

WHITE WINES |

CHARDONNAY |

Dark Horse | CA 11.50/31
Eola Hills Barrel Select Reserve | OR 13/38
Clos Du Bois | CA 12/34
Evening Land Seven Springs 2019 | OR 90
Cristom Eola –Amity Hills 2020 | OR 90

SAUVIGNON BLANC |

Seven Hills | WA 11.50/31
Stoneleigh | Marlborough New Zealand 11.50/31
Eola Hills | OR 11/34

PINOT GRIS |

Duck Pond, | OR 11.50/31
Eola Hills | OR 11.50/31
Willamette Valley Estate | OR 11/34
Anne Amie | OR 13/38

ROSÉ & BLUSH |

Canyon Road White Zinfandel | CA 9.50/28
Dark Horse | CA 11.50/31
Raptor Ridge | OR 50
Anne Amie | OR 13/38

SPARKLING |

Silvan Ridge Early Muscat | OR 11.50/31
Lunetta Prosecco Split | Trentino-Alto Adige, Italy 11.50
Miquel Pons Cava Reserva Brut (Organic) | Spain 11/34
Tattinger Brut | Reims, FR, 136
Laurent-Perrier La Cuvee | Tours-sur-Mane, FR, 146
Veuve Clicquot Brut | Reims, FR, 103

RIESLING |

Blue Moon | WA 10/31
Willamette Valley | OR 11/32
Highland Estates | OR 11/32
Schmitt Sohne | Rheinhessen Germany 11.50/31

DESSERT WINES |

2 Towns Bluevere | Albany, Or 11
2 Towns Marissimo | Albany OR 11
Mata Cream Sherry-Spain- \$ 11-20z
Williams & Humbert Jalifa Solera Especial 31
Year Amontillado Sherry - Spain \$21-20z
Sandeman Founders Reserve Port | Portugal 11
Grahams Six Grapes Port | Portugal 12.50
Grahams Tawny 10 Year Port | Portugal 12.50 Far
Niente Dolce | Napa CA 26

RED WINES |

PINOT NOIR |

Wine by Joe | OR 12/34

Westmount | OR 13/34

Henry Estate | OR 15/36

James Rahn, Pinot Muenier 2019 | OR 13/34

Van Duzer 2021 | OR 17/62

Willamette Valley Vineyards | OR 39

Purple Hands 2020 | OR 60

Evening Land, Seven Springs 2021 | OR 80

Cristom, Mt. Jefferson Cuvee 2020 | OR 100

Van Duzer, Alchemy 2018-19 | OR 131

MERLOT |

Dark Horse | CA 11.50/31

Eola Hills | OR 13/36

Red Rock | CA 30

Chateau Ste Michelle | WA 37

Del Rio 2017 | Rogue Valley OR 17/62

BLENDS |

Three Rivers | Walla Walla WA 10/28

The Expedition, Canoe Ridge | WA 11.50/31

Gnarly Head 1924 | Lodi, CA 34

Three Finger Jack - Rum Barrel Aged Red | Lodi, CA 11.50/31

Black Stallion 2019 - Bordeaux Blend | Napa, CA 111

CABERNET SAUVIGNON |

Dark Horse | CA 11.50/31

Louis Martini | CA 13/38

Maryhill | WA 13/37

Spellbound | CA 28

William Hill 2018 | San Miguel, CA 33

Duckhorn 2019 | Napa, CA 99

ZINFANDEL |

Gnarly Head | Lodi, CA 11/32

Bogle Old Vine | CA 34

SYRAH |

Waterbrook | WA 11.50/31

McManis Petite Syrah | Lodi, CA 30

INTERNATIONAL |

La Bicicleta | Rioja Spain 13/38

Schmitt Sohne | Rheinhessen Germany 11.50/31

Norton Malbec 1895 | Mendoza, Argentina 11.50/30

Santa Cristina Chianti | Tuscany, Italy 12/34

SWEET

Oliver Sweet Red | IN 11.50 / 31

GEORGIE'S COCKTAILS

CANDY APPLE	\$14	MAPLE WALNUT OLD FASHIONED	\$16
Crown Royal Apple, Sour apple Schnapps, 2 Towns cider, caramel & cranberry juice. With a Caramel rim and dried apple garnish.		Rogue Dead Guy Whiskey, Vermont Maple syrup, walnut bitters, Bordeaux cherry, orange peel, with an ice ball.	
THE GREAT PUMPKIN	\$14	OLD SCHOOL	\$15
Pumpkin pie cream liqueur and Captain Morgan spiced rum. Shaken and served on the rocks, with a caramel and graham rim.		Pendleton whiskey, Luxardo cherry liqueur, Bordeaux cherry, orange peel, with an ice ball.	
SMOKEY APPLE CIDER MARGARITA	\$14	M.O.D.A.K	\$12
Montelobos Mezcal, Sauza Hornitos tequila, apple cider syrup, and sour mix. Shaken, strained and served in a cinnamon sugar rimmed glass with a dried apple garnish.		Sweet house specialty created by our bar staff, featuring 11 different ingredients. Garnished with lemon and lime, served on rocks.	
DIABLO MARGARITA	\$13	RASPBERRY LEMONADE	\$13
House infused jalapeno tequila, Cointreau, lime juice, agave, and sour mix. With a seasoned salt rim, and garnished with jalapeno, chili arbol, and lime, served on the rocks		Absolut Raspberry, Absolut Citron, raspberry liqueur, lemonade, and raspberry puree. With a sugar rim, lemon garnish, served on the rocks.	
NEWPORT SUNSET MARGARITA	\$13	PUMPKIN PIE COFFEE	\$13
Sauza Gold tequila, triple sec, sour mix, and blackberry brandy. With a salted rim, served on rocks.		Thundermuck coffee and pumpkin pie cream liqueur, With a caramel and graham rim, topped with whipped cream and a caramel drizzle.	
ESPRESSOTINI	\$14	CHAI & RYE	\$14
House infused espresso vodka, Cold brew, Stoli Vanilla Vodka, Vanilla simple syrup, and Tia Maria coffee liqueur. Shaken and strained, garnished with espresso beans.		Chai tea, Bailey's Irish Cream, and Bulleit Rye whiskey. Shaken on rocks with a cinnamon and nutmeg sprinkle.	
KEY LIME MARTINI	\$14	OREGON TRAIL MULE	\$13
Malibu coconut rum, Stolichnaya vanilla vodka, and lime juice. Served up.		Rogue Bayfront Vodka, cranberry, ginger beer, and fresh lime juice. Served on rocks.	
BLACKBERRY LEMONDROP	\$15	SHARK BITE	\$13
Gray Goose Le Citron, Cointreau, fresh lemon juice, and blackberry syrup. Shaken, served up, with a sugar rim, and a lemon garnish.		Malibu rum, Kahlua, dark crème de cacao, and ice cream, blended.	