

# Sapphire Hotel

5008 SE Hawthorne Blvd 97215-3256 · +15032326333 · Updated: Jan 14, 2026

[View online menu](#)



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## SOFT HEARTED 13

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### The Most Popular Drink

Vodka, lime, coconut, orgeat, Shirley Temple Soda, Pop Rocks. Tall.

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### Retrosex

Gin, St. Germain, smashed basil, reduced grapefruit basil tincture. Mug. (\$35 added to your bill if the copper mug accidentally falls into your pocket.)

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### Netflix & Chill

Cruzan blackstrap, pumpkin, nocino, bourbon butter, whipped cream. Hot.

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### Floozie

Pear vodka, Benedictine, Torani Amer, lemon, honey, Aphrodite bitters. Up.

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### Sleep Over

Strega, Aperol, grapefruit, peach bitters, sparkling wine. Beaker.

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### Blame Canada

Brandy, pineapple, Bonal quinquina, caramel, lime. Up

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### Going Up?

Serrano tequila, lime, cilantro. Up.

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### Dickery Daiquiri

Milk-washed rum, lime, orgeat, brown sugar, white creme de cacao, shaved chocolate. Up.

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### The Bold Friend

Gin, lemon, ginger syrup, habanero shrub, Stormy Ginger Beer. Tall.

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### #wokeuplikethis

Brandy, Averna, brown sugar, creme de cacao, coffee, Campari whipped cream. Hot.

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### Valerie Malone

Apple bourbon, Madiera, lemon, peach, sparkling wine. Beaker.

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### No Whey Jose

Tequila, lime-strength oj, whey, honey dry curacao, cinnamon tincture. Rock.

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### Summer of George

Amaro CioCiario, high-proof bourbon, lemon, brown sugar, bitters, soda. Tall.

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## HEARTLESS 12

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Room 315

Buttered bourbon, dry sherry Cynar, popcorn syrup, lemon oil. Up.

El Pavo Frio

Tequila, Applejack, Ancho Reyes, mezcal syrup, piruli. Rock.

Point of No Return

Bourbon, rye syrup, Amaro CioCiario, tiki bitters. Rock.

The Closing Remark

Gin, pineapple shrub, Green Chartreuse, maraschino. Carbonated & bottled.

Lounge Singer (Redux)

Cedar steeped bour-rye, fig steeped vermouth, Zwack, orange bitters. Rock.

Amari, I love you

Amari blend, gin, demerara, brandy, orange oil. Rock.

The Backhand

Bourbon, fernet cardamom syrup, reduced orange, whiskey bitters. Rock.

Hey Guy! Hey Guy!

Brandy, scotch, honey, lemon, blood orange. Rock.

The Nino

Tequila, cedar steeped bour-rye, fernet blend, coffee liqueur. Rock.

Aquarian

Mezcal, Campari, lime, passion fruit, red tea syrup. Rock.

The Professor

Goslings 151 black rum, scotch, lemon, falernum, Drambuie. Flamed & hot.

Sapphire Roulette

Can't decide? Well pick for you!

SHIFT DRINKS 5

|                                                                     |         |
|---------------------------------------------------------------------|---------|
| David                                                               | \$13.00 |
| St. George dry rye gin, sugar, bitters, citrus oil. Rock.           |         |
| Jen                                                                 | \$10.00 |
| Cruzan blackstrap rum, lime, sugar. Up.                             |         |
| Susha                                                               | \$13.00 |
| Vida Maguey mezcal, Cocchi Americana Cynar. Luxardo maraschino. Up. |         |
| Eve                                                                 | \$12.00 |
| 1776 rye, Bacardi 8 rum, Bonal quinquina, orange oil. Rock.         |         |
| Keith                                                               | \$12.00 |
| Green Chartreuse, Fernet Branca float. Rock.                        |         |

DEALER'S CHOICE 1

Dealer's Choice \$12.00

Still can't decide? Leave it up to us to make you something darn special.

