiovese</b> Columbia Valley WA Cherry and zingy raspberry flavors.	\$10	\$30
<b>Revelry Vinters – Limited Edition Blend</b> Columbia Valley, Walla Walla WA Dense and dark.	\$14	\$46			
<b>SPARKLING</b>					
<b>Lovo Millesimato – Prosecco (split)</b> Veneto, Italy	\$10				
<b>Flores by Carolina Mata – Sparkling Wine</b> Spain	\$8	\$28			
<b>Left Coast Cellars – Blanc De Noir</b> Van Duzer Corridor, OR		\$60			
			<b>CAPTAIN'S LIST</b>		
			<b>Bookwalter Winery – Cabernet Sauvignon</b> , Columbia Valley WA		\$100
			<b>Saviah Cellars – Syrah</b> , Stones Speak, Walla Walla WA		\$120
			<b>Quady North – Cabernet Franc</b> , Applegate Valley OR		\$90
			<b>Georges Remy – Champagne</b> , Champagne, France		\$180
			<b>Adelsheim Vineyard – Pinot Noir</b> , Willamette Valley OR		\$80
			<b>Cristom Vineyards – Chardonnay</b> , Eola-Amity Hills OR		\$65
			<b>Palmer &amp; Co – Champagne Brut Reserve</b> , France		\$95