

# 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

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## 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

Please ask your server for  
our current wine list

## Draft Beer & Hard Cider

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

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Fresh mint, sliced lime, Bacardi Silver Rum, and raspberry jam,  
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# Wine

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

# Beer & Hard Cider

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

# Coffee Cocktails

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

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

# Beer & Hard Cider

	Bottle / Can
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# Wine

	Glass	Bottle
House Red	8	28
House White	8	28
Opera Prima Sparkling Brut Spain - NV	8	28

# Beer

Please ask your server about what we are pouring. 6