CLASSICS 5

Bobby Burns

1 1/2 oz. scotch, 1 1/2 oz. Italian vermouth, 1 tsp. Benedictine. "The Savoy Cocktail Book." Harry Craddock, 1930. Standard Room: House Scotch, Junior Suite: Black Bottle, Penthouse: Highland Park 12

Jet Pilot

1 oz. dark rum, 3/4 oz. gold rum, 3/4 oz. 151 black rum, 1/2 oz. lime, 1/2 oz. grapefruit, 1/2 oz. cinnamon syrup, 1/2 oz. falernum, 1 dash Angostura, 6 drops Pernod. The Luau Restaurant, Donn Beach, 1958. Standard Room: House Rum, Junior Suite: Myers's Dark, Penthouse: Dos Maderas 5+5

Dream Cocktail

2 oz brandy, 1 oz. dry curacao, 3 dashes absinthe. "The Official Mixers Manual," Patrick Gavin Duffy, 1934. Standard Room: House Brandy, Junior Suite: Courvoisier, Penthouse: Pierre Ferrand 1840

Ron-Cacao

1 oz. Jamaican rum, 1 oz. French vermouth, 1 oz. white creme de cacao. "Trader Vic's Book of Food and Drink," Victor J. Bergeron, 1946. Standard Room: House Rum, Junior Suite: Appleton Estate, Penthouse: Smith & Cross

Scotch Holiday Sour

1 1/2 oz. light scotch, 1oz. cherry liqueur, 1/2 oz. sweet vermouth, 1 oz lemon, 1/2 oz. egg white. "Playboy's Host & Bar Book," Thomas Mario, 1971. Standard Room: House Scotch, Junior Suite: Tyrconnell, Penthouse: Asyla

ROUGE 7

|                                  |                   |
|----------------------------------|-------------------|
| House Red                        | AVAILABLE OPTIONS |
|                                  | Glass: \$6.00     |
|                                  | Bottle: \$23.00   |
| `13 Trapiche, Malbec AR          | AVAILABLE OPTIONS |
|                                  | Glass: \$8.00     |
|                                  | Bottle: \$31.00   |
| `12 Fedriani Laffitte, Syrah SP  | AVAILABLE OPTIONS |
|                                  | Glass: \$8.00     |
|                                  | Bottle: \$31.00   |
| `12 Reverdito, Barbera D'Alba IT | AVAILABLE OPTIONS |
|                                  | Glass: \$9.00     |
|                                  | Bottle: \$35.00   |
| `10 Mercedes Eguren, Cabernet SP | AVAILABLE OPTIONS |
|                                  | Glass: \$9.00     |
|                                  | Bottle: \$35.00   |

|                                         |                   |  |
|-----------------------------------------|-------------------|--|
| `13 Lorene, Pinot Noir OR               | AVAILABLE OPTIONS |  |
|                                         | Glass: \$10.00    |  |
|                                         | Bottle: \$39.00   |  |
|                                         |                   |  |
| `13 Gemei, Veneto Rosso IT              | \$42.00           |  |
|                                         |                   |  |
| BLANC 7                                 |                   |  |
|                                         |                   |  |
| House White                             | AVAILABLE OPTIONS |  |
|                                         | Glass: \$6.00     |  |
|                                         | Bottle: \$23.00   |  |
|                                         |                   |  |
| '14 Domaine Delsol, Picpoul de Pinet FR | AVAILABLE OPTIONS |  |
|                                         | Glass: \$8.00     |  |
|                                         | Bottle: \$31.00   |  |
|                                         |                   |  |
| `14 Alianca, Vinho Verde PT             | AVAILABLE OPTIONS |  |
|                                         | Glass: \$7.00     |  |
|                                         | Bottle: \$27.00   |  |
|                                         |                   |  |
| `14 Lorelle, Pinot Grigio OR            | AVAILABLE OPTIONS |  |
|                                         | Glass: \$8.00     |  |
|                                         | Bottle: \$31.00   |  |
|                                         |                   |  |
| `14 Domaine Saint AIX, Rosé FR          | AVAILABLE OPTIONS |  |
|                                         | Glass: \$10.00    |  |
|                                         | Bottle: \$39.00   |  |
|                                         |                   |  |
| `14 St Urbans Hof, Riesling DE          | AVAILABLE OPTIONS |  |
|                                         | Glass: \$9.00     |  |
|                                         | Bottle: \$35.00   |  |
|                                         |                   |  |
| '13 Domaine La Croix Belle, Chardonnay  | AVAILABLE OPTIONS |  |
|                                         | Glass: \$9.00     |  |
|                                         | Bottle: \$35.00   |  |
|                                         |                   |  |
| SPARKLING 2                             |                   |  |
|                                         |                   |  |
| Vega Medien, Brut Cava SP               | AVAILABLE OPTIONS |  |
|                                         | Glass: \$7.00     |  |
|                                         | Bottle: \$27.00   |  |
|                                         |                   |  |
| Tiamo, Prosecco IT                      | \$11.00           |  |
|                                         |                   |  |
| BOTTLED 11                              |                   |  |
|                                         |                   |  |
| Cascadia Dry Cider                      | \$6.00            |  |
|                                         |                   |  |
| Ft. George Quick Wit                    | \$4.00            |  |
|                                         |                   |  |
| Negra Modelo                            | \$4.00            |  |
|                                         |                   |  |

