



WINES

PINOT GRIS

Primarius, OR	11/40
Elk Cove, OR	12/42

SAUVIGNON BLANC

Frenzy, NZ	10/35
Justin, Paso Robles, CA	13/45

CHARDONNAY

Evolution by Sokol Blosser, W. Vly, OR	10/35
Newton Skyside, Sonoma County, CA	12/42

ROSÉ/ RIESLING / BUBBLES

Campo Viejo Cava Brut Reserva, SP	8/30
Campo Viejo Cava Brut Rosé, SP	8/30
Paetra Dry Riesling, Willamette Vly, OR	10/35
Adelsheim Rosé, Willamette Vly, OR	12/42

PINOT NOIR

Christopher Michael, Willamette Vly, OR	11/40
R. Stuart 'Big Fire', OR	13/45

CABERNET SAUVIGNON & MERLOT

SoDo Cellars Cabernet, Columbia Vly, WA	11/40
Storypoint Cabernet, North Coast, CA	13/45
Mercer Merlot, HHH, WA	12/42

INTRIGUING REDS

Season Cellars Malbec, OR	12/48
Rubus Zinfandel Old Vine, CA	11/40
Basel Cellars 'Claret' Red Blend, WA	10/35
Intrinsic Red Blend, Columbia Vly, WA	14/52

*Please ask your server for additional wine selections



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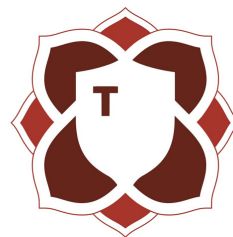
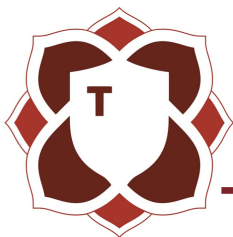
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COCKTAILS

RUBY BASIL MARTINI

Muddled basil mixed with ruby red vodka, Campari and fresh-squeezed grapefruit juice 12

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 13

COCONUT MOJITO

Bacardi coconut rum, muddled mint leaves, fresh squeezed lime juice, and simple syrup. Topped with soda water 12

ROSEMARY-GRAPEFRUIT MARTINI

Malfy grapefruit gin, lemon juice and simple syrup. Shaken and garnished with a rosemary sprig 14

BERRY FOREST

Old Forester bourbon, lemon juice, simple syrup, strawberry purée and Angostura bitters. Topped with ginger beer 14

PEAR NECESSITIES

Wild Roots pear vodka, lemon juice, cinnamon simple syrup and caramel. Topped with ginger beer 13

ELEVATED COFFEE

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

SPARKLING ROSÉ

Campo Brut Rosé, St. Germain and fresh squeezed grapefruit juice. Served in a champagne flute 11

TETHEROW BLOODY

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

Straws available upon request



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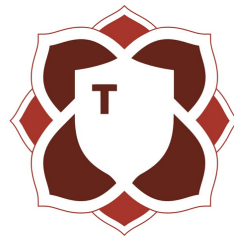
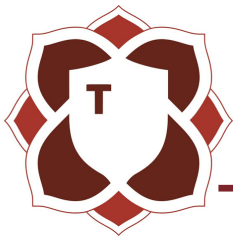
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TETHEROW BLOODY

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

Straws available upon request





**BREAKFAST
COCKTAILS**

TETHEROW BLOODY

House Bloody Mary with Tito's vodka. Garnished with an olive, pepperoncini and a cocktail onion 12

MIMOSA

Standard mimosa 7

Mount-mimosa, served in a 16 oz glass 12

HAZELNUT COFFEE

Cascade Street Broken Top bourbon, lemon juice, blood orange puree and cold brewed North Metolius tea.

Served over ice 12

SPARKLING ROSE

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

NORTHWEST TEA

Cascade Street Broken Top bourbon, lemon juice, blood orange puree and cold brewed North Metolius tea.

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Straws available upon request



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