

# Brunch Cocktails

## Classic Mimosa 10.50

Brut champagne and a flavor of your choosing!  
*Orange, Pineapple, Pomegranate, or Raspberry*  
*Ask about our Seasonal Flavor*



## French Mimosa 12

Chambord liqueur and Opera Prima Champagne



## Mimosa Flight 20

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



## Provence Bloody Mary 12

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 13

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



## Morning Mule 13

Grey Goose Vodka, fresh orange juice, ginger beer



## Autumn Spritz 13

Apple Cider, Aperol, Champagne



## Spicy Apple Margarita 14

House-infused pepper Cazadores Reposado Tequila,  
Apple Cider, cinnamon, house sweet & sour,  
with a spicy salted rim



## Cranberry Elixir 14

Tito's Vodka, triple sec, cranberry juice, a float of St. Germaine



## Pumpkin Old Fashioned 12

Maker's Mark, pumpkin sauce, maple syrup



## Huckleberry Hot Toddy 13

Wild Roots Huckleberry Vodka, agave, lime juice, hot water



## Délicieuse Sangria 11

Our House Recipe —  
Please ask your server for details on our house special!



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 and pepperoncini



## Morning Mule 13

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## Autumn Spritz 13

Apple Cider, Aperol, Champagne



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 Apple Cider, cinnamon, house sweet & sour,  
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Maker's Mark, pumpkin sauce, maple syrup



## Huckleberry Hot Toddy 13

Wild Roots Huckleberry Vodka, agave, lime juice, hot water



## Délicieuse Sangria 11

Our House Recipe —  
 Please ask your server for details on our house special!



## 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.

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chili-salted rim, garnished with celery, lime, olives,  
and pepperoncini



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## Autumn Spritz 13

Apple Cider, Aperol, Champagne



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Maker's Mark, pumpkin sauce, maple syrup



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Wild Roots Huckleberry Vodka, agave, lime juice, hot water



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*Ask about our Seasonal Flavor*



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 garnished with celery, lime, olives, and green beans  
*Upgrade to Grey Goose Vodka +\$3.00*



## Spicy Bloody Mary 13

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



## Morning Mule 13

Grey Goose Vodka, fresh orange juice, ginger beer



## Autumn Spritz 13

Apple Cider, Aperol, Champagne



## Cranberry Elixir 14

Tito's Vodka, triple sec, cranberry juice, float of St. Germaine



## Pumpkin Old Fashioned 12

Maker's Mark, pumpkin sauce, maple syrup



## Huckleberry Hot Toddy 13

Wild Roots Huckleberry Vodka,  
 agave, lime juice, hot water



## Champagne Bottle Service 32.00

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

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## French Mimosa 12

Chambord liqueur and Opera Prima Champagne



## Mimosa Flight 20

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 garnished with celery, lime, olives, and green beans  
*Upgrade to Grey Goose Vodka +\$3.00*



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



## Morning Mule 13

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Apple Cider, Aperol, Champagne



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## Pumpkin Old Fashioned 12

Maker's Mark, pumpkin sauce, maple syrup



## Huckleberry Hot Toddy 13

Wild Roots Huckleberry Vodka, agave, lime juice, hot water



## BFK Coffee 13

*Served Warm.* Baileys, Frangelico, Kahlúa,  
 Nossa Familia coffee, topped with whipped cream



## French Connection Coffee 14

*Served Warm.* Hennessy, Amaretto, Nossa Familia coffee,  
 topped with whipped cream



# Wine

	Glass	Bottle
House Red	9	32
House White	9	32
Opera Prima Sparkling Brut Spain - NV	9	32