|                       |        |
|-----------------------|--------|
| Anderson Valley Amber | \$5.00 |
| Omission Pale Ale     | \$4.00 |
| PBR                   | \$3.00 |
| Buckler N/A           | \$4.00 |
| S.O.B Pin-Up Porter   | \$6.00 |
| St. Wilburs Hefe      | \$4.00 |
| Breakside Pilsner     | \$8.00 |
| Old Rasputin Stout    | \$6.00 |

DRAUGHT 1

Draught

Ask your server about our rotating taps. Prices vary.

SPECIAL BOTTLED 2

|                       |        |
|-----------------------|--------|
| Boulevard Tank 7      | \$6.00 |
| Duchesse de Bourgogne | \$8.00 |

N/A 10

|                                                                                    |        |
|------------------------------------------------------------------------------------|--------|
| Stumptown Coffee                                                                   | \$3.00 |
| Rhubarb or Juniper Dry Soda                                                        | \$4.00 |
| Foxfire Tea                                                                        | \$3.00 |
| China Breakfast, Earl Grey, Green Jasmine, Harmony Herbal, Yerba Mate, Rooibos Red |        |
| Lemonade                                                                           | \$4.00 |
| Marionberry, peach, or apricot                                                     |        |
| Eddie's Fancy                                                                      | \$4.00 |
| Italian Soda                                                                       | \$4.00 |
| Raspberry or vanilla                                                               |        |
| Goslings Ginger Beer                                                               | \$4.00 |
| Steelhead Root Beer                                                                | \$4.00 |
| San Pellegrino                                                                     | \$3.00 |
| Shirley Temple Soda                                                                | \$3.00 |

STARTERS 13

|                                                                                                                                                                    |                   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Nuts & Olives* **                                                                                                                                                  | \$5.00            |
| Pickled Veggies* **                                                                                                                                                | \$3.00            |
| Soup du Jour                                                                                                                                                       | AVAILABLE OPTIONS |
|                                                                                                                                                                    | \$4.00            |
|                                                                                                                                                                    | \$6.00            |
| French Onion Soup*                                                                                                                                                 | \$8.00            |
| Gratinee                                                                                                                                                           |                   |
| Bacon Wrapped Dates*                                                                                                                                               | \$9.00            |
| Stuffed with almonds & chevre.                                                                                                                                     |                   |
| Five Spice Chicken Skewers*                                                                                                                                        | \$8.00            |
| Sambal and honey tamari sauce.                                                                                                                                     |                   |
| Artichoke & Arugula Dip*                                                                                                                                           | \$8.00            |
| Warm with sliced baguette.                                                                                                                                         |                   |
| Mussels & Clams*                                                                                                                                                   | \$12.00           |
| In a coconut lemongrass broth.                                                                                                                                     |                   |
| Salmon Corn Cakes*                                                                                                                                                 | \$10.00           |
| Stoneground mustard & onion aioli.                                                                                                                                 |                   |
| Meatballs!*                                                                                                                                                        | \$12.00           |
| Made with pork & beef. Served in a garlicky tomato sauce.                                                                                                          |                   |
| Chicken Liver Mousse*                                                                                                                                              | \$11.00           |
| Seasonal pickled fruit and sliced baguette.                                                                                                                        |                   |
| Seared Sea Scallops* ^                                                                                                                                             | \$12.12           |
| Atop a truffled spinach & roasted cauliflower puree with crumbled bacon.                                                                                           |                   |
| Farmer's Platter*                                                                                                                                                  | \$18.00           |
| Choose three of the six Steve's Cheese and/or Zoe's Meats with roasted garlic, fruit, nuts & baguette. (Cheese & meat choices are listed in the back of the menu.) |                   |

GREENS 4

|                                                                                       |                   |
|---------------------------------------------------------------------------------------|-------------------|
| Sapphire* **                                                                          | AVAILABLE OPTIONS |
| Citrus vinaigrette, candied walnuts & parmesan.                                       | \$5.00            |
|                                                                                       | \$8.00            |
| Caesar*                                                                               | AVAILABLE OPTIONS |
| Housemade dressing, croutons & parmesan.                                              | \$5.00            |
|                                                                                       | \$8.00            |
| Panzanella* **                                                                        | \$11.00           |
| Balsamic vinaigrette, toasted focaccia, fresh mozzarella, tomatoes & kalamata olives. |                   |

Warm Green Bean & Kale Salad\*

\$12.00

With pancetta, slivered almonds, poached egg, smokey salt & bleu cheese vinaigrette.

