



eat. drink. kiss.



5008 Southeast Hawthorne. Portland

libations

All Cocktails \$8

The Other Woman.

Often the cruelest lies are told in silence.

A °apple bourbon, pear and ginger cocktail. Served up and cold.

The Italian Job.

The cocktail you drink when you don't want sweet.

°Cucumber gin, Aperol, grapefruit. Comes tall and on the rocks.

Lounge Singer.

Not your grandmother's manhattan.

°Fig bourbon, rhubarb and *pomegranate molasses.

The Backhand.

Admit it, sometimes we do all deserve one.

Bourbon, Fernet, cardamom, reduced orange and bitters.

Going Up?

Hotter than Selma Hayek in Four Rooms. °Serrano tequila, cilantro, and lime.

Served cold and up with a salted rim. Ay dios mio!

Late Check-Out.

For all of those late nights that deserve late mornings.

Gin, apple jack, *orgeat, apple juice, egg white and bitters.

(We must inform you that, like all great things in this world, raw eggs are potentially harmful.)

Room Service.

Our most popular drink. The housemade marionberry margarita.

Night Worker.

Please do not kiss and tell - she won't.

Whiskey, Avena, lime, Chinese five spice and ginger beer.

Apricot Blonde.

One word: sexy. We took your neighbor Nancy's lemondrop,

added some apricot and spiked it with °pepper vodka.

Cherry Blossom Girl.

Sweet but fresh, like summer on the esplanade. °Cherry bourbon, cherry syrup,

*sour mix, bitters. Served on the rocks and topped with soda.

The Last Resort.

What we drink after work. A shot of Rebel Yell and a pounder of PBR.

* indicates housemade

° indicates house infused

seasonal

Dr. Diego.

Dress up is always more fun when there is a doctor involved - always.
Tequila, absinthe, *habenero tincture, chocolate and whipped cream. Served hot.

All Cocktails \$8

Bellhop.

Warm yourself tonight with some *mulled wine.
Apples, oranges, cinnamon, cloves and brandy. Topped with kirsch. Served hot.

The Carriage Ride.

Just like in the movies. *Pumpkin buttered bourbon with whipped cream. Served hot.

Chalet.

At this point all you are missing is skis and a hot tub.
° Winter whiskey, *falernum, lemon and honey. Served hot.

The Last Lie.

This was the straw that broke the camels back. Dark rum, *falernum,
five spice, brown sugar, Foxfire black tea and a pad of butter. Served hot.

Jack London.

A nightcap that you won't forget. Gin, milk, *orgeat and bitters. Served warm.

Best Friends Girl.

The best decision you never made.
Brandy, Dragonfly Chai, *Swedish punsch
and Chinese five spice whipped cream. Served hot.

sparkling

All Cocktails \$7

Bellini. Peach Puree.

Seven Sins. Bourbon, Chartreuse, lemon & honey.

Wink and a Smile. Canton Ginger, vodka, honey & bitters.

Nina Simone. Pomegranate & Grand Marnier.

Champagne Cocktail. Angostura bitters & sugar cube.

French 77. St.Germain, gin, lemon juice.

Sleep Over. Strega, Aperol, grapefruit, bitters.

* indicates housemade

° indicates house infused

classics

Please choose your room options to make your stay as comfortable as possible.

