

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



Aperol Spritz 13

Aperol, freshly squeezed orange juice,
Champagne, with a splash of soda



Fierce Pineapple Margarita 14

House-infused pepper Cazadores Reposado Tequila,
pineapple juice, house sweet & sour,
with a spicy salted rim



The Floral Fizz 14

Aviation Gin, St. Germain, grapefruit juice,
simple syrup, and soda water



Maple Whiskey Sour 14

Maker's Mark, lemon juice, maple syrup,
with a splash of OJ



Strawberry Screwdriver 12

Rose City Vodka, strawberry syrup,
freshly squeezed orange juice



Délicieuse Sangria 11

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



Wine

	Glass	Bottle
Alta Vista Vive Malbec - Argentina Intense red fruit aromas, bright and explosive in the mouth	9	32
Townshend Red Blend - WA <i>(on tap)</i> Bold and rich, berry and earthy aromas, supple finish	9	—
Eola Hills Pinot Noir - Oregon <i>(on tap)</i> Juicy profile, balanced toasty spice and vanilla notes	10	—
Paul Buisse Chinon Cabernet Franc - France Clean, crisp and refreshing fruit, soft tannins	—	28
Domaine de la Solitude Côtes du Rhône - France Fresh, juicy, notes of baking spices, gentle tannins	11	38
Château La Freynelle Bordeaux - France Rich and ripe raspberry and cherry flavors, smooth tannins	—	34
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	10	—
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	11	—
Willamette Valley Vineyards Riesling - Oregon Semi-sweet, orchard notes, flavors of apple, melon, lychee	11	38
<i>Sparkling Opera Prima Brut</i>	9	32

Draft Beer & Hard Cider

Pilsner Beer - Please ask what we're currently pouring	7
IPA Beer - Please ask what we're currently pouring	7
Seasonal Beer - Please ask what we're currently pouring	7
Seasonal Cider - 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



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Orange, Pineapple, Pomegranate, or Raspberry
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French Mimosa 12

Chambord liqueur and Opera Prima Champagne



Mimosa Flight 20

Four bubbly mimosas — one of each flavor:
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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



Aperol Spritz 13

Aperol, freshly squeezed orange juice,
 Champagne, with a splash of soda



Fierce Pineapple Margarita 14

House-infused pepper Cazadores Reposado Tequila,
 pineapple juice, house sweet & sour,
 with a spicy salted rim



The Floral Fizz 14

Aviation Gin, St. Germain, grapefruit juice,
 simple syrup, and soda water



Maple Whiskey Sour 14

Maker's Mark, lemon juice, maple syrup,
 with a splash of OJ



Strawberry Screwdriver 12

Rose City Vodka, strawberry syrup,
 freshly squeezed orange juice



Délicieuse Sangria 11

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.

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	10	35
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	9	32
Goose Ridge Revelation Rosé - Washington Expressive notes of melon and citrus, enticing strawberry & pineapple flavors make for a long, juicy, refreshing finish	10	35
14 Hands Pinot Gris - Washington (<i>on tap</i>) Refreshing green apple and melon aromas, followed by flavors of pear and honeysuckle, spritzzy finish	10	—
Columbia Winery Chardonnay - 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

Pilsner Beer - <i>Please ask your server what we're pouring</i>	7
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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



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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



Aperol Spritz 13

Aperol, freshly squeezed orange juice,
Champagne, with a splash of soda



The Floral Fizz 14

Aviation Gin, St. Germain, grapefruit juice,
simple syrup, and soda water



Maple Whiskey Sour 14

Maker's Mark, lemon juice, maple syrup,
with a splash of OJ



Strawberry Screwdriver 12

Rose City Vodka, strawberry syrup,
freshly squeezed orange juice



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	9	32

Beer

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

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Morning Mule 13

Grey Goose Vodka, fresh orange juice, ginger beer



Aperol Spritz 13

Aperol, freshly squeezed orange juice,
 Champagne, with a splash of soda



The Floral Fizz 14

Aviation Gin, St. Germain, grapefruit juice,
 simple syrup, and soda water



Maple Whiskey Sour 14

Maker's Mark, lemon juice, maple syrup,
 with a splash of OJ



Strawberry Screwdriver 12

Rose City Vodka, strawberry syrup,
 freshly squeezed orange juice



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.

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	9	32

Beer

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

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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,
 finished with 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



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