ENTREES 5

Sapphire Burger^ \*\* ^^

On a brioche bun with a creamy tomato relish & truffled yam chips.

AVAILABLE OPTIONS

\$11.00

Add cheese: \$1.00

Add bacon: \$2.00

Add poached egg: \$1.00

Add grilled onions: \$0.50

substitute vegan gf bun:

\$1.00

Roasted Beet Burger^ \*\*

Beets, black beans, rice, cashew & oat burger on a brioche bun with a creamy tomato relish & truffled yam chips.

AVAILABLE OPTIONS

\$11.00

Add cheese: \$1.00

Add bacon: \$2.00

Add poached egg: \$1.00

Add grilled onions: \$0.50

Substitute vegan gf bun:

\$1.00

Parmesan Risotto Cakes^ \*

Wild mushroom cream sauce with arugula pesto.

AVAILABLE OPTIONS

\$12.00

Add chicken: \$4.00

Add scallops: \$7.00

Add grilled steak: \$6.00

8oz Ribeye with Burgundy Reduction^ \*

Garlic mashed potatoes, seasonal vegetables and chives.

\$16.00

Butternut Squash Enchiladas\*

Baked in a jalapeno emmentaler sauce with onions & bell peppers.

\$12.00

SWEETS 5

Butterscotch Budino\*

Italian pudding with caramel, Maldon salt and cream.

\$7.00

Molten Chocolate Lava Sundae\*

Warm lava cake, housemade vanilla ice cream, salted peanut brittle, caramel & whipped cream.

\$7.00

Cinnamon Sugar Bread Pudding

Caramel, candied walnuts & whipped cream.

\$7.00

Single Fromage\*

Figs, apple & candied walnuts. (Please select a cheese from the back of the menu.)

\$7.00

|                                           |               |
|-------------------------------------------|---------------|
| <b>Ice Cream*</b>                         | <b>\$2.00</b> |
| One scoop. Housemade vanilla or seasonal. |               |

DESSERT COCKTAILS 3

|                                                                            |  |
|----------------------------------------------------------------------------|--|
| <b>The Ron</b>                                                             |  |
| White rum, reduced stout orgeat, brown sugar, Branca Menta, cream. Snifter |  |
| <b>Scotch Egg</b>                                                          |  |
| Scotch, whole egg^^, orange gastrique, orange peel & nutmeg dust. Up.      |  |
| <b>Winter isn't Coming</b>                                                 |  |
| Dark rum, Branca Menta, Stumptown coffee, brown sugar, cream. Hot.         |  |

FORTIFIED 6

|                                    |               |
|------------------------------------|---------------|
| <b>Borges, Ruby Port</b>           | <b>\$7.00</b> |
| <b>Porto Kopke, Fine Tawny</b>     | <b>\$8.00</b> |
| <b>Porto Kopke, Dry White</b>      | <b>\$8.00</b> |
| <b>Blandy's, Rainwater Madiera</b> | <b>\$7.00</b> |
| <b>Sandeman, Armada</b>            | <b>\$7.00</b> |
| Olorosso Cream Sherry              |               |
| <b>Lustau, Los Arcos</b>           | <b>\$6.00</b> |
| Dry Amontillado Sherry             |               |

