

WINE . BEER . HAPPY HOUR

WHITE WINE by the glass/carafe/bottle

Ponzi Rosato, OR 2010	8/16/32
Dr. Loosen "Dr. L" Riesling, DE 2009	6/12/24
Libra Pinot Gris, OR 2009	9/18/32
Jovino Pinot Gris, OR 2010	7/14/32
Lapostolle Sauvignon Blanc, CA 2009	7/14/28
Man Vintner's Sauv Blanc, S. Africa 2008	6/12/24
Beringer Chardonnay Napa, CA 2009	9/18/36
O Winery Chardonnay, WA 2008	8/16/32
Pine Ridge Chenin Blanc, Viognier, CA 2008	8/16/32

SPARKLING by the glass/bottle

Gruet Blanc de Noir, Albuquerque, NM	9/36
Stellina Di Notte, Prosecco, IT	7/28

WHITE WINE by the bottle

Sparkling

Argyle Brut, Dundee, OR NV	48
J. Roger, FR	25
Schramsberg Blan De Noir, Napa, CA 2006	42
Veuve Clicquot Reims, FR NV	90
Perrier Jouet Fleir, FR	120
Dom Perignon Remis, FR 1996	240

Riesling

Long Shadows "Poet's Leap", WA 2008	40
Anecdote, WA 2010	28
Yamhill Valley, dry, OR 2008	22

Pinot Gris

Adelsheim, Dundee, OR 2009	35
Elk Cove, OR 2009	40
Willakenzie Estate, OR 2010	38

Sauvignon Blanc

Chateau St. Michelle, WA 2009	30
Steelhead, Dry Creek Valley, CA 2009	40

Chardonnay

Del Rio, OR 2008	35
Newton "Red Label", CA 2007	45
L'Ecole No 41, WA 2009	50
Rombauer, Carneros, CA 2009	85

Other Whites

Caymus Conundrum, CA 2009	42
Ponzi Arneis, Willamette Valley, OR 2009	32

RED WINE by the glass/carafe/bottle

Castle Rock Pinot Noir, CA 2010	7/14/28
Willamette Valley Pinot Noir, OR 2008	9/18/36
Charles Smith Syrah, WA 2010	9/18/36
2up Shiraz, South Australia, 2010	6/12/24
181 Merlot, CA 2009	8/16/28
Brand Cabernet, Walla Walla, WA 2009	9/18/35
Twenty Rows Cabernet, CA 2009	12/24/48
A to Z Red Blend, OR 2008	7/14/28
Tamarack Cellars "Firehouse Red", WA	9/18/36

RED WINE by the bottle

Pinot Noir

Erath Winery, OR 2009	33
Adelsheim Vineyards, OR 2009	49
Elk Cove, OR 2009	45
Belle Valee Cellars, OR 2007	28
Benton Lane Winery, OR 2009	36
Domaine Drouhin, OR 2009	70
Libra, OR 2009	38
J.K. Carrier Vespidae, 2009	75

Syrah

Domain Serene Rock Block, OR 2007	60
Novelty Hill, Columbia Valley, WA 2010	45
L'Ecole Columbia Valley, WA 2008	43
Penner-Ash, OR 2008	54

Merlot

Beresan Winery, WA 2005	50
Abacela, Umpqua Valley, OR 2008	45
Nelms Road, Lowden, WA 2008	38

Cabernet Sauvignon

COR Cellars, Columbia Gorge, OR 2008	44
Tamarack Cellars, WA 2008	55
Caymus, Napa Valley, CA 2009	110
Black Stallions, Napa Valley, CA 2008	38

Other Reds

L'Ecole no. 41 "Recess Red", WA 2009	40
Abacela Cab Franc, Southern OR 2007	55
COR Cellars Malbec, OR 2009	44
Dash Zinfandel, Dry Creek Valley, CA 2008	55
Andrew Rich "Mesalliance", WA 2008	45
Brazin Lodi Zinfandel, CA 2009	38

DRAUGHT BEER by the pint/pitcher

Deschutes Black Butte Porter	5.50 /17.50
Widmer Hefeweizen	5.50 /17.50
Ninkasi Total Domination IPA	5.50 /17.50
Mac & Jacks African Amber	5.50 /17.50
Seasonal Beer	5.50 /17.50
Bud Light	4.50 /13.50

