

5008 Southeast Hawthorne. Portland

soft hearted

All Cocktails \$11

The Most Popular Drink.

Vodka, lime, coconut, orgeat,
Shirley Temple Soda, Pop Rocks. Slushy.

Basic.

Gin or vodka, Aperol, St. Germain, lemon,
cucumber water, bubbles. Tall.

The Black Daiquiri.

Jamaican rum, Fernet-Vallet, lime,
black pepper, activated charcoal. Up.

Whiskey Business.

Bourbon, Italian vermouth, apple shrub,
lemon, egg white. Tumbler.

Summer of George.

Amaro CioCiaro, high-proof bourbon,
lemon, brown sugar, bitters, soda. Tall.

Going Up?

Serrano tequila, lime, cilantro. Up, Salt.

The Air That I Breathe.

Vodka, pisco, Combier Framboise, lemon,
egg white, balsamic. Snifter.

The Bold Friend.

Gin, lemon, ginger, honey. Habanero?
No Habanero? Carbonated, on tap.

Aquarian.

Mezcal, Campari, lime, passionfruit,
red tea syrup. Rock.

Sapphire Roulette.

Can't decide? We'll pick for you!

RELAX! Add a full spectrum CBD shot to any cocktail for \$3

No Respect.

Scotch, Jamaican rum, Amaro Abano, Banane du Brésil, chocolate bitters, applewood smoke. Rock.

Fake News.

Tequila, mezcal, Calisaya, maraschino, bitters, lemon twist. Rock.

Point of No Return.

Bourbon, rye syrup, Amaro CioCiaro, tiki bitters. Rock.

Lounge Singer (Redux).

Cedar and fig infused rye, bourbon, sweet vermouth, Zwack, orange bitters. Rock.

The Backhand.

Bourbon, fernet, cardamom, reduced orange, whiskey bitters. Rock.

Peanut Gallery.

Scotch, Bonal Quinquina, Benedictine, peanuts, lemon twist. Up.

Kimchilada.

Kirin Ichiban, kimchi, tamari, lime. Pint & a scoot of Haku Japanese vodka.

Black Truffle Martini

Gin, French vermouth, black truffle, olives. Up.

Very Verde.

Mezcal, Ancho Verde, tomatillo, lime, pineapple, spicy green habanero, splash of beer. Tall.

shift drinks ————— single barrel

What we drink.

David.

A shot of Banhez Mezcal with a pickled tomatillo brine back.

\$11.

Mara.

Plymouth Navy Strength, Amaro Nonino, French vermouth, Laphroaig spritz. Up.

\$14.

Tristan.

“The Super-groni”

2oz Ransom Old Tom, 1oz Campari, 1oz Italian Vermouth. Rock.

\$15.

Christa.

Amargo Vallet, passionfruit, lemon, falernum, soda. Tall.

\$12.

Graham.

Roku gin, Angostura bitters, lemon twist. Up.

\$10.

dealer's choice —

Still can't decide? Leave it up to us to make you something darn special.

\$14

Here at the Sapphire we take making the best drink we know how seriously. So seriously in fact, that last summer we traveled to Jalisco to hand pick our own single barrel of El Tesoro reposado tequila.

This tequila was crafted from agave grown on the family estate of Don Felipe Camarena and then finished in ex-bourbon casks for 9 months before bottling.

We think it is really delicious and are excited to share it with you.

El Tesoro Reposado

Single Barrel “The Sapphire.”

1oz **\$6.**

2oz **\$11.**

Tesoro Iced Spanish Coffee.

El Tesoro Single Barrel, Goslings 151, coffee liqueur, reduced orange, cold brew, whipped cream. Crushed Ice.

\$13.

Tesoro Alaska.

El Tesoro Single Barrel, Yellow Chartreuse, fino sherry. Up.

\$13.

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

Tommy's Margarita

Tequila, lime, agave nectar. Salted rim & rocks.

Julio Bermejo, 1990's.

Standard Room
House Tequila

Junior Suite
Banhez Joven

Penthouse
El Tesoro Single Barrel

Fog Cutter

Rum, gin, brandy, amontillado sherry, orange, lemon, orgeat, crushed ice.

Victor Bergeron, 1941.