WHISK(E)Y 36

|                                |                |
|--------------------------------|----------------|
| <b>1776 Rye</b>                | <b>\$10.00</b> |
| <b>Basil Hayden</b>            | <b>\$11.00</b> |
| <b>Bernheim Wheat</b>          | <b>\$10.00</b> |
| <b>Blantons</b>                | <b>\$13.00</b> |
| <b>Big Bottom</b>              | <b>\$9.00</b>  |
| <b>Bookers</b>                 | <b>\$13.00</b> |
| <b>Bookers 25 anniv.</b>       | <b>\$26.00</b> |
| <b>Breaking &amp; Entering</b> | <b>\$10.00</b> |
| <b>Buffalo Trace</b>           | <b>\$7.00</b>  |
| <b>Bulleit</b>                 | <b>\$8.00</b>  |
| <b>Bulleit Rye</b>             | <b>\$8.00</b>  |

|                               |                |
|-------------------------------|----------------|
| <b>Bulleit 10 yr</b>          | <b>\$10.00</b> |
| <b>Connemara</b>              | <b>\$11.00</b> |
| <b>Crown Royal</b>            | <b>\$7.00</b>  |
| <b>Dickel Rye</b>             | <b>\$7.00</b>  |
| <b>Four Roses</b>             | <b>\$8.00</b>  |
| <b>Hibiki 12 yr</b>           | <b>\$16.00</b> |
| <b>Highwest Double Rye</b>    | <b>\$12.00</b> |
| <b>Jameson</b>                | <b>\$7.00</b>  |
| <b>Jim Beam</b>               | <b>\$6.00</b>  |
| <b>Jim Beam Single Barrel</b> | <b>\$10.00</b> |
| <b>Knob Creek</b>             | <b>\$9.00</b>  |
| <b>Knob Creek Rye</b>         | <b>\$10.00</b> |
| <b>Makers Mark</b>            | <b>\$8.00</b>  |
| <b>McCarthy's Single Malt</b> | <b>\$14.00</b> |
| <b>Noah's Mill</b>            | <b>\$14.00</b> |
| <b>Pendleton</b>              | <b>\$8.00</b>  |
| <b>Old Overholt Rye</b>       | <b>\$7.00</b>  |
| <b>Rittenhouse Rye</b>        | <b>\$8.00</b>  |
| <b>Sazerac Rye</b>            | <b>\$10.00</b> |
| <b>Tullamore Dew</b>          | <b>\$8.00</b>  |
| <b>Tyrconnell</b>             | <b>\$10.00</b> |
| <b>Willett</b>                | <b>\$12.00</b> |
| <b>Woodford Reserve Rye</b>   | <b>\$14.00</b> |
| <b>Yamazaki 12 yr</b>         | <b>\$18.00</b> |
| <b>Yoichi 15 yr</b>           | <b>\$30.00</b> |

**SCOTCH** 29

|                            |                |
|----------------------------|----------------|
| <b>Ardbeg 10 yr</b>        | <b>\$13.00</b> |
| <b>Ardbeg Corryvreckan</b> | <b>\$24.00</b> |

|                                     |                |
|-------------------------------------|----------------|
| <b>Ardbeg Galileo</b>               | <b>\$20.00</b> |
| <b>Ardbeg Uigeadail</b>             | <b>\$18.00</b> |
| <b>Aberlour A'bunadh</b>            | <b>\$16.00</b> |
| <b>Auchentoshan 12 yr</b>           | <b>\$14.00</b> |
| <b>Auchentoshan 3 Wood</b>          | <b>\$16.00</b> |
| <b>Benromach Peat Smoke</b>         | <b>\$22.00</b> |
| <b>Bruichladdich Organic</b>        | <b>\$16.00</b> |
| <b>Bruichladdich Port Charlotte</b> | <b>\$16.00</b> |
| <b>Bunnahabhain 12 yr</b>           | <b>\$15.00</b> |
| <b>Compass Box Asyla</b>            | <b>\$14.00</b> |
| <b>Compass Box Hedonism</b>         | <b>\$24.00</b> |
| <b>Compass Box Spice Tree</b>       | <b>\$14.00</b> |
| <b>Compass Box Oak Cross</b>        | <b>\$15.00</b> |
| <b>Compass Box Peat Monster</b>     | <b>\$16.00</b> |
| <b>Highland Park 12 yr</b>          | <b>\$12.00</b> |
| <b>Isle of Arran Sherry Cask</b>    | <b>\$25.00</b> |
| <b>Laphroaig 10 yr</b>              | <b>\$12.00</b> |
| <b>Laphroaig 18 yr</b>              | <b>\$20.00</b> |
| <b>Laphroaig Quarter Cask</b>       | <b>\$16.00</b> |
| <b>Laphroaig Trilple Wood</b>       | <b>\$20.00</b> |
| <b>Laphroaig Cairdeas</b>           | <b>\$20.00</b> |
| <b>Lagavulin 16 yr</b>              | <b>\$18.00</b> |
| <b>Longrow Red 11 yr</b>            | <b>\$18.00</b> |
| <b>Ledaig 10 yr</b>                 | <b>\$16.00</b> |
| <b>Scapa 16 yr</b>                  | <b>\$18.00</b> |
| <b>Springbank 10 yr</b>             | <b>\$16.00</b> |
| <b>Tobermory 10 yr</b>              | <b>\$16.00</b> |

