

# Screen Door

2337 E Burnside St 97214-1655 · +15035420880 · Updated: Jan 14, 2026

[View online menu](#)



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## STARTERS 8

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<b>Black-Eyed Pea Fritters</b>	<b>\$8.00</b>
five falafel style black-eyed pea fritters served w/ pepper jelly [vgn]	
<b>Warm Cinnamon Rolls</b>	<b>\$9.00</b>
two, filled w/ cream cheese, homemade from the Screen Door bakery	
<b>Fresh Fruit Plate</b>	<b>\$7.00</b>
assortment of freshly cut seasonal fruit	
<b>Deep-Fried Okra</b>	<b>\$9.00</b>
w/ sauce remoulade	
<b>Fried Oysters</b>	<b>\$16.00</b>
cornmeal crusted w/ tartar sauce	
<b>Praline Bacon</b>	<b>\$10.00</b>
smoked bacon caramelized w/ pecans, brown sugar, & a hint of cayenne [gf]	
<b>Butter Lettuce &amp; Root Vegetable Salad</b>	<b>\$11.00</b>
organic butter lettuce, shaved heirloom carrots, local radishes w/ creamy fire-roasted poblano dressing, queso fresco, & candied pepitas	
<b>Fried Chicken Salad</b>	<b>\$18.00</b>
crisp lettuces, housemade buttermilk ranch, bacon, pickled red onion, radish, blue cheese & an extra side of ranch w/ a crispy fried chicken breast.	

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## SANDWICHES 3

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<b>Fried Catfish Sandwich</b>	<b>\$17.00</b>
cornmeal dusted, crispy-fried catfish on a griddled bun w/ lemon slaw, dill pickles, & house hot sauce mayo, served w/ french fries	
<b>Crispy Chicken Sandwich</b>	<b>\$16.00</b>
crispy fried chicken breast w/ mayo, pickles & coleslaw on a toasted bun served w/ french fries	
<b>Griddle Top Burger</b>	<b>\$17.00</b>
6 oz. griddled beef patty, topped w/ grilled onions, smoked gouda, garlic confit aioli, tomato-bacon jam, & green leaf lettuce on a toasted brioche bun, served w/ french fries	

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## CHICKEN & WAFFLES 3

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<b>Chicken &amp; Waffles - 1 Piece</b>	<b>\$16.00</b>
screen door's famous buttermilk-battered, crispy fried chicken breast, sweet potato waffle & syrup	

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<b>Chicken &amp; Waffles - 2 Piece</b>	<b>\$23.00</b>
screen door's famous buttermilk-battered, crispy fried chicken breast, sweet potato waffle & syrup	
<b>Chicken &amp; Waffles - 3 Piece</b>	<b>\$28.00</b>
screen door's famous buttermilk-battered, crispy fried chicken breast, sweet potato waffle & syrup	

## BREAKFAST HOTPLATES 6

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<b>Chicken &amp; Biscuits</b>	<b>\$18.00</b>
crispy fried chicken breast smothered in country pork sausage gravy (vegetarian mushroom gravy available), w/ buttermilk biscuit & breakfast potatoes	
<b>Fish 'n Grits</b>	<b>\$24.00</b>
crispy fried catfish w/ white corn grits, sauce remoulade, 2 eggs any way and buttermilk biscuit	
<b>Huevos Rancheros</b>	<b>\$18.00</b>
all natural beef brisket braised in salsa ranchera w/ slow stewed black beans & two over-medium eggs, served over crispy corn tortillas & topped w/ melted pepperjack & jalapeño crema [gf]	
<b>Lowcountry Shrimp &amp; Grits</b>	<b>\$24.00</b>
five jumbo shrimp sautéed w/ our signature tomato-garlic shrimp sauce w/ smoky bacon over creamy cheddar grits served w/ two over-medium eggs & a buttermilk biscuit	
<b>Sawmill Breakfast</b>	<b>\$13.00</b>
buttermilk biscuit topped w/ country pork sausage gravy (vegetarian mushroom gravy available), w/ choice of side of bacon, pork sausage or veggie sausage	
<b>Seasonal Vegetable Hash</b>	<b>\$19.00</b>
crispy red potatoes, shishito peppers, sun gold tomatoes, summer pole beans, shaved red onion, & creamed sweet corn, served w/ two eggs any way* & a buttermilk biscuit	

## SWEETS 6

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<b>Blueberry Lemon Pancakes</b>	<b>\$15.00</b>
3 fluffy buttermilk pancakes topped w/ tangy lemon curd & fresh blueberries	
<b>Bananas Foster French Toast</b>	<b>\$16.00</b>
rich brioche french toast w/ rum-flamed caramelized bananas, cinnamon & whipped cream	
<b>Gold Waffle</b>	<b>\$9.00</b>
a classic, old-fashioned light & crispy, yeast-raised waffle served warm w/ syrup, add whipped cream, chocolate chips or toasted pecans \$2	
<b>Praline Waffle</b>	<b>\$15.00</b>
loaded w/ our signature praline bacon baked into a light yeast-raised waffle topped w/ a strip of praline bacon, whipped cream, & toasted pecans	
<b>Sweet Potato Waffle</b>	<b>\$9.00</b>
<b>French Toast</b>	<b>\$10.00</b>

