

Brunch Cocktails

Classic Mimosa 9.50

Brut champagne with your choice of fresh juice, garnished with edible flower
Orange, Grapefruit, Pomegranate, or Raspberry
Ask about our Seasonal Flavor

French Mimosa 10.50

Brut champagne and Chambord liquor, garnished with an edible flower

🌀 Mimosa Flight 🌀 18

Four bubbly mimosas — one of each flavor:
Orange, Grapefruit, Pomegranate, and Raspberry
Ask about our Seasonal Flavor

French 75 10

Aviation Gin, fresh lemon juice, simple syrup, champagne,
garnished with a twist of lemon

Provence Bloody Mary 10.50

Rose City Vodka, house blend bloody mary mix, salted rim,
garnished with celery, lime, olives, and green beans
Upgrade to Grey Goose Vodka +\$3.00

Spicy Bloody Mary 11.50

House-infused pepper vodka, house blend bloody mary mix,
chili-salted rim, garnished with celery, lime, olives, and pepperoncini

Morning Mule 11

Grey Goose Vodka, fresh orange juice, ginger beer,
garnished with an orange slice, mint, and an edible flower

Aperol Spritz 10

Aperol liqueur, champagne, fresh orange juice, soda water,
garnished with an orange slice, mint, and an edible flower

Strawberry Screwdriver 11.50

Rose City Vodka, strawberry syrup, and fresh orange juice, stirred with
sliced strawberries and a splash of grenadine, garnished with an edible flower

Provence Old Fashioned 11

Evan Williams Bourbon, St-Germain, bitters,
garnished with an orange twist and cherry

Délicieuse Sangria 9

Our own special recipe with E & J Brandy, red wine, triple sec,
orange juice, grenadine, garnished with fresh fruit and mint

Raspberry Mojito 12

Fresh mint, sliced lime, Bacardi Silver Rum, and raspberry jam,
topped with lemon-lime soda, garnished with an edible flower

Wine

	Glass	Bottle
Alta Vista Vive Malbec - Argentina Intense red fruit aromas, bright and explosive in the mouth	9	32
Charles & Charles Post #35 Red Blend - WA <i>(on tap)</i> Bold and rich, berry and earthy aromas, supple finish	8	—
Eola Hills Pinot Noir - Oregon <i>(on tap)</i> Juicy profile, balanced toasty spice and vanilla notes	9	—
Jean-Luc Colombo Côtes du Rhône - France Fresh, Juicy, notes of baking spices, gentle tannins	10	36
Château de Campuget Tradition Rosé - France Particularly fruity, ripe red berries, refreshing acidity	9	32
Harken Barrel Fermented Chardonnay - CA <i>(on tap)</i> Classic, orchard fruit, warm oak, creamy palate, fresh acidity	8	—
La Petite Perrière Sauvignon Blanc - France Fresh, persistent mineral and fruity notes, lasting finish	9	32
Willamette Valley Vineyards Pinot Gris - OR <i>(on tap)</i> Crisp melon, tropical notes, citrus meringue, balance acidity	9	—
Willamette Valley Vineyards Riesling - Oregon Semi-sweet, orchard notes, flavors of apple, melon, lychee	10	36
<i>Sparkling Opera Prima Brut</i>	8.50	30

Draft Beer & Hard Cider

Pilsner Beer - <i>Please ask what we're currently pouring</i>	6.50
IPA Beer - <i>Please ask what we're currently pouring</i>	6.50
Seasonal Beer - <i>Please ask what we're currently pouring</i>	6.50
Seasonal Cider - <i>Please ask about our current offering</i>	6 Can

Coffee Cocktails

BFK Coffee 12

Served Warm. Baileys, Frangelico, Kahlúa, Nossa Familia coffee, steamed milk, garnished with whipped cream and cinnamon

French Coffee 11

Served Warm. Cointreau, Kahlúa, and Nossa Familia coffee, garnished with whipped cream and mint.