	<u>Standard Room \$8</u>	<u>Junior Suite \$9</u>	<u>Penthouse \$10</u>
Nine Pick. <i>Shaken, served cold and up</i>	House brandy, absinthe, curacao, egg yolk	Hennessy VS, absinthe, curacao, egg yolk	Remy Martin VSOP, absinthe, Cointreau, egg yolk
Blood and Sand. <i>Stirred, served cold and up</i>	House Scotch, Cherry Heering, Italian vermouth, orange juice	Aardbeg 10 yr, Cherry Heering, Italian vermouth, orange juice	Laphroig 10 yr, Cherry Heering, Italian vermouth, orange juice
Sazerac. <i>Stirred, served cold</i>	House bourbon, absinthe rinse, Peychaud bitters	Russels 6 yr, absinthe rinse, Peychaud bitters	Sazerac Rye, absinthe rinse, Peychaud bitters
Personality a la Roy. <i>Shaken, served cold</i>	House gin, Apple Jack, *hercules, Angostura bitters	Deaths Door gin, Apple Jack, *hercules, Angostura bitters	Hendricks gin, Calvados, *hercules, Angostura bitters
Ramon Newton. <i>Stirred, served cold and up</i>	House gin, French vermouth, *hercules	Plymouth, Dolin French vermouth, *hercules	Ransom Old Tom, Vya French vermouth, *hercules
Tipperary. <i>Stirred, served cold and up</i>	House whiskey, Italian vermouth, Chartruese	Jameson, Punt e Mes, Chartruese	Tullamore Dew 10yr, Carpano Antica, Chartruese
Barking Dog. <i>Shaken, served cold and up</i>	House gin, French and Italian vermouth, Calisaya	Deaths Door gin, French and Italian vermouth, Calisaya	Bols Genever, French and Italian vermouth, Calisaya
Spring. <i>Stirred, served cold and up</i>	House gin, Bonol Quinquina, Benedictine, bitters	Deaths Door gin, Bonol Quinquina, Benedictine, bitters	Ransom Old Tom, Bonol Quinquina, Benedictine, bitters

* indicates housemade

(We must inform you that, like all great things in this world, raw eggs are potentially harmful.)

Even though a number of people have tried,
no one has yet found a way to drink for a living. ~Jean Kerr

the manhattan

An ode to our favorite cocktail.

Manhattan Cocktail #2.

Bourbon, Italian vermouth, Angostura bitters.
Stirred well and served up with a cherry.

Manhattan Cocktail (Sweet).

Bourbon, Italian vermouth, Bokers bitters.
Stirred well and served up with a cherry.

Manhattan Cocktail (Dry).

Bourbon, French vermouth, Italian vermouth.
Stirred well and served up with a cherry and lemon twist.

*Please select your whisky or bourbon from the catalogue in the back of the menu
and let your server/bartender know what vermouth(s) you would like:*

French Vermouth: Vya or Dolin

Italian Vermouth: Punt e Mes, Vya, Dolin or Carpano Antica

the martini

Gin or Vodka and vermouth only. Anything else is not a Martini.

Here we shake our vodka and stir our gin.

If you would prefer different please ask.

Dirty. Olive brine.

Dry. No Vermouth.

Perfect. Equal parts French and Italian vermouth.

Gibson. Garnished with a cocktail onion.

Wet. Some Vermouth.

*Please select your gin or vodka from the catalogue in the back of the menu
and indicate if you would like olives or a twist. Also please let your server/bar-
tender know what vermouth(s) you would like:*

French Vermouth: Vya or Dolin

Italian Vermouth: Punt e Mes, Vya, Dolin or Carpano Antica

wine

<u>Rouge</u>		<u>Glass</u>	<u>Bottle</u>
House Red		5	19
'09 Cabanon Augurio (Italian Blend)	IT	8	31
'08 Trumpeter (Malbec)	AR	7	27
'09 Four Vines (Zinfandel)	CA	8	31
'09 Domaine Lauribert (Cotes du Rhone)	FR	9	31
'07 Grochau RED (Rhone Blend)	WA	9	36
'08 Stafford Hill (Tempranillo)	OR	9	36
'09 Terrapin (Pinot Noir)	OR	10	39
'09 Lorelle Chehelem (Pinot Noir)	OR		31
'09 Clos Baste (Comte Toloson)	FR		31
'09 Domaine de Ches (Beaujolais)	FR		34
'08 Lafond Lirac (Ferme Romaine)	FR		38
'07 Trouvere Umpqua (Tempranillo)	OR		42
'07 Fall Line 'Exhibition' (Rhone Blend)	WA		53

