OREGON GARDEN RESORT

COCKTAIL LIST

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.

DESSERT DRINKS

Frosted Mochatini
Chocolate liqueur, coffee liqueur, peppermint schnapps, Irish cream and espresso.

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.

Northwest Berries & Cream
Whipped vodka, Wild Roots Huckleberry, raspberry, strawberry and cream.

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.

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.

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.

Cheesecake $10
Ask your server for our flavor of the day.

FIRESIDE LOUNGE
COCKTAIL LIST

SPECIALTY COCKTAILS

1859 Collins
Wild Roots Pear, Trillium Gin, elderflower liqueur and lime, topped with soda and garnished with rosemary.

SCM Manhattan
Bulleit Rye, sweet vermouth, Cherry Heering, cold brew coffee, orange and chocolate bitters.

Mistletoe Margarita
Hornitos Silver Tequila, Cointreau, cranberry juice and lime, served with a salted rim and rosemary garnish.

Silk and Satin
Dark rum, cream of coconut, coffee liqueur, crème de cacao and espresso.

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

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

Midnight Molé
Pendleton Rye, Ancho Reyes Chile Liqueur, demerara syrup and chocolate bitters, finished with orange peel.

The Fireside Sour
Dark rum, apricot brandy, Cointreau, lemon juice.

CIDER & SELTZER

White Claw

Portland Cider Co.

MOCKTAILS

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
Pelican Sea' N Red

Cans & Bottles - Domestic & Import

Coors Light
Bud Light
Busch Light
Michelob Ultra
Corona
Stella Artois

Non-Alcoholic
Best Day Brewing Kolsch (NA)
Clausthaler (NA)
Reubens Brews Party On IPA (NA)