Standard Room
House Rum

Junior Suite
Barbancourt 3 star

Penthouse
Caña Brava

Seelbach

Bourbon, dry Curaçao, Angostura and Peychaud's bitters, sparkling wine, orange twist. Up.

Adam Seeger, 1995.

Standard Room
House Bourbon

Junior Suite
Maker's Mark

Penthouse
Basil Hayden's

Dark 'n' Stormy

Rum, Gosling's ginger beer, lime.

Unknown, 1860's.

Standard Room
House Rum

Junior Suite
Appleton 12yr

Penthouse
Dos Maderas 5+5

Room Charges: \$11 Standard Room \$12 Junior Suite \$13 Penthouse

wine

<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
'17 Quinta do Correio Vinho Tinto	PT 8	31
'17 Alfredo Roca Malbec	AR 10	35
'10 Copertino Negroamaro/Malvasia	IT 10	39
'17 Loop de Loop Pinot Noir	OR 12	47
'15 J. Christopher Pinot Noir	OR	49

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
'18 Quinta do Correio Vinho Branco	PT 8	31
'18 Lorelle Pinot Grigio	WA 9	35
'16 Louis Latour Chardonnay	FR 10	39
'18 Flat Brim Rosé	OR 10	39
'18 Loop de Loop Dry Riesling	OR 11	43

<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Bassano Brut	IT 9	35
Bertolani Rosé	IT 10	39
'17 Peneca Rebula Ribolla Brut	SI	53

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

Bottled

PBR 16 oz.	3.
Estrella Daura <i>gf</i> 12 oz.	4.
Cascadia Dry Cider <i>gf</i> 16 oz.	6.
Kirin Ichiban 12 oz.	5.
Melvin IPA 12 oz.	5.
Weihenstephan Hefe 12 oz.	5.
Pacifico 12 oz.	5.
Founders Porter 12 oz.	5.
Pfriem Pilsner 12 oz.	5.
Buckler N/A 12 oz.	4.

Draught

Ask your server about our rotating taps. Prices vary.

Special Bottled

Boulevard Tank 7 12 oz.	6.
Duchesse de Bourgogne 11.2oz.	8.
Old Rasputin Imperial Stout 12 oz.	6.

n/a

Water Avenue Coffee	3.	Italian Soda	4.
Drip with refills or 12oz cold brew		Raspberry or vanilla	
Rotating La Croix	2.	Goslings Ginger Beer	4.
Steven Smith Tea	4.	Steelhead Root Beer	4.
Lord Bergamont, Fez Green, Red Nectar & Peppermint		San Pellegrino	3.
Lemonade	4.	Shirley Temple Soda	3.
Marionberry, apricot or pear-ginger		House Seasonal mocktail	6.
		add a CBD shot	3.

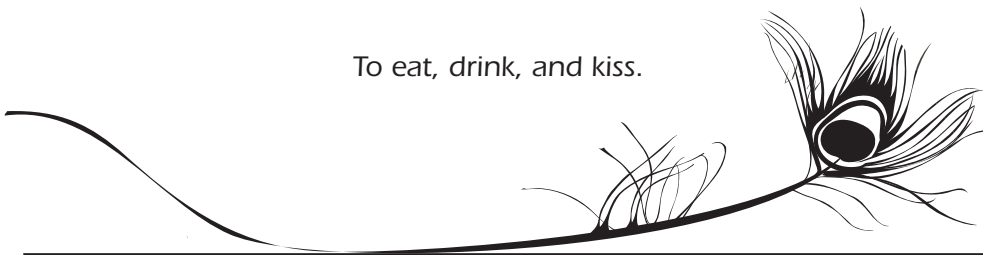
our story

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 any receipt left unsigned.
While we strive to accommodate everyone's dietary needs, we are not an allergen-free kitchen.
Please inform your server if you do have food allergies.*

starters

☒ can be made gluten-free

^a can be made vegan

Nuts & Olives 6. ☒ ^a

Hand-cut Fries 6. ☒ ^a

Garlic aioli. (Truffled? +1)

Soup du Jour 5./8.

House Pickles 8. ☒ ^a

Assortment of vegetables & a pickled egg.

Falafel 6. ☒ ^a

Tahini sauce.