# Beer

Please ask your server about what we are pouring. 7

# Wine

	Glass	Bottle
<b>Alta Vista Vive Malbec</b> - Argentina Intense red fruit aromas, bright and explosive in the mouth	9	32
<b>Townshend Red Blend</b> - WA <i>(on tap)</i> Bold and rich, berry and earthy aromas, supple finish	9	—
<b>Eola Hills Pinot Noir</b> - Oregon <i>(on tap)</i> Juicy profile, balanced toasty spice and vanilla notes	10	—
<b>Paul Buisse Chinon Cabernet Franc</b> - France Clean, crisp and refreshing fruit, soft tannins	—	28
<b>Domaine de la Solitude Côtes du Rhône</b> - France Fresh, juicy, notes of baking spices, gentle tannins	11	38
<b>Château La Freynelle Bordeaux</b> - France Rich and ripe raspberry and cherry flavors, smooth tannins	—	34
<b>Château de Campuget Tradition Rosé</b> - France Particularly fruity, ripe red berries, refreshing acidity	9	32
<b>Harken Barrel Fermented Chardonnay</b> - CA <i>(on tap)</i> Classic, orchard fruit, warm oak, creamy palate, fresh acidity	10	—
<b>La Petite Perrière Sauvignon Blanc</b> - France Fresh, persistent mineral and fruity notes, lasting finish	9	32
<b>Willamette Valley Vineyards Pinot Gris</b> - OR <i>(on tap)</i> Crisp melon, tropical notes, citrus meringue, balance acidity	11	—
<b>Willamette Valley Vineyards Riesling</b> - Oregon Semi-sweet, orchard notes, flavors of apple, melon, lychee	11	38
<i>Sparkling Opera Prima Brut</i>	9	32

## Draft Beer & Hard Cider

*Please ask your server what we're currently pouring*

<b>Pilsner Beer</b> - IPA Beer - Seasonal Beer	7
<b>Seasonal Cider</b> - <i>Please ask about our current offering</i>	6.50 Can

## Coffee Cocktails

**BFK Coffee** 13  
*Served Warm.* Baileys, Frangelico, Kahlúa, Nossa Familia coffee,  
topped with whipped cream



**French Connection Coffee** 14  
*Served Warm.* Hennessy, Amaretto, Nossa Familia coffee,  
topped with whipped cream



**Salted Caramel Moroccan Coffee** 14  
*Served Warm.* 151 rum, Baileys, Kahlúa, Nossa Familia coffee,  
topped with whipped cream, salted caramel,  
and a cinnamon sugar rim





# Wine

	Glass	Bottle
<b>Alta Vista Vive Malbec</b> - Argentina Intense red fruit aromas, bright and explosive in the mouth	9	32
<b>Townshend Red Blend</b> - WA (on tap) Bold and rich, berry and earthy aromas, supple finish	9	—
<b>Eola Hills Pinot Noir</b> - Oregon (on tap) Juicy profile, balanced toasty spice and vanilla notes	10	—
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<b>Willamette Valley Vineyards Pinot Gris</b> - OR (on tap) Crisp melon, tropical notes, citrus meringue, balance acidity	11	—
<b>Willamette Valley Vineyards Riesling</b> - Oregon Semi-sweet, orchard notes, flavors of apple, melon, lychee	11	38
<i>Sparkling Opera Prima Brut</i>	9	32

## Draft Beer & Hard Cider

*Please ask your server what we're currently pouring*

<b>Pilsner Beer</b> - <b>IPA Beer</b> - <b>Seasonal Beer</b>	7
<b>Seasonal Cider</b> - <i>Please ask about our current offering</i>	6.50 Can

## Coffee Cocktails

### BFK Coffee 13

*Served Warm.* Baileys, Frangelico, Kahlúa, Nossa Familia coffee, topped with whipped cream



### French Connection Coffee 14

*Served Warm.* Hennessy, Amaretto, Nossa Familia coffee, topped with whipped cream



### Salted Caramel Moroccan Coffee 14

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



# Wine

	Glass	Bottle
<b>Townshend Red Blend - WA (on tap)</b> Bold and rich, berry and earthy aromas, supple finish	9	—
<b>Eola Hills Pinot Noir - Oregon (on tap)</b> Juicy profile, balanced toasty spice and vanilla notes	10	—
<b>Château de Campuget Tradition Rosé - France</b> Particularly fruity, ripe red berries, refreshing acidity	9	32
<b>Harken Barrel Fermented Chardonnay - CA</b> Classic, orchard fruit, warm oak, creamy palate, fresh acidity	10	35
<b>Willamette Valley Vineyards Pinot Gris - OR (on tap)</b> Crisp melon, tropical notes, citrus meringue, balance acidity	11	—
<i>Sparkling Opera Prima Brut</i>	9	32

