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5008 Southeast Hawthorne. Portland

# soft hearted

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All Cocktails \$11

## **The Most Popular Drink.**

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

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## **UGG Boots.**

Rums, coconut milk, pumpkin,  
fall spices, whipped cream. Hot.

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## **Basic.**

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

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## **The Air That I Breathe.**

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

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## **The Black Daiquiri.**

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

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## **The Bold Friend.**

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

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## **Whiskey Business.**

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

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## **Aquarian.**

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

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## **Going Up?**

Serrano tequila, lime, cilantro. Up, Salt.

## **Tom, Dick & Jerry.**

Rum, brandy, egg,  
coconut milk, fall spices. Hot.

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

### **Self Care.**

Mezcal, Ancho Verde,  
reduced apple cider, lemon. Rocks.

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### **Fake News.**

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

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### **Point of No Return.**

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

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### **Lounge Singer (Redux).**

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

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### **No Respect.**

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

### **The Backhand.**

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

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### **The Professor.**

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

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### **Kimchilada.**

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

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### **Black Truffle Martini.**

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

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### **Sapphire Roulette.**

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

# shift drinks ————— single barrel

*What we drink.*

## **David.**

Our two slushies, together  
as one?! Party Hard.  
\$6.

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## **Josh.**

Old Overholt bonded rye, Cynar,  
dry Curaçao. Rock.  
\$12.

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## **Tristan.**

Pierre Ferrand Ambre Cognac, sweet  
vermouth, Letherbee fernet, apricot. Up.  
\$14.

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## **Eve.**

Amaro CioCiaro, lime, CBD.  
Tumbler.  
\$13.

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## **Allyson.**

Sipsmith gin, green cardamom, Zirbenz  
stone pine liqueur, lemon. Up.  
\$14.

# 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.

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## **Tesoro Hot Toddy.**

El Tesoro Single Barrel, Avena,  
apple shrub, lemon, agave. Hot.  
\$13.

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## **Tesoro Manhattan.**

El Tesoro Single Barrel, Cardamaro,  
sweet vermouth. Up.  
\$13.

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

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**Lion's Tail**

Bourbon, allspice dram, lime, egg white, Angostura bitters. Up.

*Unknown, 1937.*

Standard Room  
House Bourbon

Junior Suite  
Buffalo Trace

Penthouse  
Basil Hayden's

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**Lucien Gaudin**

Gin, Campari, dry Curaçao, dry vermouth. Up.

*Unknown, 1929.*

Standard Room  
House Gin

Junior Suite  
Martin Miller's

Penthouse  
Sipsmith

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**Diamond Back**

Rye, apple brandy, yellow Chartreuse. Up.

*Ted Saucier, 1951.*

Standard Room  
House Whiskey

Junior Suite  
Rittenhouse Rye

Penthouse  
Sazerac Rye

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**Suffering Bastard**

Bourbon, gin, lime, Angostura bitters, ginger beer. Collins.

*Joe Scialom, 1942.*

Standard Room  
House Bourbon

Junior Suite  
Maker's Mark

Penthouse  
Woodford Reserve

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

# wine

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<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
'18 Sierra Salinas Monastrell	SP 8	31
'17 Angulo Innocenti Malbec	AR 10	39
'17 Two Mountain Cabernet, Merlot, Malbec	WA 10	39
'18 Loop de Loop Pinot Noir	OR 12	47
'10 Copertino Negroamaro/Malvasia	IT	39
'15 J. Christopher Pinot Noir	OR	49

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
'18 Domaine Delsol Picpoul de Pinet	FR 8	31
'18 Lorelle Pinot Grigio	WA 9	35
'18 Dr. Loosen Dry Riesling	DE 9	35
'17 Louis Latour Chardonnay	FR 10	39
'18 Flat Brim Rosé	OR 10	39

<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Adami Prosecco Brut	IT 10	39
Bertolani Rosé	IT 10	39
Roederer Estate Brut	CA	48

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

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**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.

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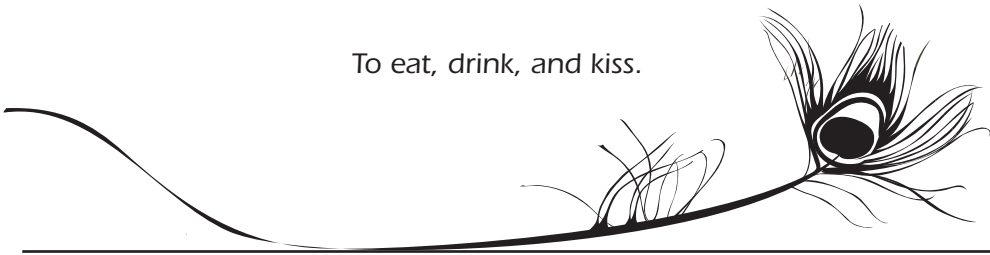
# our story

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.



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*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.*

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*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

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☒ *can be made gluten-free*

<sup>a</sup> *can be made vegan*

**Nuts & Olives 6.** ☒ <sup>a</sup>

**Hand-cut Fries 7.** ☒ <sup>a</sup>

Garlic aioli. (Truffled? +2)

**Soup du Jour 6./9.**

**House Pickles 8.** ☒ <sup>a</sup>

Assortment of vegetables & a pickled egg.

**Falafel 6.** ☒ <sup>a</sup>

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 12.** ☒

Stoneground mustard & onion aioli.