## SCRAMBLES 2

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<b>Cajun Scramble</b>	<b>\$19.00</b>
3-egg scramble w/ andouille sausage, onion, bell pepper & pepperjack w/ a buttermilk biscuit & choice of cheddar grits or breakfast potatoes	
<b>Local Summer Squash Scramble</b>	<b>\$19.00</b>
3-egg scramble w/ local summer squash, artichoke bottoms, garden tomatoes, sheep's cheese, walla walla sweet onion, baby spinach, annatto aioli, & crispy garlic, served w/ a buttermilk biscuit & choice of breakfast potatoes or creamy cheddar grits	
<b>SIDES</b> 20	
<b>1 Biscuit &amp; Gravy</b>	<b>\$8.00</b>
one buttermilk biscuit & country pork sausage gravy (vegetarian mushroom gravy available)	
<b>2 Biscuit &amp; Gravy</b>	<b>\$16.00</b>
two buttermilk biscuits & country pork sausage gravy (vegetarian mushroom gravy available)	
<b>2 Eggs</b>	<b>\$5.00</b>
<b>Breakfast Potatoes</b>	<b>\$5.00</b>
<b>Buttermilk Biscuit</b>	<b>\$3.00</b>
<b>Smoked Bacon</b>	<b>\$5.00</b>
<b>Fried Catfish</b>	<b>\$14.00</b>
cornmeal dusted w/ remoulade sauce	
<b>Fried Chicken Breast</b>	<b>\$8.00</b>
<b>Crispy Chicken Tenders</b>	<b>\$14.00</b>
w/ creole honey mustard	
<b>Creamy Coleslaw</b>	<b>\$5.00</b>
<b>Lemon Vinaigrette Coleslaw</b>	<b>\$5.00</b>
[vgn]	
<b>English Muffin</b>	<b>\$3.00</b>
<b>Country Pork Sausage Gravy</b>	<b>\$5.00</b>
<b>Vegetarian Mushroom Gravy</b>	<b>\$5.00</b>
<b>Cheddar Grits</b>	<b>\$5.00</b>
<b>White Corn Grits</b>	<b>\$5.00</b>
<b>French Fries</b>	<b>\$7.00</b>
w/ parmesan aioli	
<b>Pork Sausage</b>	<b>\$5.00</b>
<b>Vegetarian Sausage</b>	<b>\$5.00</b>

**Simple Salad** **\$6.00**

**HOUSEMADE SAUCES** 12

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**BBQ** **\$1.50**

**Buttermilk Ranch** **\$1.50**

**Creole Honey Mustard** **\$1.50**

**House Hot Sauce** **\$1.50**

**Parmesan Aioli** **\$1.50**

**Pepper Jelly** **\$1.50**

**Raspberry Preserves** **\$1.00**

**Syrup** **\$2.00**

**Real Maple Syrup** **\$3.00**

**Remoulade** **\$1.50**

**Tartar Sauce** **\$1.50**

**Whipped Cream** **\$2.00**

**KIDS** 1

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**Kids Breakfast** **\$10.00**

one egg, buttermilk biscuit & choice of bacon, pork sausage, or veggie sausage

**DESSERT** 5

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**Banoffee Pie** **\$10.00**

shortbread & pecan crust filled w/ caramel & bananas topped w/ whipped cream

**Creole Pecan Pie** **\$10.00**

toasted pecans & Steen's cane syrup custard baked in an all-butter crust w/ bourbon whipped cream

**Blackberry Custard Crumble Pie** **\$11.00**

Oregon blackberries & buttermilk custard baked in a flaky pie shell, topped w/ soft whipped cream

**Peanut Butter Chocolate Pie** **\$10.00**

chocolate cookie shell coated in dark ganache, filled w/ creamy peanut butter & ricotta mousse [gf]

**Cliff's Lemon Blueberry Layer Cake** **\$12.00**

lemon blueberry pound cake layered w/ lemon cream cheese frosting, served w/ vanilla ice cream & blueberry compote

**FAMILY MEAL** 4

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**Chicken & Biscuits Family Meal - Small** **\$42.00**

For two: large order of buttermilk biscuits & country pork sausage gravy or vegetarian mushroom gravy w/ two crispy-fried chicken breasts, four scrambled eggs, & a freshly-baked cinnamon roll filled w/ cream cheese to share! \*substitutions politely declined\*

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**Chicken & Biscuits Family Meal - Large** **\$82.00**

For four: two large orders of buttermilk biscuits & country pork sausage gravy or vegetarian mushroom gravy w/ four crispy-fried chicken breast, eight scrambled eggs, & freshly-baked cinnamon rolls filled w/ cream cheese for dessert! \*substitutions politely declined\*

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**Chicken & Waffles Family Meal - Small** **\$48.00**

three buttermilk-battered, crispy-fried chicken breasts, two warm sweet potato waffles, four scrambled eggs, & a freshly-baked cinnamon roll filled w/ cream cheese to share!

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**Chicken & Waffles Family Meal - Large** **\$92.00**

six buttermilk-battered, crispy-fried chicken breasts, four warm sweet potato waffles, eight scrambled eggs, & freshly-baked cinnamon rolls filled w/ cream cheese for dessert!

