Portland Spirit BAR MENU



CHILLED | \$14

Portland Mule

Rogue Bayfront Vodka, ginger beer and lime

Grand Aperol Spritz

Aperol, Grand Marnier, Wycliff Brut and a splash of soda

Little Dinghy

Captain Morgan Spiced Rum, Malibu, cranberry, pineapple and orange juice

Cadillac Margarita

(or ask for Banhez Mezcal)
Cazadores Tequila, sweet & sour,
orange juice with a Grand Marnier float

Lemon Drop

Meili Vodka, sweet & sour, Triple Sec and orange juice

Spirit '94

Aviation Gin, Triple Sec, lemon juice and chilled California Brut

Captain's Manhattan

Maker's Mark Bourbon Whiskey, sweet vermouth, Angostura bitters, served up

Rip Tide

Timberline Vodka, Bacardi Rum, Blue Curaçao, sweet & sour and 7UP

Cannon Ball Run

Pendleton Whiskey, hard cider and a splash of cranberry

Westward Paper Plane | \$22

Westward Whiskey, Amaro and Aperol on the rocks with a squeeze of lemon.

For a limited time, we are proud to offer Westward Whiskey, the highest rated American single malt made right here in Portland, Oregon.

Not included in drink packages

HEATED | \$14

Spanish Coffee

(or make it a Moroccan)
151 Rum, Triple Sec, Kahlúa, coffee, flamed
with spices and fresh whipped cream

BFK

St. Brendan's Irish Cream, Frangelico, Kahlúa, coffee and fresh whipped cream

Drunken Irish Sailor

Jameson Irish Whiskey, St. Brendan's Irish Cream, coffee and fresh whipped cream

Grand Nudge

Kahlúa, crème de cocoa, coffee, Grand Marnier and fresh whipped cream

Blueberry Tea

Grand Marnier, Disaronno Amaretto and earl grey tea

Mill Ends Cocoa

Peppermint Schnapps, Kahlúa, cocoa and fresh whipped cream



SCOTCH

Glenlivet 12yr | \$13 Lagavulin 16yr | \$24 Glenfiddich 18yr | \$26



Upgrade any drink

with a souvenir glass (\$10) or a souvenir mug (\$15)





<u>WHITES</u>	glass/bottle
House	10/32
Josh Cellars Rosé (CA)	11/34
Wine by Joe Pinot Gris (OR)	11/36
Jacob's Creek Moscato (AUS)	11/36
Three Rivers Chardonnay (WA)	36
Chateau Ste Michelle Riesling (WA)	36
Kim Crawford Sauv Blanc (NZ)	36
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<u>SPARKLING</u>

House Brut	10/32
Argyle Brut (OR)	60
Jean Dumangin Champagne (FR)	120
A premier cru Champagne, directly imported by Blizzard, a local family-operated business	

REDS

House	10/32
Waterbrook Malbec (WA)	11/36
Josh Cellars Legacy Red Blend (CA)	12/38
Browne Family Cabernet Sauvignon (WA)	12/42
Erath Resplendent Pinot Noir (OR)	13/48
Seven Falls Cellars Merlot (WA)	42
Abbey Road Farm Estate Pinot Noir (OR)	70
Frank Family Cabernet Sauvignon —	
Napa Valley (CA)	100



DRAFT BEER | \$10

Lost Coast Tangerine Wheat Rogue Dead Guy IPA Crux Pilsner Seasonal

BOTTLES | \$8

Coors Light | Hard Seltzer | Hard Cider Corona | Black Butte Porter





BOTTLED BEVERAGES | \$7

Bedford's Root Beer Bedford's Ginger Beer Bitburger Pilsner non-alcoholic

SPECIALTY NON-ALCOHOLIC | \$8

Orange Vanilla Cream Soda

Orange Juice, Torani vanilla, soda and whipped cream (includes souvenir straw)

Spring Tide

Blend of pineapple, orange, grapefruit and cranberry juices with a splash of 7UP

Buttered Rum Cocoa or Hot Caramel Apple CiderTorani flavoring and topped with whipped cream

Commodore's Cranberry

Lime juice, cranberry and a splash of soda

Pineapple Lime Spritzer

Pineapple juice, lime juice, ginger beer and a splash of soda

No-loma Paloma

Grapefruit, lime juice and soda

Strawberry Swirl

Blended strawberry, sweet & sour, topped with fresh whipped cream (includes souvenir straw)

Strawberry Lemonade | refills included

Martinelli's Apple Cider | bottle \$15

SODAS, COFFEE, TEA | \$6

(refills included)

RC, diet, 7UP, lemonade, tonic, iced tea, hot tea, Longbottom coffee

Please Note:

- In an effort to reduce single use plastic straws, we offer reusable souvenir bamboo straws for \$1.00
- · Corkage fee \$25 per 750ml bottle
- · We limit splitting checks to 2 per table
- · Gratuity charge of 22% for parties of 10 or more
- Purchased bottles of wine may be taken off premise request a wine bag from your server







CAPTAIN'S WINE LIST

FOR PRE-PURCHASE ONLY

Available online during check-out or by calling a customer service representative at 503-224-3900.



Caymus Napa Valley

Cabernet Sauvignon\$160

This classic Napa Valley cab has developed a cult-like following among wine enthusiasts, consistently snapped up by collectors and lauded by critics. Caymus has a signature style that is dark in color, with rich fruit and ripe tannins. The fruit for this wine is farmed in a range of Napa's sub-appellations – from Coombsville to Calistoga – with fruit from the valley floor creating lushness and the hillsides providing backbone.



Rombauer Carneros

Chardonnay \$70

With five signature elements – intense fruit character, creamy texture, vanilla oak, butter and mouth watering acidity – this wine is the benchmark California Chardonnay, revered by critics and consumers around the world. Aromas of ripe yellow peach, melon and chamomile, all framed by freshly baked pie crust. The palate is bright with flavors of nectarine, followed by a subtle spice and lively acidity. The finish leaves you wanting another sip.