**Chicken Liver Mousse 9.** ☒

Mostarda, pickled onions & sliced baguette.

**Roasted Brussels Sprouts 8.** ☒ <sup>a</sup>

Nutritional yeast-tamari sauce.

**Meze 11.** ☒ <sup>a</sup>

Hummus, baba ganoush and vegetables with warm pita.

**Moroccan Lamb Meatballs 12.** ☒

Spiced tomato sauce & chopped almonds.

**Farmer's Platter 20.** ☒

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

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**Sapphire 6./10.** ☒ <sup>a</sup>

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

**Caesar 6./11.** • ☒

Housemade dressing, croutons & parmesan.

**Kale & Apple Chopped Salad 13.** ☒ <sup>a</sup>

Blue cheese, bacon & pickled red onion, tossed with a hazelnut vinaigrette.

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

# entrees

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**Sapphire Burger 13.** • ☒

On a potato bun with house chili aioli & salt and vinegar chips.

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

**Roasted Beet Burger 12.** ☒ <sup>a</sup>

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 1. avocado for 2. substitute vegan gf bun, salad or hand-cut fries for 2.)*

**Burro e Pomodoro 14.** <sup>a</sup> ☒

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

*(Add housemade sausage 3. Substitute creamy gf polenta cakes 1.)*

**Baked Penne 13.**

Grilled vegetables, béchamel sauce with ricotta and parmesan.

*(Add housemade sausage 3.)*

**Soz Culotte Steak 20.** • ☒

With roasted potatoes, chimichurri and seasonal vegetable.

**Prawns & Polenta 17.** ☒

Prawns sautéed with a mushroom and kale cream sauce, served over creamy polenta cakes.

☒ can be made gluten free

<sup>a</sup> can be made vegan

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

**Lemon Olive Oil Cake** 8. ✕  
Crème fraiche & candied lemon.

**Molten Chocolate Lava Sundae** 9. ✕  
Vanilla ice cream, peanut brittle,  
caramel & whipped cream.

**Pumpkin Budino** 8. ✕  
Italian style pudding with whipped cream & caramel.

**Single Fromage** 7. ✕  
Figs, apple, candied walnuts & baguette.  
*(Please select a cheese from the back of the menu.)*

## Coffee Cocktails

### **Italian Coffee.**

Negroni, brown sugar, coffee,  
Campari whip. Hot.

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### **Covfefe.**

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

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### **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**

Napoleon Amontillado 10.

**All Cocktails \$11**

# glossary

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## **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.

## **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 apéritif 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.

## **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 liqueur 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, shrimp paste and jeotgal.

## **Luxardo Amaro Abano.**

Originated in 1952, Amaro means “bitter,” and Abano is an old Roman spa in the Veneto region that has been active for the last 500 years. The herbs in this amaro grow wild and are infused along with cardamom, cinnamon and bitter orange peel. Luxardo Amaro Abano is a medium bitter, extremely popular in Italy, and especially in the Veneto region, drunk straight after a meal with or without ice to help digestion.

## **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.

## **Orgeat.**

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

## **Zirbenz Stone Pine Liqueur.**

Zirbenz draws its flavor and natural red color from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. Generations of mountaineers practiced in the art of harvest work must ascend to high elevations then climb the trees to pick this wild pine fruit fresh. The palate entry is intensely piny and sappy and marginally sweet; the midpalate highlights the menthol aspect.

## **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

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## Whisk(e)y

1776 Rye	10.
Akashi	14.
Basil Hayden's	11.
Bernheim Wheat	10.
Big Bottom	9.
Bookers	15.
Buffalo Trace	9.
Bull Run	10.
Bulleit	9.
Bulleit Rye	9.
Connemara	11.
Four Roses	9.
George T. Stagg	23.
Highwest Double Rye!	13.
Jameson	9.
Jim Beam	7.
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.
Old Overholt Bonded Rye	9.
Pikesville Rye	14.
Sazerac Rye	10.
Toki	10.
Tullamore Dew	9.
Tyrconnell	10.
Van Winkle 12 yr	21.
Weller Reserve	10.
Westward Single Malt	15.
Woodford Reserve	10.
Woodford Reserve Rye	14.
Willett Rye	18.

## Scotch

Ardbeg 10 yr	13.
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 Stitchell 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.
Lagavulin 16 yr	18.
Legaid 18 yr	28.
Macallan 12 yr	14.
Monkey Shoulder	10.
Old Puteney	9.
Springbank 10 yr	16.

## Rum

Avuá Cachaça	10.
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.*

## 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.
Amaro Nonino	10.
Amaro Paolucci Ciociaro	9.
Ancho Reyes	10.
Aperol	9.
Averna	10.
Benedictine	10.
Bonal Quinquina	9.
Branca Menta	9.
Campari	9.
Cocchi Americano	8.
Chartruese (Green)	16.
Chartruese (Yellow)	17.
Cherry Heering	9.
Cointreau	10.
Cynar	9.
Cynar 70	9.
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.
R. Jelinek Fernet	8.
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

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happy

## To Drink

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**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

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**House Salt & Vinegar Chips** 2.

**Nuts and Olives** 4.

**House Pickles** 4.

**Soup du Jour** 5.

**Sapphire Salad** 5.  
Citrus vinaigrette, candied walnuts and parmesan.

**Caesar Salad** 5.  
Housemade dressing, croutons & parmesan.

**Meze** 8.  
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** 9.  
Stoneground mustard & onion aioli.

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