



WINES

PINOT GRIS

Primarius, Dundee, OR (2016)	9/34
Evolution by Sokol Blosser, W. Vly, OR (2014)	12/42

SAUVIGNON BLANC / WHITE BLENDS

Oyster Bay, NZ (2016)	11/40
Pine Ridge Chenin Blanc Viogner, CA (2015)	9/34
Justin, Paso Robles, CA (2016)	13/45
Cuvee A Amrita, Willamette vly, OR (2017)	10/35

CHARDONNAY

Evolution by Sokol Blosser, W. Vly, OR (2016)	10/35
Newton Skyside, Sonoma County, CA (2016)	11/40

ROSÉ/ RIESLING / BUBBLES

Campo Viejo Cava Brut Reserva, SP	8/30
Campo Viejo Cava Brut Rosé, SP	8/30
Villa Viva Rosé, FR	9/34
Paetra Dry Riesling, Willamette Vly, OR (2016)	10/35
Adelsheim Rosé, Willamette Vly, OR (2017)	12/42

PINOT NOIR

Christopher Michael, Willamette Vly, OR (2016)	10/35
Primarius, Dundee, OR (2013)	11/40

CABERNET SAUVIGNON & MERLOT

Merf Cabernet, Columbia Vly, WA (2015)	10/35
Storypoint Cabernet, North Coast, CA (2014)	12/42
Mercer Merlot, HHH, WA (2016)	12/42

INTRIGUING REDS

Season Cellars Malbec, OR (2014)	12/48
Barnard Griffin "Rob's Red Blend", WA (2014)	12/42
Rubus Zinfandel Old Vine, OR (2016)	11/40
Basel Cellars Claret, WA (2014)	10/35
Intrinsic Red Blend, Columbia Vly, WA	14/52



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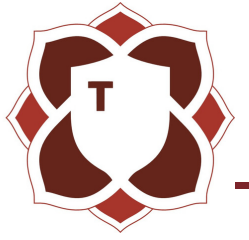
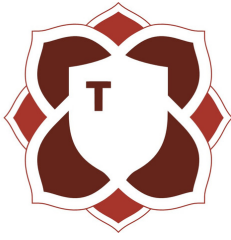
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COCKTAILS

RUBY BASIL MARTINI

Muddled basil mixed with ruby red vodka,
Campari and fresh-squeezed grapefruit juice 11

SOL 2.0

El Jimador tequila, lime juice, Triple Sec, passion fruit
purée and ghost chili syrup, shaken and strained into
a Li Hing Mui powder rimmed glass 12

COCONUT MOJITO

Bacardi coconut rum, muddled mint leaves, fresh squeezed
lime juice, simple syrup, topped off with soda water 12

CITRA BREEZE

Malfy lemon gin, Aperol, topped off with Stiegl Radler and
garnished with lemongrass and a lemon wedge 14

BLUEBERRY SMASH

Old Forester bourbon, muddled basil, homemade blueberry
compote, fresh squeezed lemon juice, topped off with
ginger beer 14

PEAR-NECESSITIES

Wild Roots pear vodka, lemon juice, cinnamon simple
syrup, caramel, topped with ginger beer 13

ELEVATED COFFEE

Slane Irish whiskey, Bailey's Irish cream, cinnamon simple
syrup, Laird Superfood coffee, topped with whipped cream 14

SPARKLING ROSE

Campo Brut Rosé, St. Germain and fresh squeezed grapefruit
juice served in a champagne flute 9

TETHEROW BLOODY

Our house-made Bloody Mary mix with Tito's vodka,
garnished with an olive, pepperoncini and a cocktail onion 12

Hay! Straws available upon request



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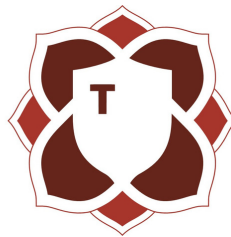
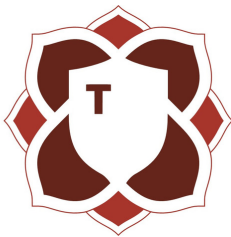
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BREAKFAST COCKTAILS

TETHEROW BLOODY

Our house Bloody Mary with Tito's vodka, garnished with an olive, pepperoncini and a cocktail onion is the perfect drink for all times of the day 12

MIMOSA

Standard 7, Upgrade to a mount-mimosa which comes in a pint glass 12

HAZELNUT COFFEE

Start your day off with this local inspired cocktail made with Cascade Street Broken Top bourbon, lemon juice, blood orange puree and cold brewed North Metolius tea served over ice 12

SPARKLING ROSE

Try this sparkling cocktail with St. Germain elderflower liqueur, fresh squeezed grapefruit juice, sparkling Brut Rose, served in a flute and garnished with a lemon twist 11

NORTHWEST TEA

Start your day off with this local inspired cocktail made with Cascade Street Broken Top bourbon, lemon juice, blood orange puree and cold brewed North Metolius tea served over ice 14

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