



## COCKTAILS

## THE LINEUP

**COCKTAIL FOR A CAUSE** April Showers | \$14  
gin. blanco vermouth. aperol. grapefruit. lime. simple.  
edible flower.  
benefiting Astoria Community Foundation

**WIPEOUT** mezcal. tequila. xila liquor de agave. lime.  
cardamom simple. grapefruit peel. | \$16

**OUTSIDE SET** silver rum. demerera rum. Amaro Sfumato  
Rabarbaro. grapefruit. lime. Luxardo. simple. dehydrated  
grapefruit. | \$12

**KING TIDE** olive oil washed Timberline vodka. sherry. dry  
vermouth. olive brine. Fever Tree tonic. castelvetrano  
olives. lemon peel. | \$14

**REEF TAX** bourbon. earl grey simple. orange bitters.  
dehydrated orange. | \$11

**WHITE WATER\*** gin. Campari. grapefruit. pink peppercorn  
simple. egg white. soda water. cracked pink  
peppercorn. | \$15

## THE QUIVER [FREEZER COCKTAILS]

**SO PITTED** olive oil washed Timberline vodka. dry  
vermouth. olive brine. castelvetrano olives. | \$12

**DAWN PATROL** vodka. Columbia River Coffee nitro.  
Adrift Distillers coffee liqueur. simple. cold foam. | \$13

**PURE VIDA** Bimini coconut washed gin. Campari. sweet  
vermouth. dehydrated orange. basil oil. | \$14

**OFF SHORE** rye . sweet vermouth. Bitterman's celery  
shrub. angostura bitters. expressed orange peel. celery  
curl. | \$12

## GROM LIFE [SPIRIT-FREE]

**MOCKTAIL FOR A CAUSE** April Showers | \$14  
grapefruit. blutul n/a blanc vermouth. wilfred's aperitivo.  
simple. edible flower.  
benefiting Astoria Community Foundation

**SHORE-BREAK** Best Day Brewing kolsch. house  
michelada mix. tajin rim. lime wheel. | \$10

**ANKLE SLAPPER** Pat's Pantry Golden Glow tea. Golden  
Glow simple. lemon. Fever Tree elderflower tonic. soda  
water. dehydrated citrus. | \$11

**SHUBIE SHRUB\*** Wilfred's n/a bittersweet aperitif.  
lemon. honey simple. egg white. n/a bitters. soda.  
cracked pink peppercorn. | \$16

## BEER

## DRAFT [16 OZ]

**Fort George Brewery** Sherman IPA | \$8

**North Jetty Brewing** Leadbetter  
Red Ale | \$8

**North Jetty Brewing** Citrus Seltzer | \$6

**Maui Seltzer** Rotating | \$6

**Happy Mountain Kombucha** Rotating  
[N/A] | \$6

## CANS/BOTTLES

**Buoy Beer Co.** Cream ale 12 oz | \$5

**Montucky** Cold Snacks 16 oz | \$4

**Best Day Brewing** Non Alcoholic  
Kolsch | \$5

## WINE

## RED

**House Red** | 11/35

**Cabernet Sauvignon** Alter Red -  
Kind Stranger '22 - WA | 12/39

**Pinot Noir** Road Less Traveled - Brave  
Cellars '17 - OR | 16/55

**Barbera d'Alba** Tibaldi '21 - IT | 67

**Gamay Noir** Ribbon Ridge -  
Ridgecrest Vineyards '19 - OR | 81

## WHITE

**House White** | 11/35

**Greco** Ciro Bianco - Scala '22 - IT | 13/42

**Chardonnay** Vital Wines '22 - WA | 13/42

**White Blend** Bottoms Up - Maison  
Noir '21 - OR | 49

**Pinot Gris** Landmass Wines '22 - OR | 63

## ROSE/BUBBLES

**House Rose** | 12/37

**Brut Cava** Flama d'OR NV - SP | 11/35

**Rose** Spring - SMAK Wines '21 -  
WA | 54

**Sparkling Rose** All Eyes - Landmass  
Wines '22 - OR | 45 [500ml]

**Brut Vintage** Argyle Winery - OR | 80

## PLEASE ORDER AT THE COUNTER

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.