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**SCRAMBLES/BENEDICTS** 5

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**Cajun Scramble** **\$19.00**

3-egg scramble w/ andouille sausage, onion, bell pepper & pepperjack w/ a buttermilk biscuit & choice of cheddar grits or breakfast potatoes

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**Local Summer Squash Scramble** **\$19.00**

3-egg scramble w/ local summer squash, artichoke bottoms, garden tomatoes, sheep's cheese, walla walla sweet onion, baby spinach, annatto aioli, & crispy garlic, served w/ a buttermilk biscuit & choice of breakfast potatoes or creamy cheddar grits

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**Smoked Pork Shoulder Benedict** **\$24.00**

house smoked pork topped w/ poached eggs\*, red onions, parmesan aioli, & hollandaise over an english muffin

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**Fried Green Tomato Benedict** **\$20.00**

local fried green tomatoes topped w/ poached eggs\*, remoulade\*, & hollandaise on an english muffin, served w/ breakfast potatoes or creamy cheddar grits

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**½ Fried Green Tomato Benedict** **\$15.00**

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**HAPPY HOUR FOOD** 8

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**Cajun Poutine** **\$6.00**

french fries, house cajun spice, smoked tasso ham gravy, Beecher's cheese curds, scallions

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**Pimento Cheese Plate** **\$6.00**

pimento cheese, Alabama fire crackers, local garden vegetables

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**Pulled Pork Sliders** **\$7.00**

hickory smoked pork shoulder, Memphis style BBQ sauce, coleslaw, house B&B pickles, sweet Hawaiian rolls

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**Nashville Hot Fried Cauliflower** **\$7.00**

w/ house bread & butter pickles & buttermilk blue cheese dressing

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**Memphis Style BBQ Ribs** **\$7.00**

dry rubbed & hickory smoked pork spare ribs, Memphis style BBQ sauce w/ texarkana pickles

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<b>Screen Door House Salad</b>	<b>\$7.00</b>
crisp head lettuces, buttermilk ranch, blue cheese, bacon, shaved radish, pickled red onions, & lemon-herb croutons	
<b>Seasonal Garden Toast</b>	<b>\$7.00</b>
grand central peasant loaf toast, basil ricotta, fresh & confit cherry tomatoes, crispy garlic chips, fresno vinegar, tangerine olive oil, saba, & mint	
<b>Douille Dog</b>	<b>\$8.00</b>
griddled andouille sausage w/ jalapeño pickle relish, creole mustard & worcestershire crispy onions on a toasted stadium bun	

## HAPPY HOUR COCKTAILS 4

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<b>Watermelon Daisy</b>	<b>\$7.00</b>
<b>Porch Swing Lemonade</b>	<b>\$7.00</b>
<b>Peach Tea</b>	<b>\$7.00</b>
<b>Don't Tell Me What To Do!</b>	<b>\$7.00</b>

## HAPPY HOUR WELL DRINKS 5

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<b>Vodka</b>	<b>\$5.00</b>
<b>Gin</b>	<b>\$5.00</b>
<b>Rum</b>	<b>\$5.00</b>
<b>Tequila</b>	<b>\$5.00</b>
<b>Whiskey</b>	<b>\$5.00</b>

## HAPPY HOUR BEER 5

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<b>Stormbreaker Screenbreaker IPA</b>	<b>\$5.00</b>
<b>Gigantic Sassy Pony Pale Ale</b>	<b>\$5.00</b>
<b>Pfriem Pilsner</b>	<b>\$5.00</b>
<b>Huckleberry Lemonade Cider</b>	<b>\$6.00</b>
<b>Best Day Brewing Kölsch (non-alcoholic)</b>	<b>\$4.00</b>

## HAPPY HOUR WINE 3

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<b>House Red</b>	<b>\$5.00</b>
<b>House White</b>	<b>\$5.00</b>
<b>House Bubbles</b>	<b>\$5.00</b>

## HAPPY HOUR ZERO PROOF COCKTAILS 2

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**Jalapaloma** **\$5.00**

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**Lavender Spritz** **\$5.00**

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**SALAD** 3

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**House Salad** **\$13.00**

crispy head lettuces tossed in buttermilk ranch dressing w/ bacon, blue cheese, shaved radish, pickled red onions, & lemon-herb croutons

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**Sonnen Farm Beets & Little Gems Salad** **\$14.00**

w/ goat cheese, local cucumbers, benne seed wafer crumble, sorghum molasses, & sumac vinaigrette w/ garden blossoms

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**Simple Salad** **\$6.00**

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**DINNER HOTPLATES** 12

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**Memphis Style BBQ Ribs ¼ Rack** **\$19.00**

hickory smoked & rubbed pork ribs served w/ bbq baked beans, traditional coleslaw, house pickles, & southern cornbread w/ memphis style BBQ sauce

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**Memphis Style BBQ Ribs ½ Rack** **\$28.00**

hickory smoked & rubbed pork ribs served w/ bbq baked beans, traditional coleslaw, house pickles, & southern cornbread w/ memphis style BBQ sauce