|                                  |                |
|----------------------------------|----------------|
| <b>Bacardi 8 yr</b>              | <b>\$8.00</b>  |
| <b>Barbancourt 3 star</b>        | <b>\$8.00</b>  |
| <b>Smith &amp; Cross</b>         | <b>\$10.00</b> |
| <b>Cruzan Black Strap</b>        | <b>\$7.00</b>  |
| <b>Dos Maderas 5+5</b>           | <b>\$10.00</b> |
| <b>Neisson "Eleve Sous Bois"</b> | <b>\$12.00</b> |

**TEQUILA** 7

|                           |                |
|---------------------------|----------------|
| <b>7 Leguas Blanco</b>    | <b>\$11.00</b> |
| <b>7 Leguas Anejo</b>     | <b>\$14.00</b> |
| <b>Cazadores Reposado</b> | <b>\$8.00</b>  |
| <b>Chamucos Blanco</b>    | <b>\$12.00</b> |
| <b>Don Julio Anejo</b>    | <b>\$12.00</b> |
| <b>Fortaleza Reposado</b> | <b>\$14.00</b> |
| <b>Sauza Hornitos</b>     | <b>\$7.00</b>  |

**BRANDY** 9

|                                  |                |
|----------------------------------|----------------|
| <b>Boulard Calvados VSOP</b>     | <b>\$12.00</b> |
| <b>Clear Creek Oregon Brandy</b> | <b>\$11.00</b> |
| <b>Clear Creek Pear</b>          | <b>\$11.00</b> |
| <b>Clear Creek Apple</b>         | <b>\$9.00</b>  |
| <b>Courvoisier VS</b>            | <b>\$9.00</b>  |
| <b>Kelt Tour Du Monde VSOP</b>   | <b>\$20.00</b> |
| <b>Les Domaines Grassa RSV</b>   | <b>\$14.00</b> |
| <b>Pierre Ferrand Ambre</b>      | <b>\$12.00</b> |
| <b>Pierre Ferrand 1840</b>       | <b>\$10.00</b> |

**GIN** 13

|                     |               |
|---------------------|---------------|
| <b>Aviation</b>     | <b>\$8.00</b> |
| <b>Bols Genever</b> | <b>\$8.00</b> |

|                             |                |
|-----------------------------|----------------|
| <b>Bombay Sapphire</b>      | <b>\$8.00</b>  |
| <b>Haymans</b>              | <b>\$8.00</b>  |
| <b>Hendricks</b>            | <b>\$10.00</b> |
| <b>Martin Miller</b>        | <b>\$8.00</b>  |
| <b>Plymouth</b>             | <b>\$10.00</b> |
| <b>Ransom Old Tom</b>       | <b>\$10.00</b> |
| <b>St.George Botanivore</b> | <b>\$11.00</b> |
| <b>St.Geroge Rye</b>        | <b>\$11.00</b> |
| <b>St. George Terrior</b>   | <b>\$10.00</b> |
| <b>Tanqueray</b>            | <b>\$7.00</b>  |
| <b>The Botanist</b>         | <b>\$11.00</b> |

**VODKA** 4

|                   |               |
|-------------------|---------------|
| <b>Monopolowa</b> | <b>\$6.00</b> |
| <b>New Deal</b>   | <b>\$7.00</b> |
| <b>Ransom</b>     | <b>\$8.00</b> |
| <b>Volstead</b>   | <b>\$7.00</b> |

