

Evening Cocktails

Cranberry Thyme Gin & Tonic ¹¹

Aviation Gin, fresh thyme, cranberry juice, simple syrup, and tonic



Blood Orange Paloma ¹²

Cazadores Tequila, blood orange puree, lime juice, agave, topped with soda water



Spiked Huckleberry Lemonade ¹¹

Wild Roots Huckleberry Vodka, lemonade, with a splash of soda water to finish



Provence Spritz ¹¹

Champagne, Soda, and your choice of Liquor
St. Germain, Pomplemousse Rose, Apple Cider, Aperol



Lavender Cosmo ¹²

Grey Goose Vodka, triple sec, cranberry juice, lavender syrup, with a splash of house sweet & sour



Negroni Quill ¹²

A rinse of Absinthe, Tanqueray gin, Campari, and sweet vermouth to round it out



Seasonal Tidings

Boozy Pumpkin Baileys ¹³

Served Warm Pumpkin Sauce, Baileys, Nossa Familia coffee, topped with smooth vanilla cinnamon cream,



Caramel Apple Martini ¹²

Tito's Vodka, Butterscotch Schnapps, apple cider



Maple Old Fashioned ¹¹

Bullet Bourbon, bitters, and a hint of maple



Pear Apple Sangria ¹¹

Refreshing Apple Cider, Pear Brandy, crisp white wine, and finished with zesty ginger beer



Hot Buttered Rum ¹²

Served Warm Buttered rum batter, spiced rum, hot water, topped with vanilla cinnamon cream



Peppermint Espresso Martini ¹³

Peppermint infused vodka, Kahlua, and espresso



Wine

	Glass	Bottle
Townshend Red Blend - WA (on tap)	9	—
Eola Hills Pinot Noir - Oregon (on tap)	10	—
Paul Buisse Chinon Cabernet Franc - France	—	28
Domaine de la Solitude Côtes du Rhône - France	11	38
Château de Campuget Tradition Rosé - France	9	32
Harken Barrel Fermented Chardonnay - CA (on tap)	10	—
La Petite Perrière Sauvignon Blanc - France	9	32
Willamette Valley Vineyards Pinot Gris - OR (on tap)	11	—
Sparkling Opera Prima Brut	9	32

Draft Beer & Hard Cider

Pilsner	7
IPA	7
Seasonal Beer	7
Seasonal Cider	6.50 Can

Zero Proof Mocktails

Coconut Mojito 9
Coconut cream, fresh mint, house-made Pineapple syrup, soda



Mango Margarita 9
House-made Mango syrup, orange juice, agave, lime juice, soda water, with a salted rim



Strawberry Basil Mule 9
House-made Strawberry syrup, fresh basil, lime juice, and ginger beer



Juice Bar

Freshly Squeezed Orange	8.25
Freshly Squeezed Orange-Carrot	8.75
Freshly Squeezed Sunset: Strawberry, Pineapple, Orange	8.75

Nossa Familia Coffee Bar

Regular and Decaf Coffee | Espresso
Mocha | Latte | Chai Latte | Green Tea Latte | Cappuccino
Americano | Café Au Lait | Cubano | Macchiato
COFFEE-FREE BARISTA BEVERAGES: Hot Cocoa | Steamer

Milk alternatives and syrup flavors available.

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