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**Memphis Style BBQ Ribs Full Rack** **\$38.00**

hickory smoked & rubbed pork ribs served w/ bbq baked beans, traditional coleslaw, house pickles, & southern cornbread w/ memphis style BBQ sauce

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**One Piece Fried Chicken Dinner** **\$19.00**

one buttermilk-battered, crispy fried boneless chicken breast w/ buttery mashed potatoes, tasso ham gravy, & choice of ham hock collard greens or coleslaw

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**Slow Braised Pork Coppa** **\$24.00**

milk braised pork coppa steak w/ white runner bean stew, sun gold tomatoes, pork rind croutons, & a garden herb-radish salad

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**Seared Columbia River Steelhead Trout** **\$24.00**

w/ summer bean & brentwood corn succotash, tarragon-corn cream, & apricot relish

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**Roasted Summer Squash** **\$18.00**

roasted summer squash w/ summer bean & brentwood corn succotash, tarragon-corn cream, & apricot relish

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**New Orleans Red Beans & Rice** **\$17.00**

slow-stewed red beans & rice w/ griddled leidenheimer french bread & housemade texarkana pickles (red beans contain pork)

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**Griddle Top Burger** **\$17.00**

6 oz. griddled beef patty, topped w/ grilled onions, smoked gouda, garlic confit aioli, tomato-bacon jam, & green leaf lettuce on a toasted brioche bun, served w/ french fries

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**Fried Catfish Sandwich** **\$17.00**

cornmeal dusted, crispy-fried catfish on a griddled bun w/ lemon slaw, dill pickles, & house hot sauce mayo, served w/ french fries

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<b>Crispy Chicken Sandwich</b>	<b>\$16.00</b>
crispy fried chicken breast w/ mayo, pickles & coleslaw on a toasted bun served w/ french fries	
<b>BBQ Pulled Pork Sandwich</b>	<b>\$17.00</b>
hickory smoked pork shoulder topped in our house BBQ sauce w/ bread & butter pickles & coleslaw on a toasted bun w/ french fries	

## SCREEN DOOR PLATES 4

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<b>Catfish Screen Door Plate</b>	<b>\$25.00</b>
plus two sides and/or salads, comes w/ southern style cornbread	
<b>Chicken Tender Screen Door Plate</b>	<b>\$24.00</b>
plus two sides and/or salads, comes w/ southern style cornbread	
<b>Oyster Screen Door Plate</b>	<b>\$25.00</b>
plus two sides and/or salads, comes w/ southern style cornbread	
<b>Screen Door Plate</b>	<b>\$22.00</b>
choose any combination of three sides and/or salads, comes w/ southern style cornbread	

## SIDES & SHARES 19

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<b>Local Heirloom Tomatoes &amp; Burrata</b>	<b>\$15.00</b>
local heirloom tomatoes & burrata w/ farm basil vinaigrette, cornbread croutons, purple shiso, fig reduction, & marigolds	
<b>Blistered Shishito Peppers</b>	<b>\$14.00</b>
w/ achiote & lime aioli, fried valencia almonds, sheep's cheese, chile threads, & hickory smoked sea salt	
<b>Local Summer Stone Fruit</b>	<b>\$14.00</b>
w/ burnt honey labneh, chile roasted pistachios, peach vinaigrette, shaved red onions, & mint	
<b>Roasted &amp; Smoked Fingerling Potatoes</b>	<b>\$13.00</b>
w/ house-made "ranch" crème fraîche, candied jalapeños, mustard seed caviar, dill sprigs, & sea salt	
<b>Sonnen Farm Beets &amp; Little Gems Salad</b>	<b>\$14.00</b>
w/ goat cheese, local cucumbers, benne seed wafer crumble, sorghum molasses, & sumac vinaigrette w/ garden blossoms	
<b>Mac &amp; Cheese</b>	<b>\$7.00</b>
<b>Red Beans &amp; Rice</b>	<b>\$7.00</b>
w/ smoked pork	
<b>Collard Greens</b>	<b>\$7.00</b>
contains pork	
<b>Creamy Coleslaw</b>	<b>\$5.00</b>
<b>Lemon Vinaigrette Coleslaw</b>	<b>\$5.00</b>
[vgn]	
<b>Mashed Potatoes</b>	<b>\$6.00</b>
w/ tasso ham gravy	

