

COCKTAILS

Jerry's Mai Tai 10.50

Myers Rum, fresh squeezed lime & orange, orgeat syrup with a float of Edgefield's 3 Rocks Rum

Gables Sidewalk 9.50

CPR's Gables Gin, triple sec, fresh squeezed lemon & orange

Ice House Tea 9.00

Rum, Vodka, Gin, Triple Sec, simple & lemon, splash of cranberry, & topped with 7up

Nothing left to do but Smile 8.50

Agave blue tequila, pineapple juice & blue curacao

HAPPY HOUR

*with the exception of Concerts and property holidays
no substitutions/additions or To Go Orders*

Food served mon-fri 3-6pm & 10pm-close

Cheese Pizza slice 3.75

Pepperoni Pizza slice 4.00

Hummus, pita and veggies 6.75

Hail! Caesar Salad 7.50

Spinach and Artichoke Dip 4.75

Chips and Salsa 3.75

Beverages served mon-fri 3-6pm & 10pm-12pm

Mcmenamins pint of ale 1.00 off

Well drinks 5.00

add fresh juice for an additional charge

Black Rabbit Red or White Rabbit 8



EDGEFIELD DISTILLERY

Hogshead Whiskey 8.50

pure pot distilled from 100% malted barley & aged in new, charred american white oak barrels boasts a palate pleasing combination of firm grain, hazelnut, sweet vanilla & caramel

Monkey Puzzle 7.25

our hogshead whiskey dry-hopped with local teamaker hops then sweetened with a touch of blackberry honey harvested from hives found on the edgefield poor farm

Three Rocks Rum 8.00

a blend of rums aged in our own hogshead whiskey & port barrels to create a delicate sipping rum with aromatic complexity & hints of brown sugar, waffle cone & pecans

Three Rocks Spiced Rum 8.00

our three rocks rum infused with locally roasted cocoa nibs, orange peel, vanilla bean & our own ambrosial blend of spices

Longshot Brandy 9.50

double distilled from estate grown syrah grapes, aged in syrah wine & syrah port barrels

Alambic 13 Brandy 12.50

thirteen years in a french oak barrel with hints of vanilla, cinnamon & floral notes

Pear Brandy 8.50

capturing the essence of fresh pears, distilled from 100% hood river-grown green bartletts

Edgefield Pot Still Brandy 10.00

a blend of eleven-year-old pinot noir & semillon brandies, aged in french & finished in american oak barrels

Joe Penney's Gin 8.00

a lighter, dry gin with flavors of juniper & citrus

Coffee Liqueur 6.00

a rich, sweet spirit featuring a single farm origin coffee from el salvador

Herbal No. 7 \$7.25

a unique distinctive & complex mix of seven herbs & spices with bold flavors of cinnamon, mint & caraway balance with the sweetness of organic birch syrup

Aval Pota 7.75

aval is middle welsh for apples. this unique spirit is rich as apple pie. made with fresh pressed apples from hood river oregon and kissed with a touch of cinnamon.

CPR DISTILLERY

Frank high proof rum 8.25

born from 100% diamond 007 molasses, Frank High Proof Rum is fermented and distilled twice in an antique French still, then aged for six months in Cognac barrels.

High Council Brandy 8.25

Primary aromas of melon, mellow French oak, and caramel followed by secondary notes of assorted fruits and berries. the entry is smooth and full, notes of baking spice lead to a lingering finish of tree fruits and vanilla.

Gables Gin shot 8.00

a select blend of botanicals create a full-bodied & floral gin layered with flavors of juniper, citrus & rose

Billy Whiskey 8.25

a small batch whiskey handcrafted in an ancient cognac still. comprised mainly of wheat, the palate is full bodied with aromas of molasses and oak.

Phil Hazelnut Liqueur 6.00

phil is a golden, hazelnut flavored liqueur made from a base of pure mcmenamins unaged wheat whiskey and infused with oregon grown hazelnuts.