<u>Blanc</u>		<u>Glass</u>	<u>Bottle</u>
House White		5	19
'08 J. Albin (Pinot Noir Rose)	OR	6	23
'09 Ravenna (Riesling)	OR	7	23
'09 Alianca (Vinho Verde)	PT	7	27
'10 Les Perles (Chardonnay)	FR	8	31
'10 Lorelle (Pinot Grigio)	OR	8	31
'09 Las Brisas (DO Rueda)	SP	8	31
'07 Quinta dos Roques (Eneruzado)	PT		40
'09 Chat. Guirau (Bourdeaux Blanc)	FR		42
'07 Beacon Hill (Chardonnay)	OR		53
'05 Chat. d'Arlay (Jura Corial Rose)	FR		47

<u>Sparkling</u>		<u>Glass</u>	<u>Bottle</u>
Jean-Paul Trocadero Brut Rose	FR	7	28
Jean-Paul Trocadero Blanc Brut	FR	7	28

Twass a woman who drove me to drink,
and I never had the courtesy to thank her for it. ~W.C. Fields

beer

Bottled

Amstel Light (12 oz.)	4.
Full Sail Amber (12 oz.)	4.
Guinness Foreign (11.2 oz.)	5.
Dos Equis Lager (12 oz.)	4.
Sierra Nevada Torpedo (12 oz.)	4.
El Hefe Weizen (22 oz.)	6.
Laurelwood Red (22 oz.)	6.
Payback Porter (22 oz.)	6.
Rogue Hazelnut Brown (22 oz.)	6.
Wandering Aengus Cider (22 oz.)	8.
Workmans Pale (22 oz.)	6.
PBR (16 oz.)	3.
St. Pauli NA (12 oz.)	4.

Draught

Chimay	7.
Trumer Pilsner	5.
Rotating IPA	5.
Seasonal Draught	5.

n/a

Stumptown Coffee	3.	Virgin Colada	4.
Foxfire Tea	3.	Italian Soda	4.
China Breakfast, Earl Grey, Green Jasmine, Harmony Herbal, Yerba Mate, Rooibos Red		Raspberry or vanilla	
Lemonade or Iced Tea	4.	Goslings Ginger Beer	4.
Marionberry, peach, or apricot		Stewarts Root Beer	4.
		Perrier	3.

our story

In the early 1900's, the Sapphire was inhabited by sailors, travelers and ladies of the night lending it to be known as a shady hotel and brothel in southeast Portland. They rented rooms by the week, night or hour while spending long nights in the lobby drinking, laughing, eating, talking and kissing.

Aside from entertaining one another, you could count on the presence of a mystic, traveling musician or a handful of gypsies to lend some fun and adventure to your night. As the years went by, the area around the hotel grew more and more affluent and the ladies of the night took jobs as shop girls along the avenue. The artists began to sell their work at the galleries that began to open along the avenue and the rooms became upscale apartments leased to people in the local community.

The lobby continues to be what it has always been... a lovely place to gather.

To eat, drink, and kiss.



*Thank you for joining us at the Sapphire Hotel. We want you to feel at home here.
If you or any member of your party has had too much to drink please inform us and we will get a cab and pay for it out of our safe streets fund. If you would like to donate to the fund there is a collection jar behind the bar.*

Please understand that a 20% gratuity will be added to parties of 6 or more and to any receipt left unsigned.

starters

Nuts & Olives 3. ✕

Soup du Jour 4./6.

French Onion Soup 6.

Bacon Wrapped Dates 8. ✕

Spicy Peanut Glazed Chicken Wings 9. ✕

Cucumber salad.

Delicata Squash Crostini 8.

Walnut pesto, ricotta & sage.

Tandoori Spiced Chicken 8. ✕

Muhammara yogurt tahini sauce.

Artichoke & Arugula Dip 8.

Warm with sliced baguette.

Mussels & Clams 10. ✕

In a coconut lemongrass broth.