<b>French Fries</b>	<b>\$7.00</b>
w/ parmesan aioli	
<b>BBQ Baked Beans</b>	<b>\$7.00</b>
w/ bacon	
<b>New Orleans Style Garlic Bread</b>	<b>\$5.00</b>
(VEG)	
<b>2 PC Cornbread</b>	<b>\$5.00</b>
<b>1 PC Cornbread</b>	<b>\$2.50</b>
<b>House Salad</b>	<b>\$13.00</b>
crispy head lettuces tossed in buttermilk ranch dressing w/ bacon, blue cheese, shaved radish, pickled red onions, & lemon-herb croutons	
<b>Fried Chicken Breast</b>	<b>\$8.00</b>
<b>Fried Chicken Thigh</b>	<b>\$7.00</b>
<b>COFFEE / TEA / MILK</b> 5	
<b>Portland Roasters Coffee</b>	<b>\$4.00</b>
<b>Iced Tea</b>	<b>\$4.00</b>
<b>Sweet Tea</b>	<b>\$4.00</b>
<b>Smith Teamaker Hot Teas</b>	<b>\$4.00</b>
<b>Milk</b>	<b>\$5.00</b>
<b>JUICE</b> 7	
<b>Orange Juice</b>	<b>\$6.00</b>
<b>Apple Juice</b>	<b>\$4.00</b>
<b>Grapefruit Juice</b>	<b>\$6.00</b>
<b>Homemade Lemonade</b>	<b>\$5.00</b>
<b>Strawberry Lemonade</b>	<b>\$6.00</b>
<b>Cranberry Juice</b>	<b>\$4.00</b>
<b>Pineapple Juice</b>	<b>\$4.00</b>
<b>SODA</b> 9	
<b>Cock &amp; Bull Ginger Beer</b>	<b>\$4.00</b>

<b>Coke</b>	<b>\$3.50</b>
<b>Diet Coke</b>	<b>\$3.50</b>
<b>Dr. Pepper</b>	<b>\$3.50</b>
<b>Ginger Ale</b>	<b>\$3.50</b>
<b>Passion Fruit Cream Soda</b>	<b>\$6.00</b>
<b>Sprite</b>	<b>\$3.50</b>
<b>Squirt</b>	<b>\$3.00</b>
<b>Topo Chico Mineral Water</b>	<b>\$4.00</b>

## ZERO PROOF COCKTAILS 6

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<b>Orange Creamsicle</b>	<b>\$7.00</b>
orange juice, vanilla, cream, splash of soda	
<b>Pineapple Sour</b>	<b>\$10.00</b>
pineapple, house-made cinnamon thyme simple syrup, lime, lemon, & egg whites*	
<b>Jalapaloma</b>	<b>\$9.00</b>
grapefruit, salted agave, jalapeño, lime, grapefruit soda	
<b>Lime in the Coconut</b>	<b>\$10.00</b>
coconut cream, vanilla, key lime, lime juice, egg whites*	
<b>Lavender Spritz</b>	<b>\$11.00</b>
house-made lemon & lavender shrub, non-alcoholic sparkling wine	
<b>Non-Alcoholic Mimosa</b>	<b>\$11.00</b>
(<0.5% abv)	

## RED 6

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<b>GL Elk Cove Vineyards 'La Sirène' Pinot Noir</b>	<b>\$13.00</b>
<b>GL Into The Woods Cabernet Sauvignon</b>	<b>\$14.00</b>
<b>GL Twill Cellars 'The Color Red'</b>	<b>\$15.00</b>
<b>BT Elk Cove Vineyards 'La Sirene' Pinot Noir</b>	<b>\$48.00</b>
<b>BT Into The Woods Cabernet Sauvignon</b>	<b>\$52.00</b>
<b>BT Twill Cellars 'The Color Red'</b>	<b>\$56.00</b>

## WHITE 6

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<b>GL L'Umami Pinot Gris</b>	<b>\$13.00</b>
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<b>GL Montinore Estate Chardonnay</b>	<b>\$13.00</b>
<b>GL Watermill Winery Sauvignon Blanc</b>	<b>\$14.00</b>
<b>BT L'Umami Pinot Gris</b>	<b>\$48.00</b>
<b>BT Montinore Estate Chardonnay</b>	<b>\$48.00</b>
<b>BT Watermill Winery Sauvignon Blanc</b>	<b>\$52.00</b>

## **SPARKLING & ROSÉ** 7

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<b>GL Elk Cove Vineyards Pinot Noir Rosé</b>	<b>\$12.00</b>
<b>GL Planet Oregon Rosé Bubbles</b>	<b>\$15.00</b>
<b>GL Conquilla Brut D.O. Cava, SP</b>	<b>\$12.00</b>
<b>GL Win Non-Alcoholic Sparkling Verdejo</b>	<b>\$12.00</b>
<b>BT Elk Cove Vineyards Pinot Noir Rosé</b>	<b>\$45.00</b>
<b>BT Conquilla Brut D.O. Cava, SP</b>	<b>\$45.00</b>
<b>BT Win Non-Alcoholic Sparkling Verdejo</b>	<b>\$45.00</b>

(<0.5% abv)

## **DRAFT** 4

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<b>Huckleberry Lemonade Cider</b>
<b>Pfriem Pilsner</b>
<b>Gigantic Sassy Pony Pale Ale</b>
<b>Stormbreaker Screenbreaker IPA</b>

## **BOTTLED / CANNED** 2

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<b>Stokes Light Lager</b>	<b>\$5.00</b>
<b>Best Day Brewing Kölsch (non-alcoholic)</b>	<b>\$6.00</b>

## **BRUNCH COCKTAILS** 8

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<b>Canal Street Coffee</b>	<b>\$13.00</b>
<b>Creole Bloody Mary</b>	<b>\$13.00</b>
award-winning spicy house bloody mary mix & vodka, w/ pickled okra, olive & creole spice	
<b>Mimosa</b>	<b>\$11.00</b>
<b>Morning Mule</b>	<b>\$12.00</b>

