



## COCKTAILS

## THE LINEUP

**COCKTAIL FOR A CAUSE** Coming Up Roses | \$14  
tequila. lemon. rose and honey simple. combier. rose sugared rim.  
benefiting Columbia Pacific Heritage Museum

**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. castelvetroano 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. castelvetroano 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** Coming Up Roses| \$14  
rose + honey simple. lemon. grapefruit . rose sugared rim.  
benefiting Columbia Pacific Heritage Museum

**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.