Salmon Corn Cakes 10. ✕

Stoneground mustard & onion aioli.

***Duck Confit “Tacos”** 11.

Corn flour crepes, spiced blueberry creme fraiche.

***Seared Sea Scallops** 11. ✕

Atop a truffled spinach & roasted cauliflower puree with crumbled bacon.

platters

Meze 10. ✕ ^a

Hummus, tzatziki & tapenade with warm pita & cucumber.

Cheese Platter 15.

Choice of three “Steve’s Cheese” with roasted garlic, fruit & baguette. *(Cheese is in the back of the menu)*

Antipasti Platter 15.

Selection of N.W. cured meats, Manchego, marinated veggies & baguette.

greens

Sapphire 5./8. ☒^a

Citrus vinaigrette, candied walnuts and parmesan.

Caesar 5./8. ☒

Housemade dressing, croutons and parmesan.

Panzanella 10. ☒^a

Balsamic vinaigrette, toasted focaccia, fresh mozzarella, tomatoes and kalamata olives.

Warm Green Bean Salad 10. ☒^a

Blue cheese vinaigrette, kale, pancetta, toasted almonds, fried poached egg and frizzled leeks.

(Add Tandoori spiced chicken for 4. Grilled prawns for 4. Grilled steak for 6.)

entrees

***Sapphire Burger** 11.

On a brioche bun with a creamy tarragon cornichon relish & truffled yam fries.
(Add cheese for 1. Bacon for 2.)

***Roasted Beet Burger** 11. ^a

Beet, bulgur, lentil & cashew patty on a brioche bun with a creamy tarragon cornichon relish & truffled yam fries. *(Add cheese for 1. Add bacon? for 2.)*

***Risotto Cakes** 9.

Smothered in a wild mushroom cream sauce. *(Add prawns for 4. Scallops for 6.)*

***Pomegranate Glazed Flatiron Steak** 15. ☒

Horseradish chive mashed potatoes.

Butternut Squash Enchiladas 11.

Baked in a jalapeño Emmentaler sauce.

☒ *Can be made gluten free*

^a *Can be made vegan*

* *not available after 12.*

Ginger vanilla bean creme brulee 7.

Molton chocolate lava sundae 7.

Housemade vanilla ice cream, salted pistachio brittle, caramel and whipped cream.

Seasonal bread pudding 7.

Caramel, candied walnuts and whipped cream.

Seasonal dessert 7.

Ask your server!

Single Fromage 5.

Figs, grapes, apple. *(Please select a cheese from the back of the menu.)*

Ice cream 2.

One scoop.

Lavendar Chocolate Cocktail 8.

Godiva Dark and White Chocolate with lavendar bitters. Served up and cold.

Sweet Surrender 8.

Dark rum, *coffee liquor and ginger whipped cream. Served cold in a snifter .

Sapphire Coffee 8.

° Espresso and vanilla bean rum with coffee, *coffee liquor and Frangelico. Served hot.

Kopke Ruby Port 7.

Kopke Tawny Port 7.

Kopke 10 yr Port 10.

Kopke White Port 7.

Deco Chocolate Port 6.

Alvada *(Five year madeira)* 6.

* indicates housemade

° indicates house infused

glossary

Absinthe.

A generic term for a distilled spirit containing wormwood anise, fennel and other herbs. Once banned in several countries due to the myth of the chemical thujone causing hallucinogenic effects.

Aperol.

Originally created in 1919, its main ingredients are bitter orange, rhubarb and cinchona. Aperol is sweeter, lighter and has a lower alcohol content than its sister Campari.

Apple Jack.

A strong alcoholic beverage which is produced from apples. Apple Jack was popular in the American colonial period and is made by concentrating hard cider.

Averna.

An Italian digestif, Averna gets its name from its inventor Salvatore Averna. Created in 1868 this liquor is made on the island of Sicily. Averna is sweet, thick and has a gentle herbal bitterness.

Bonal Quinquina.