<b>Espresso Martini</b>	<b>\$14.00</b>
<b>Sunday Coffee</b>	<b>\$14.00</b>
<b>Screen Door Sangria</b>	<b>\$14.00</b>
<b>Matcha Belle</b>	<b>\$15.00</b>

## **SCREEN DOOR COCKTAILS 11**

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<b>Beaux Tai</b>	<b>\$14.00</b>
<b>Cucumber Collins</b>	<b>\$12.00</b>
<b>Don't Tell Me What to Do!</b>	<b>\$13.00</b>
<b>Hurricane</b>	<b>\$13.00</b>
<b>Original Sazerac</b>	<b>\$15.00</b>
<b>Peach Tea</b>	<b>\$13.00</b>
<b>Porch Swing Lemonade</b>	<b>\$12.00</b>
<b>Raspberry Bramble</b>	<b>\$15.00</b>
gin, chambord, lime juice, raspberry jam, ginger beer	
<b>Sugar Pea Gimlet</b>	<b>\$13.00</b>
<b>Vieux Carre</b>	<b>\$16.00</b>
<b>Watermelon Daisy</b>	<b>\$13.00</b>

## **GIN 16**

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<b>Well Gin</b>	<b>\$7.00</b>
<b>Aria Portland</b>	<b>\$9.00</b>
<b>Aviation</b>	<b>\$9.00</b>
<b>Bombay Sapphire</b>	<b>\$8.00</b>
<b>Hendrick's</b>	<b>\$10.00</b>
<b>Ransom Old Tom</b>	<b>\$10.50</b>
<b>Rogue Farmhouse</b>	<b>\$11.00</b>
<b>Wild Roots</b>	<b>\$9.50</b>
<b>DBL Well Gin</b>	<b>\$14.00</b>
<b>DBL Aria Portland</b>	<b>\$18.00</b>

<b>DBL Aviation Gin</b>	<b>\$18.00</b>
<b>DBL Bombay Sapphire</b>	<b>\$16.00</b>
<b>DBL Hendrick's</b>	<b>\$20.00</b>
<b>DBL Ransom Old Tom</b>	<b>\$21.00</b>
<b>DBL Rogue Farmhouse</b>	<b>\$22.00</b>
<b>DBL Wild Roots</b>	<b>\$19.00</b>

## **RUM** 11

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<b>Well Rum</b>	<b>\$7.00</b>
<b>Bacardi Anejo Cuatro</b>	<b>\$8.00</b>
<b>Bacardi Light</b>	<b>\$7.50</b>
<b>Captain Morgan</b>	<b>\$8.00</b>
<b>Gosling's Black Seal</b>	<b>\$8.00</b>
<b>Smith and Cross Jamaican</b>	<b>\$10.00</b>
<b>DBL Well Rum</b>	<b>\$14.00</b>
<b>DBL Bacardi Anejo Cuatro</b>	<b>\$16.00</b>
<b>DBL Bacardi Light</b>	<b>\$16.00</b>
<b>DBL Gosling's Black Seal</b>	<b>\$16.00</b>
<b>DBL Smith and Cross Jamaican</b>	<b>\$20.00</b>

## **TEQUILA** 18

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<b>Well Tequila</b>	<b>\$7.00</b>
<b>Banhez Joven Espadiin</b>	<b>\$9.50</b>
<b>Casamigos Blanco</b>	<b>\$13.50</b>
<b>Casamigos Reposado</b>	<b>\$14.00</b>
<b>El Jimador Blanco</b>	<b>\$8.00</b>
<b>Libelula</b>	<b>\$8.50</b>
<b>Olmecca Altos Blanco</b>	<b>\$9.00</b>
<b>Olmecca Altos Reposado</b>	<b>\$9.00</b>
<b>Patron Silver</b>	<b>\$13.50</b>

<b>Sauza Hornitos Reposado</b>	<b>\$9.50</b>
<b>DBL Well Tequila</b>	<b>\$14.00</b>
<b>DBL Banhez Joven Espadiin</b>	<b>\$19.00</b>
<b>DBL Casamigos Blanco</b>	<b>\$27.00</b>
<b>DBL Casamigos Reposado</b>	<b>\$28.00</b>
<b>DBL El Jimador Blanco</b>	<b>\$16.00</b>
<b>DBL Libelula</b>	<b>\$17.00</b>
<b>DBL Patron Silver</b>	<b>\$27.00</b>
<b>DBL Sauza Hornitos Reposado</b>	<b>\$19.00</b>

## **WHISKEY / BOURBON** 63

<b>Well Whiskey</b>	<b>\$7.00</b>
<b>Baker's 7 Year</b>	<b>\$19.00</b>
<b>Blanton's</b>	<b>\$15.00</b>
<b>Buffalo Trace</b>	<b>\$9.00</b>
<b>Burnside Bourbon</b>	<b>\$11.00</b>
<b>Bushmills</b>	<b>\$9.50</b>
<b>Cascade Range Broken Top</b>	<b>\$10.50</b>
<b>Crown Royal</b>	<b>\$9.50</b>
<b>Dewar's</b>	<b>\$8.50</b>
<b>EH Taylor Jr Single Barrel</b>	<b>\$16.00</b>
<b>Elijah Craig Barrel Proof</b>	<b>\$9.00</b>
<b>Evan Williams Peach</b>	<b>\$7.00</b>
<b>Four Roses Bourbon</b>	<b>\$9.00</b>
<b>Four Roses Select</b>	<b>\$13.50</b>
<b>Four Roses Small Batch</b>	<b>\$11.00</b>
<b>George Dickel 15 year</b>	<b>\$15.00</b>
<b>George Dickel Rye</b>	<b>\$9.00</b>
<b>I.W. Harper 15 Yr</b>	<b>\$19.00</b>