Salted Caramel Moroccan Coffee 12

Served Warm. 151 rum, Baileys, Kahlúa, Nossa Familia coffee, topped with whipped cream and salted caramel, cinnamon sugar rim, mint garnish

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Rose City Vodka, strawberry syrup, and fresh orange juice, stirred with
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Provence Old Fashioned 11

Evan Williams Bourbon, St-Germain, bitters,
 garnished with an orange twist and cherry

Délicieuse Sangria 9

Our own special recipe with E & J Brandy, red wine, triple sec,
 orange juice, grenadine, garnished with fresh fruit and mint

Raspberry Mojito 12

Fresh mint, sliced lime, Bacardi Silver Rum, and raspberry jam,
 topped with lemon-lime soda, garnished with an edible flower

Prosecco Bottle Service 40.00

A bottle of Ruffino bubbly for your table,
 served with fresh orange juice and hibiscus mixers,
 and glasses for you to toast to your heart's delight.

Wine

	Glass	Bottle
Brown Family Vineyards Heritage Pinot Noir - WA Floral and red fruit aromas, fruit-forward palate, and a balanced, lengthy finish with silky soft tannins	9	32
Columbia Winery Composition Red Blend - WA Layers of complex red fruit and supple tannins, notes of vanilla, baking spice, and toasted oak linger for a long finish	8	28
Goose Ridge Revelation Rosé - Washington Expressive notes of melon and citrus, enticing strawberry & pineapple flavors make for a long, juicy, refreshing finish	9	32
14 Hands Pinot Gris - Washington (<i>on tap</i>) Refreshing green apple and melon aromas, followed by flavors of pear and honeysuckle, spritzzy finish	9	—
Columbia Winery Chardonnay - Washington Distinctly Northwest, orchard and tropical fruit, with sweet vanilla oak notes balanced by fresh, crisp acidity	8	28
Sparkling Opera Prima Brut	8.50	30

Draft Beer & Hard Cider

Pilsner Beer - <i>Please ask your server what we're pouring</i>	6.50
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Upgrade to Grey Goose Vodka +\$3.00

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Provence Old Fashioned 11

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Raspberry Mojito 12

Fresh mint, sliced lime, Bacardi Silver Rum, and raspberry jam,
topped with lemon-lime soda, garnished with an edible flower

Wine

	Glass	Bottle
Red Wine <i>Please ask what we are currently pouring</i>	9	32
White Wine <i>Please ask what we are currently pouring</i>	9	32
Rosé Wine <i>Please ask what we are currently pouring</i>	9	32
Opera Prima Brut Sparkling	8.50	30

Beer

	Bottle / Can
Pilsner <i>Please ask about our current offering</i>	6.50
IPA <i>Please ask about our current offering</i>	6.50

Coffee Cocktails

BFK Coffee ¹²

Served Warm. Baileys, Frangelico, Kahlúa, and Nossa Familia coffee, steamed milk, garnished with whipped cream and cinnamon

French Coffee ¹¹

Served Warm. Cointreau, Kahlúa, and gourmet Nossa Familia coffee, garnished with whipped cream and mint.

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Délicieuse Sangria 9

Our own special recipe with E & J Brandy, red wine, triple sec,
orange juice, grenadine, garnished with fresh fruit and mint

Prosecco Bottle Service 40.00

A bottle of La Marca bubbly for your table,
served with fresh orange juice and hibiscus mixers,
and glasses for you to toast to your heart's delight.

Wine

	Glass	Bottle
Red Wine <i>Please ask what we are currently pouring</i>	9	32
White Wine <i>Please ask what we are currently pouring</i>	9	32
Rosé Wine <i>Please ask what we are currently pouring</i>	9	32
Opera Prima Brut Sparkling	8.50	30

Beer

	Bottle / Can
Pilsner <i>Please ask about our current offering</i>	6.50
IPA <i>Please ask about our current offering</i>	6.50

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Wine

	Glass	Bottle
House Red	8	28
House White	8	28
Opera Prima Sparkling Brut Spain - NV	8	28

Beer

Please ask your server about what we are pouring. 6