Made from grape must, bank and gentian from the mountains of Grande Chartreuse. This bitter digestif was created in 1865 by brother Raphael (whose real name was Hippolyte Bonal).

Carpano Antica.

Antonio Benedetto Carpano is credited for creating the first vermouth back in 1786. This sweet vermouth is his original formula and is more bold and complex than most of today's vermouths.

Chartreuse.

A liquor made with 130 different alpine herbs whose recipe has been only known to three monks at a time since 1605. Each monk guards the recipe with a vow of silence.

Cocchi Americano.

An aperitif wine from the Asti province of Italy. Developed in 1891 by Giulio Cocchi, this liquor is considered to be the nearest thing to the original recipe for Kina Lillet.

Cynar.

An Italian bitter digestif liquor made from thirteen herbs and plants. Its predominant ingredient is artichoke. Cynar is dark brown in color and has a bittersweet flavor.

Falernum.

A rum-based spiced syrup used in Caribbean drinks. Ours is made from almond, ginger, cloves, lemon, and demerara sugar.

Fernet.

A amaro, or a bitter aromatic spirit. Fernet contains a collection of herbs and spices, especially myrrh, rhubarb, chamomile, caraway, aloe and saffron.

Hercules.

Defunct proprietary British sweetened anise-flavored wine based liquor. We make ours with yerba mate, gentian, cinnamon, star anise and muscat.

Kirsch.

Short for Kirschwasser this is a clear fruit brandy traditionally made from the distillation of sour cherries. With Kirsch, unlike most cherry liquors, the cherries are fermented whole (including pits).

Liquore Strega.

An Italian liquor produced since 1860. Strega's yellow color comes from the saffron in its recipe. It has about seventy ingredients the main ones being fennel and mint. Strega is considered a digestif.

Maraschino Liquor.

Used mostly as a mixer, this white liquor is made with black marasca cherries and pits. A truly classic cocktail mixer known for its fresh flavor.

Orgeat.

A sweet syrup made from almonds, sugar and orange flower water. It has a strong almond taste.

Punt e Mes.

An Italian vermouth that is more herbaceous in nature, rather than sweet or dry. Punt e Mes literally means "point and a half."

St. Germain.

A French liqueur made with elderflowers harvested once per year in the Alps and delivered by bicycle.

Swedish Punsch.

A traditional Swedish liquor made with Arrack and spices. Arrack is a strong Indian liquor. Our punsch is made from Arrack, sugar, black tea, gold rum, lemon and cardamom.

Vermouth.

A wine based aperitif that is infused with herbs and fortified with brandy. It can be either Italian (sweet) or French (dry).

My grandmother is over eighty and still doesn't need glasses.
Drinks right out of the bottle. ~Henry Youngman

catalogue

Vodka

Grey Goose	7.5
Indio Marionberry	6.
Indio Blood Orange	6.
Ketel One	6.5
Ketel One Citron	6.5
Lovejoy	6.5
Medoyeff	6
Monopolowa	5.5
New Deal	6.
Stoli	6.
Stoli Vanil	6.
Stoli Blueberry	6.
Ransom	7.

Gin

12 Bridges	6.5
Aviation	7.
Beefeater	5.5
Bols Genever	7.5
Bombay Sapphire	7.
Deaths Door	7.5
Hendricks	7.
Plymouth	6.5
Ransom Old Tom	7.
Smalls	7.
Tanqueray	6.