<b>Jack Daniel's Black</b>	<b>\$9.00</b>
<b>Jameson</b>	<b>\$9.00</b>
<b>Joseph Magnus</b>	<b>\$25.00</b>
<b>Knob Creek</b>	<b>\$10.50</b>
<b>Maker's Mark</b>	<b>\$9.50</b>
<b>Murray Hill Club</b>	<b>\$28.00</b>
<b>Old Crow</b>	<b>\$7.50</b>
<b>Old Forester 1920</b>	<b>\$17.00</b>
<b>Old Forester Rye</b>	<b>\$9.00</b>
<b>Old Grand-Dad</b>	<b>\$8.50</b>
<b>Old Overholt Rye Whiskey</b>	<b>\$7.50</b>
<b>Pendleton Canadian</b>	<b>\$9.00</b>
<b>Wild Turkey 101</b>	<b>\$9.00</b>
<b>Woodford Reserve</b>	<b>\$10.50</b>
<b>DBL Well Whiskey</b>	<b>\$14.00</b>
<b>DBL Angels Envy</b>	<b>\$24.00</b>
<b>DBL Baker's 7 Year</b>	<b>\$38.00</b>
<b>DBL Blanton's</b>	<b>\$30.00</b>
<b>DBL Booker's</b>	<b>\$46.00</b>
<b>DBL Buffalo Trace</b>	<b>\$18.00</b>
<b>DBL Cascade Range Broken Top</b>	<b>\$21.00</b>
<b>DBL Crown Royal</b>	<b>\$19.00</b>
<b>DBL EH Taylor Jr Single Barrel</b>	<b>\$32.00</b>
<b>DBL Elijah Craig Barrel Proof</b>	<b>\$18.00</b>
<b>DBL Evan Williams Peach</b>	<b>\$14.00</b>
<b>DBL Four Roses Bourbon</b>	<b>\$18.00</b>
<b>DBL Four Roses Single Barrel</b>	<b>\$27.00</b>
<b>DBL Four Roses Small Batch</b>	<b>\$22.00</b>

<b>DBL Four Roses Small Batch Select</b>	<b>\$32.00</b>
<b>DBL George Dickel</b>	<b>\$30.00</b>
<b>DBL George Dickel Rye</b>	<b>\$18.00</b>
<b>DBL I.W. Harper 15 Yr</b>	<b>\$38.00</b>
<b>DBL Jack Daniel's Black</b>	<b>\$18.00</b>
<b>DBL Jameson</b>	<b>\$18.00</b>
<b>DBL Joseph Magnus</b>	<b>\$50.00</b>
<b>DBL Knob Creek</b>	<b>\$21.00</b>
<b>DBL Lairds Applejack</b>	<b>\$17.00</b>
<b>DBL Maker's Mark</b>	<b>\$19.00</b>
<b>DBL Murray Hill Club</b>	<b>\$56.00</b>
<b>DBL Old Crow</b>	<b>\$15.00</b>
<b>DBL Old Forester 1921</b>	<b>\$32.00</b>
<b>DBL Old Forester Rye Whiskey</b>	<b>\$18.00</b>
<b>DBL Old Grand Dad</b>	<b>\$17.00</b>
<b>DBL Pendleton Canadian</b>	<b>\$18.00</b>
<b>DBL Woodford Reserve</b>	<b>\$21.00</b>

## **SCOTCH / BRANDY / COGNAC** 9

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<b>Bowmore 12 Yr</b>	<b>\$18.00</b>
<b>Glenlivet Scotch</b>	<b>\$14.00</b>
<b>Korbel Brandy</b>	<b>\$7.00</b>
<b>Hennessy VS Cognac</b>	<b>\$11.00</b>
<b>Salignac Cognac</b>	<b>\$9.00</b>
<b>DBL Glenlivet Scotch</b>	<b>\$28.00</b>
<b>DBL Korbel</b>	<b>\$14.00</b>
<b>DBL Hennessy VS Cognac</b>	<b>\$22.00</b>
<b>DBL Salignac Cognac</b>	<b>\$18.00</b>

