

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 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Salted Caramel Moroccan Coffee 11

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

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

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

☞ Mimosa Flight ☞ 16.50

Four bubbly mimosas — one of each flavor:
Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

French 75 9

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

Délicieuse Sangria 8

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

Morning Mule 9

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

L'Indochine 9

Aviation gin, fresh lemon juice, hibiscus syrup, sugar cube, champagne, garnished with a twist of lemon and an edible flower

Champagne Spritz 9

Chambord, raspberry syrup, champagne, soda water, garnished with a twist of lemon and an edible flower

Aperol Spritz 9

Aperol liqueur, champagne, fresh orange juice, soda water, garnished with an orange slice, mint, and 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 Monterey, California	12	44
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 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Salted Caramel Moroccan Coffee 11

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

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice, garnished with edible flower.

Orange, Grapefruit, Pomegranate, or Raspberry

Ask about our Seasonal Flavor

🌀 Mimosa Flight 🌀 16.50

Four bubbly mimosas — one of each flavor:

Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

French 75 9

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

Délicieuse Sangria 8

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

Morning Mule 9

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

Marseilles Mule 9.50

Captain Morgan spiced rum, fresh orange juice, lemon, ginger beer, garnished with lemon, mint, and an edible flower

French Riviera 9.50

Tito's vodka, blue curaçao, lavender syrup, lemonade, garnished with lime and an edible flower

Aperol Spritz 9

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

Wine

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Primarius Pinot Noir - Willamette Valley, Oregon	9	32
Château de Campuget Rosé - Rhône Valley, France	9	32
Jovino Pinot Gris - Willamette Valley, Oregon	10	36
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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 <i>Can</i>

Coffee Cocktails

BFK Coffee 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Salted Caramel Moroccan Coffee 11

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

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice, garnished with edible flower.

Orange, Grapefruit, Pomegranate, or Raspberry
Ask about our Seasonal Flavor

☞ Mimosa Flight ☞ 16.50

Four bubbly mimosas — one of each flavor:
Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

French 75 9

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

Délicieuse Sangria 8

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

Morning Mule 9

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

Aperol Spritz 9

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

Huckleberry Hot Toddy 9

Wild Roots huckleberry vodka, muddled lime, sweet agave, hot water, garnished with a lemon wedge

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
Hess Chardonnay Monterey, California	12	44
Eola Hills Pinot Gris (<i>on tap</i>) Willamette Valley, Oregon	9	—
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 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice, garnished with edible flower.

Orange, Grapefruit, Pomegranate, or Raspberry

Ask about our Seasonal Flavor

🌀 Mimosa Flight 🌀 16.50

Four bubbly mimosas — one of each flavor:

Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

French 75 9

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

Délicieuse Sangria 8

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

Morning Mule 9

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

Marseilles Mule 9.50

Captain Morgan spiced rum, fresh orange juice, lemon, ginger beer, garnished with lemon, mint, and an edible flower

Aperol Spritz 9

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

Spiked Hot Cocoa 10.50

Served Warm. Mint vodka, dark chocolate, steamed milk, garnished with whipped cream and fresh mint

Rum Spiced Chai 10.50

Served Warm. Captain Morgan spiced rum, chai, steamed milk, garnished with a sprinkle of chai spices

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
Eola Hills Pinot Gris <i>(on tap)</i> Willamette Valley, Oregon	9	—
Jovino Pinot Gris Willamette Valley, Oregon	10	36
Hess Chardonnay Monterey, California	12	44
<i>Sparkling</i> Opera Prima Brut	8	28
<i>Sparkling</i> 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 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Salted Caramel Moroccan Coffee 11

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

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice, garnished with edible flower.

Orange, Grapefruit, Pomegranate, or Raspberry

Ask about our Seasonal Flavor

🌀 Mimosa Flight 🌀 16.50

Four bubbly mimosas — one of each flavor:

Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

French 75 9

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

Délicieuse Sangria 8

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

Morning Mule 9

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

Garden of Versailles 10

Wild Roots Cucumber Gin, fresh basil, lemon, garnished with a cucumber slice and an edible flower

Lavender Bee's Knees 9

Tanqueray gin, lavender syrup, lemon, honey, garnished with a lemon twist

The 'Couv's Breakfast Cocktail 10.50

Hendrick's gin, muddled lime and cucumber, simple syrup, Cholula, Worcestershire sauce, garnished with peppered cucumber

Aperol Spritz 9

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

Prosecco Bottle Service 30.00

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
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

Coffee Cocktails

BFK Coffee 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice, garnished with edible flower.

Orange, Grapefruit, Pomegranate, or Raspberry

Ask about our Seasonal Flavor

☞ Mimosa Flight ☞ 16.50

Four bubbly mimosas — one of each flavor:

Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

French 75 9

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

Délicieuse Sangria 8

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

Morning Mule 9

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

Aperol Spritz 9

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

Apple Bourbon 9

Evan Williams bourbon, fresh lemon juice, apple cider, ginger beer, garnished with fresh mint and lemon

Spiked Hot Cocoa 10.50

Served Warm. Mint vodka, dark chocolate, steamed milk, garnished with whipped cream, cocoa powder, and fresh mint

Rum Spiced Chai 10.50

Served Warm. Captain Morgan spiced rum, chai, steamed milk, garnished with a sprinkle of chai spices

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

Coffee Cocktails

BFK Coffee 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

Brunch Cocktails

Raspberry Macaron Mélange 12.50

Hendrick's gin, Cointreau, raspberry jam and syrup, lime juice, garnished with whipped cream, a raspberry macaron, and fresh mint

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy Bloody Mary 10.50

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

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice, garnished with edible flower.

Orange, Grapefruit, Pomegranate, or Raspberry

Ask about Seasonal Flavor

☞ Mimosa Flight ☞ 16.50

Four bubbly mimosas — one of each flavor:

Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

Délicieuse Sangria 8

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

Morning Mule 9

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

Watermelon & Basil Mule 9

Grey Goose watermelon & basil vodka, lemon, a touch of sugar, ginger beer, garnished with mint and lemon

Aperol Spritz 9

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

Prosecco Bottle Service 30.00

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.

Brunch Cocktails

Provence Bloody Mary 9.50

Rose City vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, and olives

Spicy Bloody Mary 10.50

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

🌀 Bloody Mary Flight 🌀 19

Try all FOUR of our popular Bloody Marys!
Provence Bloody Mary, Spicy Mary, Citron Mary, Bloody Maria

Classic Mimosa 8.50

Brut champagne with your choice of fresh juice:
Orange, Grapefruit, Pomegranate, or Raspberry--Ask about Seasonal Flavor

🌀 Mimosa Flight 🌀 16.50

Four bubbly mimosas — one of each flavor:
Orange, Grapefruit, Pomegranate, and Raspberry

Provence Old Fashioned 9.50

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

Délicieuse Sangria 8

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

Morning Mule 9

Grey Goose vodka, fresh orange juice, ginger beer, garnished with an orange slice and mint

Aperol Spritz 9

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

Rum Spiced Chai 10.50

Served Warm. Captain Morgan spiced rum, chai, steamed milk, garnished with a sprinkle of chai spices

BFK Coffee 11

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

Café Amore 10.50

Served Warm. Disaronno amaretto, Frangelico, Nossa Familia coffee, garnished with whipped cream and mint

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.