

# Edgefield Spirits

## HOGSHEAD WHISKEY 7.25

produced from 100% malted barley, aged a minimum of 3 years in American Oak

## WHITE DOG 5.50

try our Hogshead Whiskey before it sees a barrel!

## PENNEY'S GIN 6.75

a lighter, dry gin with flavors of juniper & citrus

## LONGSHOT ESTATE SYRAH BRANDY 5.75

distilled from Estate grown Syrah grapes with layered flavors of cherry & spice

## ALAMBIC "13" BRANDY 13.50

thirteen years in a French oak barrel with hints of vanilla, cinnamon, & floral notes

## PEAR BRANDY 7.25

distilled from 100% Hood River grown Red Bartlett pears

## EDGEFIELD BRANDY 8.75

a blend of barrel aged Pinot Noir & Sémillon Brandy

## COFFEE LIQUEUR 4.50

a rich, sweet spirit made with our own Ethiopian Sidamo roasted coffee

## HERBAL NO. 7 6.25

a unique distinctive and complex mix of seven herbs and spices

## MONKEY PUZZLE 6.25

hopped whiskey sweetened with blackberry honey

## PROFESSORS GIN 7

an American Distilled Gin inspired by the infamous Geneivre

## House Flights

### WHISKEY 13

Hogshead  
White Dog  
Monkey Puzzle

### BRANDY 14

Longshot Estate Syrah Brandy  
Pear Brandy  
Edgefield Brandy

### WINERY TASTER 12.50

six samples

### BREWERY TASTER 7.50

six samples



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## Beverages

Coffee We Roast Our Own	2.40
McMenamins Iced Coffee <i>served with milk</i>	3.30
Hot Cider & Hot Chocolate	1.45
Real Apple Cider	1.80 / 3.50
Cranberry Juice	1.80 / 3.50
Crater Lake Draught Root Beer	2.30 / 3.90
Soda Pop	2.50
<i>RC, Diet Rite, 7-UP, Ginger Ale, Dr. Pepper</i>	
Milk	2.50
Strawberry Lemonade	3.45
Iced Tea & Lemonade	2.50
Roy Rogers & Shirley Temple	3
Hot Chocolate or Hot Spiced Cider	1.65
Loose Leaf Tea by Tao of Tea	2.40
St. Pauli Girl NA Beer	bottle 3.90

# McMenamins Ales on Draft

## HAMMERHEAD

Hammerhead's signature Cascade hop nose & intense hopped flavor blend with the caramel tones from the crystal malt

## TERMINATOR

Terminator is a coal black & flavor-packed stout which draws its robust complexity from kiln-baked specialty grains

## RUBY

light & refreshingly fruity, our popular raspberry ale was first produced at the Hillsdale Pub in 1985

## IPA

our IPA has a lush floral aroma & a distinct citrus flavor for those who prefer their ales strong & hoppy

## WHEAT

a quenching medium-bodied ale, lightly hopped to allow the delicate flavor of the wheat malt to shine through

## NEBRASKA BITTER

this crisp & flavorful gold-hued ale uses fresh Cascade hops in modest amounts to create a subtle hop flavor & bitterness

## NITRO TAP

our nitro mix gives beer a smooth body & creamy head with out the carbonation bite of a standard beer

**glass 2.50 / pint 4.50 / pitcher 12.25**

**BREWERY TASTER 7.50** six samples

## Guest Beers

**Pabst Blue Ribbon Draft 1.50 / 2.70 / 8.40**

**Coors Light or Budweiser Draft 1.80 / 3.30 / 9**

**Guest Micro Brew Special price varies**

**Coors (Bottle Non-Alcoholic Beer) 3.90**

**Mike's Hard Lemonade & Cranberry Lemonade 4.65**

## House Signature Cocktails

### MANHATTAN 7.25

Jim Beam White Label Bourbon, Sweet Vermouth, & Angostura Aromatic Bitters

### OLD FASHIONED 5.50

Kentucky Straight Bourbon Whiskey, muddled orange, cherry, bitters, sugar & topped with soda water

### SAZERAC 8.25

Rye Whiskey, simple syrup, Peychaud's bitters & a touch of Absinthe

### BOURBON FURNACE 5.75

Hot apple cider, fresh lemon juice, a touch of honey, & Straight Bourbon Whiskey served hot in a brandy snifter with a cinnamon

### TODDY NO. 7 7

Edgefield Distillery's Herbal Liqueur No. 7, honey & fresh-squeezed lemon

### SPANISH COFFEE 7.25

We take Bacardi 151 rum, flame it with cinnamon & nutmeg, then add Triple Sec, our own Coffee Liqueur, a double Americano, & freshly whipped cream

# Edgefield Wine

The Edgefield Winery is located at McMenamins Edgefield on the site of the historic Multnomah County Poor Farm, built in 1911. Grapes for Edgefield wines are sourced from Estate vineyards as well as sites throughout the Pacific Northwest

## AROMATIC WHITES

glass/bottle

**Riesling, Columbia Valley, WA**

**6.60/18.50**

**Pinot Gris, OR & WA**

**7.20/22.50**

**Poor Farm Pinot Gris, Oregon**

**22.50**

**Hard Cider**

**6 pint glass**

## MEDIUM BODIED WHITES

**White Rabbit, OR & WA**

**7.20/22.50**

**Chardonnay, OR & WA**

**7.20/22.50**

**VS Chardonnay, Rogue Valley, OR**

**25.75**

**Viognier, Del Rio Vineyard, OR**

**25.75**

## BLUSH & ROSÉ

**Pinot Noir Blanc, Columbia Valley, WA**

**18.50**

**Umbrella Jimmy Dry Rosé, Oregon**

**22.50**

## MEDIUM BODIED REDS

**Pinot Noir, Oregon**

**7.20/22.50**

**VS Pinot Noir, Oregon**

**30**

**Cuveé de L'abri Rouge, Del Rio Vineyard, OR**

**25.75**

**Black Rabbit Red, OR & WA**

**7.20/22.50**

## FULL BODIED REDS

**Merlot, Columbia Valley, WA**

**30**

**Cabernet Sauvignon, Alder Ridge, WA**

**25.75**

**Zinfandel, Columbia Valley, WA**

**30**

**Syrah, Chukar Ridge, WA**

**30**

## WINERY TASTER

**12.50** six samples

Please ask your server for availability  
& pricing of wine to go

JOIN US EVERYDAY FOR  
**HAPPY HOUR**  
3-6PM & 10PM-CLOSE