Bacon Wrapped Dates 10. ☒

Stuffed with almonds & chevre.

Marinated Chicken Skewers 8. ☒

Honeyed curry sauce.

Artichoke & Arugula Dip 8. ☒

Warm with sliced baguette.

Salmon Cakes 11. ☒

Stoneground mustard & onion aioli.

Chicken Liver Mousse 9. ☒

Mostarda, pickled onions & sliced baguette.

Buttery Green Beans 7. ☒ ^a

Almonds.

Meze 11. ☒ ^a

Hummus, baba ganoush and vegetables with warm pita.

Grilled Prawns 12.

Farro risotto, cherry tomatoes & basil pesto.

Farmer's Platter 19. ☒

Choose three of the six farmstead cheeses and/or salumi listed in the back of the menu.
with roasted garlic, fruit, nuts & baguette.

•Like all great things in the world, consuming raw or undercooked meats could potentially ruin your day.

greens

Sapphire 6./10. ☒ ^a

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Caesar 6./11. • ☒

Housemade dressing, croutons & parmesan.

Summer Salad 12. ☒ ^a

Cherry tomatoes, watermelon radishes, cucumber, almonds, pickled red onion & arugula with an avocado vinaigrette.

Caprese Salad 13. ☒

Heirloom tomatoes, fresh mozzarella, basil, balsamic vinegar & olive oil.

(Add chicken for 4. shrimp for 5. steak for 7. •)

entrees

Sapphire Burger 13. • ☒

On a potato bun with house bbq sauce & salt and vinegar chips.

(Add cheese for 1. bacon for 3. egg for 1. caramelized onions for .50. avocado for 2. substitute gf bun, salad or hand-cut fries for 2.)

Roasted Beet Burger 12. ☒ ^a

Beets, black beans, rice, cashew & oat burger on a potato bun with garlic aioli & salt and vinegar chips.

(Add cheese for 1. bacon for 3. egg for 1. caramelized onions for .50. avocado for 2. substitute vegan gf bun, salad or hand-cut fries for 2.)

Burro e Pomodoro 13. ^a

Torchio pasta in a tomato butter sauce with with pecorino Toscano and fresh basil.

(Add housemade sausage 3.)

Baked Penne 13.

Grilled vegetables, béchamel sauce with fresh mozzarella and parmesan.

(Add housemade sausage 3.)

Soz Culotte Steak 19. • ☒

With roasted potatoes, chimichurri & seasonal vegetable.

Grilled Wild-Caught Salmon 22. ☒

Smashed red potatoes, creamed corn & fresno peperonata.

☒ can be made gluten free

^a can be made vegan

• Like all great things in the world, consuming raw or undercooked meats could potentially ruin your day.

Strawberry Shortcake 8. ☒

Lemon olive oil cake, strawberries, whipped cream.

Molten Chocolate Lava Sundae 8. ☒

Vanilla ice cream, peanut brittle, caramel & whipped cream.

Raspberry Budino 8. ☒

Italian style pudding with whipped cream.

Single Fromage 7. ☒

Figs, apple, candied walnuts & baguette.

(Please select a cheese from the back of the menu.)

Hot Cocktails

The Professor.

Goslings 151 black rum, scotch, lemon, falernum, Drambuie. Flamed & hot.

Covfefe.

Blackstrap rum, Branca Menta, brown sugar, coffee, whipped cream. Hot.

Irish Coffee.

Whiskey, brown sugar, fresh cream. Buena Vista style. Hot.

Fortified

Porto Kopke Fine Ruby 8.

Porto Kopke Fine Tawny 8.

Blandy's Rainwater Madiera 8.

Bodegas Hidalgo La Gitana
Manzanilla 8.

Bodegas Hidalgo La Gitana
Amontillado 10.

glossary

Absinthe.

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

Amaro Cio Ciaro.

Originally produced in 1873, Amaro Cio Ciaro is a bittersweet liquor. The botanical recipe is a closely guarded secret but it is believed to be based on bitter orange.

Amaro Nonino.

A very rich, velvety Amaro from grappa producers, Nonino. This is made by infusing a selection of herbs in aged grape distillate.

Amargo Vallet.

A bitter liqueur from Mexico made using Angostura bark and a maceration of cherry fruits, cloves and a secret blend of roots and spices.

