



daily
beverage specials

*Miller Highlife \$2 *Other beers \$3

*Choices listed on dinner beverage list
All beers are bottled

House Wine

4.25gl

16.00 full Carafe ½ Carafe 9.50
Magnum 23.00

*Specials (bottle only) 12.00
*ask your server

Sangria

4.25gl

16.00 Carafe ½ Carafe 9.50

Bloody Mary
Well drinks
(margarita's not included)
4.25

Traditional Martini's
Gin: Bombay Sapphire,
Tanqueray, Beefeaters,
Aviation, Hendrick's

Vodka: Kettle One,
Absolut, Stoli, Skyy,
Grey Goose, Indio,
Monopolowa

Chocolate Martini
Apple Martini
Cosmopolitan
Lemon Drop
Black Currant Lemon Drop
Makers Mark Manhattans
\$6

Fresh Lime Gold Margaritas
Coffee Nudge (Kalua, Brandy, Creme de Cocoa)
Hot Monkey (Malibu Rum, Creme de Banana)
\$5

Happy Hour Menu

Oyster shooters 1.00 ea.

\$2

Bread/Garlic Bread/ Cup of Soup
Side of Mashed Potatoes/Creamy
Polenta/ au Gratin Potatoes

\$3

House / Caesar Salad

\$4

Sautéed Mushrooms.
Topped with Parmesan

Pasta Semplice.

Pasta with butter, garlic, herbs, parmesan
or with marinara sauce and parmesan

\$5

Shrimp or Chicken Mazatlan

Shrimp or Chicken with spicy
peppers and onions over polenta

Willamette Dream Salad

Organic greens, currants, gorgonzola,
honey glazed pecans, and grilled green
apples in a lemon-basil vinaigrette.

Red Velvet Burger or
Portobello and Veggie Sandwich

Organic Strawberry Mountain Farm burger
or Grilled Portobello Mushroom Veggie
Sandwich with all the fixings and lemon-
garlic aioli. add cheese .50
add side, soup, or side salad 1.00

Grilled Natural Flank Steak

Marinated in red wine and grilled medium
rare. Served over baby spinach and drizzled
with lemon and extra virgin olive oil

\$7

Goat Cheese Torta.

A spread of goat cheese, sun-dried tomato,
and pesto with roasted garlic, olive oil, and
a balsamic reduction. Served with bread

\$8

Cavatappi Pasta

In a creamy tomato - roasted
red pepper-chervil sauce

Baked Ziti Ziti

Penne pasta in smoked mozzarella cheese
sauce with, mushrooms, and roasted garlic.
Topped with bread crumbs