BROWN BAG CANNED BEER 3-
always a surprise

CANNED BEER

Big Sky Trout Slayer Ale 12 oz	4.75
Bitburger Pilsner 16.9 oz	4.25
Blue Moon Belgian White 12 oz	4.75
Boddington's 16 oz	5.25
Budweiser 16oz	3.50
Busch 16 oz	3.50
Coors 16 oz	3.50
Coors Light 16 oz	3.50
Corona 12 oz	4.75
Fat Tire 12 oz	4.25
Fort George Vortex IPA 16 oz	5.75
Fort George Lager 16 oz	5.25
Guinness	4.75
Hamms 16 oz.	3.50
Heineken 12 oz	4.75
Kirin Ichiban 12 oz	4.25
Kokanee Glacier 16 oz	3.50
New Belgium Ranger IPA	4.25
New Belgium Shift Pale Lager 16 oz	5.25
Miller High Life 16 oz	3.50
Miller Lite 16 oz	3.50
PBR 16 oz	3.50
Pilsner Urquell 500 MI	5.25
Rainier 16 oz	3.50
Rolling Rock 16 oz	3.50
Stella Artois 16 oz	5.25
Mike's Hard Lemonade	4.25
Mike's Black Cherry Lemonade	4.25

HAPPY HOUR

Early Happy Hour: Everyday 3pm - 6:30pm | **All day Mondays** 3pm - close

Late Night Happy Hour: Sun. - Thurs. 9:30pm - 12am (excludes happy hour cocktails on Fri. & Sat.)

HAPPY HOUR APPETIZERS

BEER BRAISED CRISPY CHICKEN WINGS 6.95

wood grilled vegetables / smoked tomato cream / ancho bbq sauce

BRIX CHEESE BURGER 5.95

smoked cheddar / shredded lettuce / tomatoes / caramelized onions

TURKEY SLIDERS 4.95

basil mashed potatoes / cranberry

PORK SLIDERS 5.95

cabbage slaw / smoked tomatoes

GRILLED HALIBUT OR ROTISSERIE CHICKEN TACOS 5.95

cabbage slaw / cilantro cream

SMOKED CHEDDAR FRIES WITH CRISP BACON 3.95

pepper cream dipping

WARM CHEESE GRITS WITH ROCK SHRIMP 4.95

TOMATO BASIL SOUP 2.95

bacon / sweet onions / cream

DAILY HOUSE MADE SOUP 2.95

FRIED CALAMARI, LEMON & ROCK SHRIMP 7.95

key lime chili aioli / roasted tomato vinaigrette

BEER MARINATED BBQ PORK RIBS 5.95

ancho bbq sauce / spicy crisp fried onions

TAVERN SALAD 3.95

wild spring greens / seasonal vegetables / house vinaigrette

CLASSIC CAESAR SALAD 3.95

SMOKED CHEDDAR FONDUE 5.95

rustic artisan bread

TAVERN MARGHERITA PIZZA 7.95

fresh pressed mozzarella / roasted tomato sauce / sweet basil

VEGGIE BURGER 5.95

house made white bean and red pepper burger / key lime chili aioli

BRIX CHIPS 6.95

verde roasted pork shoulder / baked cheddar / grilled tomato salsa / cilantro cream / tortilla chips

DAILY HOT POCKET 2.95

ask your server

HAPPY HOUR COCKTAILS

On the Rocks...4-

HUCKLEBERRY GIMLET

huckleberry vodka / blackberry syrup / fresh lime

COCONUT BASIL FIZZ

coconut vodka / muddled basil / key lime juice / citrus soda

SUMMER SUN

hendrick's gin / muddled cucumber/ green apple simple syrup / fresh lime

BACKYARD MARGARITA

tequila/ muddled fresh seasonal oregon berries and lime / honey simple syrup

ROSEMARY GIN SOUR

gin / rosemary simple syrup / lemonade

BRIX JULIP

crown royal / muddled mint and cucumber / honey simple syrup / lime

RED NECK ICED TEA

jim beam bourbon / hand pressed sweet and sour / ice tea / honey

HONEY SMOKED MARGARITA

tequila / dash of bitters / clover honey / lime

WHISKEY GINGER

whiskey / ginger ale / lime

Straight Up... 4-

LEMON BASIL MARTINI

citrus vodka / muddled basil leaves / lemon

PLUM COSMO

pearl plum vodka / cranberry juice / orange liqueur

FENNEL APPLE MARTINI

fennel infused vodka / green apple simple syrup / key lime juice

JUNIPER MARTINI

gin / muddled mint leaves / pomegranate juice / blackberry / lime

WILD STRAWBERRY LEMON DROP

citrus vodka / fresh muddled lemons / wild strawberry puree / served in a sugar rim

AMANTE PICANTE

jalapeno infused tequila / fresh cucumber/ fresh lemon / sea salt rim

ZESTY MANGO MARTINI

house infused chili pepper vodka / muddled cucumber / mango puree

ALL DRAFT BEER *dollar off* | **ALL WINES BY THE GLASS** *dollar off*