Angostura Bitters.

A bitters made of 44.7% water, alcohol, herbs and spices. The bitters were first produced in the town of Angostura, Venezuela. Only five people at any given time know the actual recipe.

Aperol.

Aperol is an Italian aperitif made of gentian, rhubarb, and cinchona, among other ingredients. Although it tastes and smells much like Campari, Aperol has an alcohol content of 11% - less than half that of Campari. Aperol and Campari have the same sugar content, and Aperol is less bitter in taste and lighter in color.

Benedictine.

An herbal liqueur developed by Alexandre Le Grande in the 19th century and produced in France. The recipe is a closely guarded secret and only ever known to three people at one time.

Bonal Gentiane Quinquina.

A French aperitif wine that has been in production since 1865. This aperitif wine is known in France as "ouvre l'appétit" or the key to the appetite.

Calisaya.

An Oregon produced, Italian in style bittersweet liqueur. This spirit is made with Peruvian cinchona bark and European flowers and herbs in a method of maceration prior to distillation.

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.

Cynar/Cynar 70.

An Italian bitter liqueur made from 13 herbs and plants. Predominant amongst these is the artichoke, from which the drink derives its name. Cynar is dark brown in color, has a bittersweet flavor, and its strength is 16.5% ABV, while Cynar 70 is 35% ABV.

Falernum.

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

Fernet.

An Italian type of amaro, a bitter, aromatic spirit. Fernet is made from a number of herbs and spices which vary according to the brand. The recipe usually includes myrrh, rhubarb, chamomile, cardamom, aloe, and especially saffron, with a base of grape distilled spirits, and colored with caramel coloring.

Kimchi.

Kimchi, a staple in Korean cuisine, is a famous traditional side dish made from salted and fermented vegetables, most commonly napa cabbage and Korean radishes, with a variety of seasonings, including gochugaru, scallions, garlic, ginger, and jeotgal.

Mezcal.

A distilled alcoholic beverage made from the maguey plant native to Mexico. The word mezcal comes from Nahuatl *mexcalli* and *ixcalli* which means "oven-cooked agave". Very smoky flavor.

Martinique Rhum.

Martinique is the only geographic area in the rum industry that has its own AOC marque. It's unique, grassy flavor is derived from distilling with fresh sugarcane juice.

Orgeat.

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

Zwack.

A blend of more than forty different herbs and spices. Known as the National Shot of Hungary. Created by Dr. Jozsef Zwack in 1790. It has an insane history. Wikipedia has the full scoop.

catalogue

Whisk(e)y

1776 Rye	10.
Akashi	14.
Basil Hayden	11.
Bernheim Wheat	10.
Blantons	13.
Big Bottom	9.
Bookers	15.
Buffalo Trace	9.
Bull Run	10.
Bulleit	9.
Bulleit Rye	9.
Connemara	11.
Four Roses	9.
Highwest Double Rye	13.
Jameson	9.
Jim Beam	7.
Jim Beam Single Barrel	10.
Kavalan	24.
King Car	26.
Knob Creek	9.
Knob Creek Rye	10.
Little Book	18.
Makers Mark	9.
McCarthy's Single Malt	14.
Old Forrester 1897	14.
Old Overholt Rye	9.
Pendleton	9.
Pikesville Rye	14.
Sazerac Rye	10.
Toki	10.
Tullamore Dew	9.
Tyrconnell	10.
Van Winkle 12 yr	21.
Westward Single Malt	15.
Woodford Reserve	10.
Woodford Reserve Rye	14.
Willett Rye	18.

Scotch

Ardbeg 10 yr	13.
Ardbeg Uigeadail	24.
Aberlour A'bunadh	16.
Auchentoshan 12 yr	14.
Auchentoshan 3 Wood	16.
Balvenie Caribbean Cask	17.
Bowmore 12 yr	14.
Bruichladdich Islay Barley	16.
Bruichladdich Laddie Classic	14.
Caol Ila 12 yr	14.
Caol Ila Stichel Reserve	26.
Compass Box Asyla	14.
Compass Box Hedonism	24.
Compass Box Spice Tree	14.
Compass Box Oak Cross	15.
Compass Box Peat Monster	16.
Clynelish 14 yr	14.
Glenfiddich 12 yr	10.
Highland Park 12 yr	12.
Isle of Jura 10 yr	14.
Laphroaig 10 yr	12.
Laphroaig Cask Strength	18.
Laphroaig Quarter Cask	16.
Laphroaig Triple Wood	20.
Laphroaig Select	13.
Laphroaig Lore	21.
Lagavulin 16 yr	18.
Lagavilin 8 yr	14.
Monkey Shoulder	10.
Springbank 10 yr	16.