**EVERYTHING ELSE** 38

|                                |                |
|--------------------------------|----------------|
| <b>Absinthe Ordinarie</b>      | <b>\$9.00</b>  |
| <b>Amargo Vallet</b>           | <b>\$10.00</b> |
| <b>Ancho Reyes</b>             | <b>\$10.00</b> |
| <b>Amaro Paolucci Ciociaro</b> | <b>\$8.00</b>  |
| <b>Aperol</b>                  | <b>\$8.00</b>  |
| <b>Averna</b>                  | <b>\$10.00</b> |
| <b>Benedictine</b>             | <b>\$10.00</b> |
| <b>Bonal Quinquina</b>         | <b>\$9.00</b>  |
| <b>Campari</b>                 | <b>\$9.00</b>  |
| <b>Cappelletti</b>             | <b>\$7.00</b>  |
| <b>Cocchi Americano</b>        | <b>\$8.00</b>  |

|                            |                |
|----------------------------|----------------|
| <b>Chartruese (Green)</b>  | <b>\$16.00</b> |
| <b>Chartruese (Yellow)</b> | <b>\$17.00</b> |
| <b>Cherry Heering</b>      | <b>\$9.00</b>  |
| <b>Cointreau</b>           | <b>\$10.00</b> |
| <b>Cynar</b>               | <b>\$8.00</b>  |
| <b>Gran Classico</b>       | <b>\$10.00</b> |
| <b>Drambuie</b>            | <b>\$10.00</b> |
| <b>Fernet Branca</b>       | <b>\$8.00</b>  |
| <b>Fernet Mente</b>        | <b>\$8.00</b>  |
| <b>Fernet Vallet</b>       | <b>\$8.00</b>  |
| <b>Grand Marnier</b>       | <b>\$10.00</b> |
| <b>Kubler Absinthe</b>     | <b>\$15.00</b> |
| <b>Laird's Apple Jack</b>  | <b>\$8.00</b>  |
| <b>Liquore Strega</b>      | <b>\$10.00</b> |
| <b>Luxardo Amaro Abano</b> | <b>\$8.00</b>  |
| <b>Luxardo Bitter</b>      | <b>\$8.00</b>  |
| <b>Luxardo Fernet</b>      | <b>\$8.00</b>  |
| <b>Luxardo Maraschino</b>  | <b>\$9.00</b>  |
| <b>Luxardo Sambuca</b>     | <b>\$8.00</b>  |
| <b>Pernod</b>              | <b>\$10.00</b> |
| <b>Pimms</b>               | <b>\$7.00</b>  |
| <b>Punt E Mes</b>          | <b>\$7.00</b>  |
| <b>Ricard</b>              | <b>\$10.00</b> |
| <b>St. Germain</b>         | <b>\$11.00</b> |
| <b>St. George Absinthe</b> | <b>\$15.00</b> |
| <b>Torani Amer</b>         | <b>\$8.00</b>  |
| <b>Zwack</b>               | <b>\$7.00</b>  |

|                                           |               |
|-------------------------------------------|---------------|
| <b>All Well Drinks</b>                    | <b>\$4.00</b> |
| <b>Apricot Blonde</b>                     | <b>\$6.00</b> |
| Pepper infused vodka, apricot, lemon. Up. |               |
| <b>Other Woman</b>                        | <b>\$6.00</b> |
| Apple infused bourbon, pear, ginger. Up.  |               |
| <b>Room Service</b>                       | <b>\$6.00</b> |
| Marionberry margarita. Tall.              |               |
| <b>House Red or White Wine</b>            | <b>\$5.00</b> |
| <b>PBR Pounder</b>                        | <b>\$2.00</b> |
| <b>Weekly Punch</b>                       | <b>\$6.00</b> |

## TO EAT 10

|                                                            |               |
|------------------------------------------------------------|---------------|
| <b>Nuts and Olives</b>                                     | <b>\$3.00</b> |
| <b>Pickled Veggies</b>                                     | <b>\$2.00</b> |
| <b>Soup du Jour</b>                                        | <b>\$3.00</b> |
| <b>Sapphire Salad</b>                                      | <b>\$3.00</b> |
| Citrus vinaigrette, candied walnuts and parmesan.          |               |
| <b>Caesar Salad</b>                                        | <b>\$3.00</b> |
| <b>Meze</b>                                                | <b>\$5.00</b> |
| Hummus, tzatziki and tapenade with warm pita and cucumber. |               |
| <b>Five Spice Chicken Skewers</b>                          | <b>\$5.00</b> |
| Samba! and honey tamari sauce.                             |               |
| <b>Crostini</b>                                            | <b>\$5.00</b> |
| Changes weekly.                                            |               |
| <b>Artichoke and Arugula Dip</b>                           | <b>\$5.00</b> |
| Served warm with sliced baguette.                          |               |
| <b>Salmon Corn Cakes</b>                                   | <b>\$6.00</b> |
| With stoneground mustard and onion aioli.                  |               |