## **LIQUEURS / CORDIALS** 60

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<b>Aperol</b>	<b>\$9.00</b>
<b>Averna</b>	<b>\$10.50</b>
<b>Bailey's Irish Cream</b>	<b>\$9.00</b>
<b>Campari</b>	<b>\$10.00</b>
<b>Chambord</b>	<b>\$10.00</b>
<b>Combiar De Peche</b>	<b>\$9.00</b>
<b>Combiar Pamplemousse Rose</b>	<b>\$9.00</b>
<b>Cynar</b>	<b>\$9.50</b>
<b>De Kuyper White Creme De Cacao</b>	<b>\$7.00</b>
<b>Dekuyper Triple Sec</b>	<b>\$7.00</b>
<b>Disaronno Amaretto</b>	<b>\$7.50</b>
<b>Dolin Dry Vermouth</b>	<b>\$7.00</b>
<b>Dolin Rouge Vermouth</b>	<b>\$7.00</b>
<b>Dom Benedictine</b>	<b>\$10.50</b>
<b>Drambluie</b>	<b>\$11.50</b>
<b>Creme de Cassis</b>	<b>\$7.50</b>
<b>Fernet Branca</b>	<b>\$10.50</b>
<b>Frangelico</b>	<b>\$9.00</b>
<b>Grand Marnier</b>	<b>\$11.00</b>
<b>Herbsaint Original</b>	<b>\$9.00</b>
<b>Kahlua</b>	<b>\$9.00</b>
<b>L'Afrique</b>	<b>\$9.00</b>
<b>Lairds Applejack</b>	<b>\$8.50</b>
<b>Luxardo Maraschino</b>	<b>\$11.00</b>
<b>Monarch Triple Sec</b>	<b>\$7.00</b>
<b>Nonino Amaro</b>	<b>\$17.00</b>
<b>Novo Fogo Cachaca Organica Silver</b>	<b>\$9.50</b>
<b>Peychaud's Aperitivo</b>	<b>\$8.00</b>

<b>Pimms Cup</b>	<b>\$9.50</b>
<b>St Elizabeth Allspice</b>	<b>\$10.00</b>
<b>St Germain Elderflower</b>	<b>\$10.00</b>
<b>DBL Aperol</b>	<b>\$18.00</b>
<b>DBL Averna</b>	<b>\$21.00</b>
<b>DBL Bailey's Irish Cream</b>	<b>\$18.00</b>
<b>DBL Campari</b>	<b>\$20.00</b>
<b>DBL Chambord</b>	<b>\$20.00</b>
<b>DBL Combier De Peche</b>	<b>\$18.00</b>
<b>DBL Combier Pamplermousse Rose</b>	<b>\$18.00</b>
<b>DBL Cynar</b>	<b>\$19.00</b>
<b>DBL Dekuyper Triple Sec</b>	<b>\$14.00</b>
<b>DBL Disaronno Amaretto</b>	<b>\$15.00</b>
<b>DBL Dolin Dry Vermouth</b>	<b>\$14.00</b>
<b>DBL Dolin Rouge Vermouth</b>	<b>\$14.00</b>
<b>DBL Dom Benedictine</b>	<b>\$21.00</b>
<b>DBL Drambluie</b>	<b>\$23.00</b>
<b>DBL Fernet Branca</b>	<b>\$21.00</b>
<b>DBL Frangelico</b>	<b>\$18.00</b>
<b>DBL Grand Marnier</b>	<b>\$22.00</b>
<b>DBL Herbsaint Original</b>	<b>\$18.00</b>
<b>DBL Kahlua</b>	<b>\$18.00</b>
<b>DBL L'Afrique</b>	<b>\$18.00</b>
<b>DBL Luxardo Maraschino</b>	<b>\$22.00</b>
<b>DBL Monarch Triple Sec</b>	<b>\$14.00</b>
<b>DBL Novo Fogo Cachaca Organica Silver</b>	<b>\$19.00</b>
<b>DBL Peychaud's Aperitivo</b>	<b>\$16.00</b>
<b>DBL Pimms Cup</b>	<b>\$19.00</b>

<b>DBL St Germain Elderflower</b>	<b>\$20.00</b>
<b>DBL DuBouchett Creme de Cassis</b>	<b>\$14.00</b>
<b>DBL De Kuyper White Creme De Cacao</b>	<b>\$14.00</b>
<b>DBL St. Elizabeth Allspice</b>	<b>\$20.00</b>

## OTHER COCKTAILS <sup>6</sup>

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<b>Aperol Spritz</b>	<b>\$12.00</b>
<b>BFK</b>	<b>\$12.00</b>
<b>Coffee Nudge</b>	<b>\$12.00</b>
<b>Long Island</b>	<b>\$16.00</b>
<b>Paper Plane</b>	<b>\$15.00</b>
<b>Spanish Coffee</b>	<b>\$15.00</b>

## TO GO COCKTAILS <sup>6</sup>

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<b>Bottle Mimosa</b>	<b>\$38.00</b>
1 bottle of cava with oj on the side	
<b>Creole Bloody Mary To Go</b>	<b>\$14.00</b>
spicy house bloody mary mix & vodka, w/ pickled okra, olive & creole spice	
<b>Hurricane To Go</b>	<b>\$14.00</b>
light & dark spiced rum w/ fresh fruit juice blend	
<b>Morning Mule To Go</b>	<b>\$13.00</b>
vodka, oj, cock & bull ginger beer, lime	
<b>Moscow Mule To Go</b>	<b>\$12.00</b>
vodka, cock & bull ginger beer, lime	
<b>Porch Swing Lemonade To Go</b>	<b>\$13.00</b>
vodka, house-made lemonade & rotating fruit	