Rum

Appleton Estate 12 yr	9.
Bacardi 8 yr	9.
Caña Brava	10.
Smith & Cross	10.
Cruzan Black Strap	8.
Dos Maderas 5+5	10.
Wray & Nephew overproof	8.

1 oz. pours also available. Prices and availability are subject to popularity and the inventory of the olcc. As with everything, the only constant is change. Please do not hesitate to ask if we have any new items.

catalogue

Agave

7 Leguas Blanco	11.
7 Leguas Anejo	14.
Banhez Mezcal	10.
Cazadores Reposado	9.
Chamucos Blanco	12.
Don Julio Anejo	12.
El Tesoro Single Barrel	11.
Fortaleza Reposado	14.
Hussong's Reposado	9.
Los Javis Espadin	11.
Sauza Hornitos Reposado	9.
Vida Mezcal	10.

Brandy

Boulard Calvados VSOP	12.
Clear Creek Oregon Brandy	11.
Clear Creek Pear	11.
Clear Creek Apple	9.
Courvoisier VS	9.
Kelt Tour Du Monde VSOP	20.
Pierre Ferrand Ambre	12.
Pierre Ferrand 1840	10.

Gin

Aviation	9.
Bombay Sapphire	9.
Hendricks	10.
Martin Miller	9.
Plymouth Navy Strength	11.
Ransom Old Tom	10.
Roku	9.
Sipsmith	11.
Sipsmith VJOP	14.
The Botanist	11.

Vodka

Haku	10.
Jewel of Russia	13.
New Deal	9.
Tito's	9.
Volstead	9.

Everything Else

Absinthe Ordinarie	10.
Amargo Vallet	10.
Ancho Reyes	10.
Amaro Paolucci Ciociaro	9.
Aperol	9.
Averna	10.
Benedictine	10.
Bonal Quinquina	9.
Branca Menta	9.
Campari	9.
Cappelletti	9.
Cocchi Americano	8.
Chartruese (Green)	16.
Chartruese (Yellow)	17.
Cherry Heering	9.
Cointreau	10.
Cynar	9.
Cynar 70	9.
Gran Classico	10.
Drambuie	10.
Fernet Branca	9.
Fernet Vallet	9.
Grand Marnier	10.
Laird's Apple Jack	9.
Letherbee Fernet	10.
Liquore Strega	10.
Luxardo Amaro Abano	9.
Luxardo Fernet	9.
Luxardo Maraschino	9.
Luxardo Sambuca	9.
Pernod	10.
Pimms	9.
Punt e Mes	7.
Ramazotti	9.
Ricard	10.
St. Germain	11.
St. George Absinthe	15.
Zwack	9.

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

happy

To Drink

Wines by the Glass 1 off.

All Well Drinks 5.

Apricot Blonde 6.
Pepper infused vodka, apricot, lemon. Up. Spicy!

Other Woman 6.
Apple infused bourbon, pear, ginger. Up.

Room Service 6.
Marionberry margarita. Tall.

PBR Tall Can 2.

Weekly Punch 6.

To Eat

House Salt & Vinegar Chips 2.

Nuts and Olives 4.

House Pickles 4.

Soup du Jour 4.

Sapphire Salad 4.
Citrus vinaigrette, candied walnuts and parmesan.

Caesar Salad 5.
Housemade dressing, croutons & parmesan.

Meze 7.
Hummus, baba ganoush and vegetables with warm pita.

Marinated Chicken Skewers 6.
Honeyed curry sauce.

Artichoke and Arugula Dip 6.
Served warm with sliced baguette.

Salmon Cakes 8.
Stoneground mustard & onion aioli.

*Everyday from 4 to 6
Sunday thru Thursday 10 to close*