## Draft Beer & Hard Cider

<b>Pilsner Beer</b> - Please ask what we're currently pouring	7
<b>IPA Beer</b> - Please ask what we're currently pouring	7
<b>Seasonal Beer</b> - Please ask what we're currently pouring	7
<b>Seasonal Cider</b> - Please ask about our current offering	6.50 Can

## Coffee Cocktails

**BFK Coffee** 13  
Served Warm. Baileys, Frangelico, Kahlúa, Nossa Familia coffee,  
topped with whipped cream



**French Connection Coffee** 14  
Served Warm. Hennessy, Amaretto, Nossa Familia coffee,  
topped with whipped cream



**Salted Caramel Moroccan Coffee** 14  
Served Warm. 151 rum, Baileys, Kahlúa, Nossa Familia coffee,  
topped with whipped cream, salted caramel,  
and a cinnamon sugar rim





# Wine

	Glass	Bottle
<b>Townshend Red Blend</b> - WA Bold and rich, berry and earthy aromas, supple finish	9	32
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<i>Sparkling Opera Prima Brut</i>	9	32

## Draft Beer & Hard Cider

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**Salted Caramel Moroccan Coffee** 14  
*Served Warm.* 151 rum, Baileys, Kahlúa, Nossa Familia coffee,  
topped with whipped cream, salted caramel,  
and a cinnamon sugar rim



# Wine

	Glass	Bottle
<b>Brown Family Vineyards Heritage Pinot Noir</b> - WA Floral and red fruit aromas, fruit-forward palate, and a balanced, lengthy finish with silky soft tannins	10	35
<b>Columbia Winery Composition Red Blend</b> - WA Layers of complex red fruit and supple tannins, notes of vanilla, baking spice, and toasted oak linger for a long finish	9	32
<b>Goose Ridge Revelation Rosé</b> - Washington Expressive notes of melon and citrus, enticing strawberry & pineapple flavors make for a long, juicy, refreshing finish	10	35
<b>14 Hands Pinot Gris</b> - Washington ( <i>on tap</i> ) Refreshing green apple and melon aromas, followed by flavors of pear and honeysuckle, spritzly finish	10	—
<b>Columbia Winery Chardonnay</b> - Washington Distinctly Northwest, orchard and tropical fruit, with sweet vanilla oak notes balanced by fresh, crisp acidity	9	32
<i>Sparkling Opera Prima Brut</i>	9	32

## Draft Beer & Hard Cider

<b>Pilsner Beer</b> - <i>Please ask your server what we're pouring</i>	7
<b>IPA Beer</b> - <i>Please ask your server what we're pouring</i>	7
<b>Seasonal Beer</b> - <i>Please ask your server what we're pouring</i>	7
<b>Seasonal Cider</b> - <i>Please ask what we're pouring</i>	6.50 Can

## Coffee Cocktails

**BFK Coffee** 13  
*Served Warm.* Baileys, Frangelico, Kahlúa, Nossa Familia coffee, topped with whipped cream



**French Connection Coffee** 14  
*Served Warm.* Hennessy, Amaretto, Nossa Familia coffee, topped with whipped cream



**Salted Caramel Moroccan Coffee** 14  
*Served Warm.* 151 rum, Baileys, Kahlúa, Nossa Familia coffee, topped with whipped cream, salted caramel, and a cinnamon sugar rim



# Wine

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

# Beer

	Bottle / Can
<b>Pilsner</b> <i>Please ask about our current offering</i>	7
<b>IPA</b> <i>Please ask about our current offering</i>	7

# Coffee Cocktails

## BFK Coffee <sup>13</sup>

*Served Warm.* Baileys, Frangelico, Kahlúa,  
Nossa Familia coffee, topped with whipped cream



## French Connection Coffee <sup>14</sup>

*Served Warm.* Hennessy, Amaretto, Nossa Familia coffee,  
topped with whipped cream



# Wine

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

# Beer

	Bottle / Can
<b>Pilsner</b> <i>Please ask about our current offering</i>	7
<b>IPA</b> <i>Please ask about our current offering</i>	7

# Coffee Cocktails

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