Tequila

Cazadores Reposado	7.
Corazon Anejo	9.5
Corzo Silver	9.5
Don Julio Anejo	9.5
El Tesero Anejo	9.
Patron Silver	9.5
Sauza Hornitos	6.5

Scotch

Aardbeg 10 yr	9.5
Aardbeg Corryvreckan	14.
Aardbeg Uigeadail	14.
Aberlour A'bunadh	11.
Bruichladdich Rocks	11.
Clynelish	11.
Compass Box Asyla	10.
Compass Box Spice Tree	10.
Compass Box Hedonism	17.
Compass Box Oak Cross	10.
Compass Box Peat Monster	10.
Edradour 10 yr	11.
GlenDronach	12.
Glenfiddich 12 yr	8.
Glenlivet 12 yr	8.
Highland Park 12 yr	8.
Isle of Arran 12yr	14.
Isle of Jura 10 yr	9.
Laphroaig 10 yr	9.5
Laphoiaig Quarter Cask	12.
Lagavulin 16 yr	14.
Macallan 12 yr	10.
Oban 14 yr	12.
Old Pulteney 12 yr	9.5
Scapa 16 yr	12.
Springbank 100 proof	14.

Whisk(e)y

Bernheim Wheat	9.
Connemara	9.5
Crown Royal	6.5
Jack Daniels	5.5
Jameson	6.5
Pendleton	6.5
Russells Rye 6yr	7.
Sazerac Rye	8.
Tullamore Dew 10yr	7.5

catalogue

Bourbon

Basil Hayden	9.
Black Maple Hill	9.5
Blantons	9.
Buffalo Trace	6.5
Bulleit	6.5
Bulleit Rye	6.5
Jim Beam	5.5
Knob Creek	7.
Makers Mark	6.5
Noahs Mill	9.
Rebel Yell	5.5
Rowans Creek	6.5
Willett	9.
Woodford Reserve	7.5

Rum

Bacardi	5.5
Captain Morgan	6.
Goslings Black Seal	6.5
Kraken	6.
Mt. Gay Silver	6.
Myers Dark	6.
Rogue Dark Rum	7.

Brandy/Cognac/Grappa

Belle de Brillet	8.5
Boulard Calvados	9.5
Clear Creek Oregon	8.
Clear Creek Pear	8.
Hennessy VS	7.
Navan	8.
Remy Martin VSOP	8.

Cordials

Absinthe Pacifique	11.
Aperol	6.5
Averna	7.5
Benedictine	8.
Bonal Quinquina	8.
Campari	7.
Cocchi Americano	7.
Chartruese (Green)	11.5
Chartruese (Yellow)	13.5
Cherry Heering	6.5
Cointreau	8.
Cynar	7.
Domaine de Canton	7.5
Drambuie	8.
Fernet Branca	6.5
Frangelico	6.5
Galliano	7.5
Godiva Dark	6.5
Godiva White	6.5
Grand Marnier	8.
Kubler Absinthe	12.
Laird's Apple Jack	8.
Lillet Blanc	6.
Liquore Strega	7.5
Luxardo Maraschino	7.
Pama	6.
Pernod	7.
Pimms	6.
Punt e Mes	6.5
Ricard	7.
Root	7.
Sambuca	6.5
St. Germaine	8.
Torani Amer	7.
Tuaca	6.

1 oz. pours also available.

Please do not hesitate to ask if we have any new items.

If you drink, don't drive. Don't even putt. ~Dean Martin

happy

*Monday thru Friday from 4 to 6
Saturday and Sunday from 2 to 6
And Sunday thru Thursday 10 to close*

Nuts and Olives 2.

Soup du Jour 3.

Sapphire Salad 3.

Citrus vinaigrette, candied walnuts and parmesan.

Caesar Salad 3.

Meze 5.

Hummus, tzatziki and tapenade
with warm pita and cucumber.

Tandoori Spiced Chicken 5.

Muhammara yogurt tahini sauce.

Pita Pizza 5.

Changes weekly.

Artichoke and Arugula Dip 6.

Served warm with sliced baguette.

Salmon Corn Cakes 6.

With stoneground mustard and onion aioli.

All Well Drinks 4.

Gin and tonic, vodka and soda, whiskey and ginger,
vodka and grapefruit, tequila and orange, etc...

House Red Wine or House White Wine 4.

PBR Pounder. 2.

Weekly Drink Special 5.

(See chalkboard by bar for info)

Join us Sunday nights from 8 to 10 for live music.