

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
Primarius Pinot Noir - Willamette Valley, Oregon	9	32
Bieler Pere Côtes du Rhône - Rhône Valley, France	10	36
Willamette Valley Vineyards Pinot Noir <i>(on tap)</i> Willamette Valley, Oregon	11	—
14 Hands Cabernet Sauvignon <i>(on tap)</i> Columbia Valley, Washington	9	—
Château de Campuget Rosé - Rhône Valley, France	9	32
Jovino Pinot Gris - Willamette Valley, Oregon	10	36
Whitehaven Sauvignon Blanc Marlborough, New Zealand	11	40
Eola Hills Pinot Gris <i>(on tap)</i> Willamette Valley, Oregon	9	—
Hess Chardonnay <i>(on tap)</i> Monterey, California	12	—
Sparkling Opera Prima Brut	8	28
Sparkling Valdo Brut Rosé - Veneto, Italy	—	38

Draft Beer & Hard Cider

Pfriem Pilsner - Hood River, Oregon	6
Boneyard RPM IPA - Bend, Oregon	6
Seasonal - <i>Please ask your server what we're pouring</i>	6
Portland Cider Co. Kinda Dry Cider - Portland, OR	5 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

Wine

	Glass	Bottle
Primarius Pinot Noir - Willamette Valley, Oregon	9	32
Bieler Pere Côtes du Rhône - Rhône Valley, France	10	36
Willamette Valley Vineyards Pinot Noir (<i>on tap</i>) Willamette Valley, Oregon	11	—
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Château de Campuget Rosé - Rhône Valley, France	9	32
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Whitehaven Sauvignon Blanc Marlborough, New Zealand	11	40
Eola Hills Pinot Gris (<i>on tap</i>) Willamette Valley, Oregon	9	—
Hess Chardonnay Monterey, California	12	44
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Draft Beer & Hard Cider

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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

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
Primarius Pinot Noir Willamette Valley, Oregon	9	32
Bieler Pere Côtes du Rhône Rhône Valley, France	10	36
Château de Campuget Rosé Rhône Valley, France	9	32
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<i>Sparkling</i> Opera Prima Brut	8	28
<i>Sparkling</i> Valdo Brut Rosé Veneto, Italy	—	38

Draft Beer & Hard Cider

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Boneyard RPM IPA - Bend, Oregon	6
Seasonal - <i>Please ask your server what we're pouring</i>	6
Portland Cider Co. Kinda Dry Cider - Portland, OR	5 Can

Coffee Cocktails

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Salted Caramel Moroccan Coffee 12

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Morning Mule 11

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orange juice, grenadine, garnished with fresh fruit and mint

Raspberry Mojito 12

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Wine

		Glass	Bottle
Red	Jean-Luc Columbo <i>Côtes Du Rhône</i> France - 2017	9	32
White	Jovino <i>Pinot Gris</i> Willamette Valley, Oregon - 2016	10	36
Sparkling	Opera Prima <i>Brut</i> Spain - NV	8	28

Beer & Hard Cider

	Bottle / Can
Pfriem <i>Pilsner</i> Hood River, Oregon	6
Boneyard <i>RPM IPA</i> Bend, Oregon	6
Portland Cider Co. <i>Kinda Dry Cider</i> Portland, Oregon	5 Can

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Délicieuse Sangria 9

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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	Primarius Pinot Noir Willamette Valley, Oregon	9	32
White	Jovino Pinot Gris Willamette Valley, Oregon	10	36
Sparkling	Opera Prima Brut Spain - NV	8	28

Beer & Hard Cider

	Bottle / Can
Pfriem Pilsner Hood River, Oregon	6
Boneyard RPM IPA Bend, Oregon	6
Portland Cider Co. Kinda Dry Cider Portland, Oregon	5 Can

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Wine

	Glass	Bottle
House Red	8	28
House White	8	28
Opera Prima <i>Sparkling Brut</i> Spain - NV	8	28

Beer

Please ask your server about what we are pouring. 6