

EDGEFIELD WINE

WHITE	<i>glass / bottle</i>
Pinot Gris, Columbia Gorge, WA	8.80 / 26.50
White Rabbit, Oregon	8.80 / 26.50
RED	
Pinot Noir, Willamette Valley	8.80 / 26.50
Black Rabbit Red, Columbia Valley, WA	8.80 / 26.50
Cabernet Sauvignon, Columbia Valley, WA	36

EDGEFIELD DISTILLERY

Hogshead Whiskey	8
Monkey Puzzle	6.75
Three Rocks Rum	7.50
Three Rocks Spiced Rum	7.50
Longshot Estate Syrah Brandy	9
Alambic "13" Brandy	12
Pear Brandy	8
Pot Still Brandy	9.50
Joe Penney's Gin	7.50
Aval Pota	7.25
Herbal No. 7	6.75

CORNELIUS PASS ROADHOUSE DISTILLERY

Frank High Proof Rum	7.75
Morning Dew	6.75
Gables Gin	7.50
Billy Whiskey	7.75
Phil Hazelnut Liqueur	5.50

PORTO 3 OZ

Dow Tawny	5.50
Grahams Tawny	5.50
Edgefield '09 Fireside Zinfandel	10
Graham's Six Grapes	8.40
Sampler 1-oz each of three from the above list	8.50

PORTO 2 OZ

Graham's Tawny 10 yr	7.55
Graham's Tawny 20 yr	11

PORTO 1 OZ

Graham's Tawny 30 yr	8.40
Graham's Sampler 1-oz each of 10 yr, 20 yr & 30 yr	15

WHISKEY ARCHIVE

AMERICAN		IRISH	
Basil Hayden's	10.25	Bushmills	7.75
Blantons	11.25	Jameson	8
Booker's	11.50	Red Breast 12 yr	13.75
Buffalo Trace	6.75	Tullamore Dew	8
Bulleit	8		
Bulleit Rye	8	SCOTCH	
Jack Daniel's	7	Ardbeg 10 yr	10.50
Jim Beam	6.50	Balvenie 12 yr	11.25
Knob Creek	9.50	Caol Ila	11.25
Makers Mark	8	Glenmorangie	
Sazerac Rye	8.25	Quinta Ruban	10.75
Woodford Reserve	8.75	Lagavulin 16 yr	14.25
		Laphroaig 10 yr	10.75
CANADIAN		Macallan 12 yr	11.25
Crown Royal	8	Oban 14 yr	13.25
Pendleton	7.50		

DIETARY RESTRICTIONS MENU

Dairy Free ☐ Gluten Free © Gluten-Free Bun available
Vegan ⊗ Vegetarian ⊕

GREATER TRUMPS

NOSH PLATES

Hawthorne Street Corn corn on the cob, cotija, chipotle crema, cilantro ⊕	6
Terminator Onion Rings beer-battered onion rings with Dark Star mayo ⊕	7.75 / 10.75
Goat Cheese Torta sun-dried tomato, basil pesto, garlic crostini ⊕	8.50
Hummus marinated olives, veggies, feta, pita ⊕	11.25
Black & Blue Steak Bites* blue cheese fondue, Black Rabbit Red steak bites & our fresh-cut fries ©	15.50

PIZZA

*Substitute a small vegan, gluten-free pizza crust for 3 dollars***

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella, Parmesan	12.25 / 28.25
Secret Garden bell peppers, red onion, mushrooms, artichoke hearts, spinach & tomato ⊕	12.75 / 29.25
Green with Envy broccoli, spinach, artichoke hearts, squash, pesto sauce, mozzarella & feta ⊕	13.25 / 30.25
Bagdad Special Canadian bacon, pepperoni, sausage, onions, artichoke hearts	13.25 / 30.25
Hammerhead BBQ Chicken garlic-roasted chicken, smoked mozzarella, bell pepper, red onion & fresh cilantro with Hammerhead BBQ sauce	13.25 / 30.25

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness

**Every effort will be made to minimize contact with gluten

MCMENAMINS ALES ON DRAFT

ask your server for our daily selections
glass 3.20 / pint 5.75 / pitcher 15.50

GUEST BEER

PBR 2.65 • **Rainier tall boy 2.65**
New Belgium Glutiny gluten-free 5

EDGEFIELD HARD CIDER

locally grown apples are juiced & fermented into a light, crisp & refreshing hard cider **pint 6.75**

WORKING BEVERAGES

Iced Tea 3.10 • **Buckler NA Beer 4.50**
Loose Leaf Tea by Tao of Tea 2.80