



# Specialty Cocktails

*\$11 unless otherwise specified*

## **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.

## **Going Up?**

Serrano tequila, lime, cilantro. Up, Salt.

## **Kimchilada.**

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

## **Aquarian.**

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

## **Fake News.**

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

## **Point of No Return.**

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

## **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.

## **Black Truffle Martini.**

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

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

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

## **The Bold Friend.**

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

## **Sapphire Roulette.**

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

single barrel

**El Tesoro Reposado.**  
Single Barrel "The Sapphire."  
1oz \$6.  
2oz \$11.

**Tesoro Last Word.**  
El Tesoro Single Barrel, lime, Maraschino, green Chartreuse. Up.  
\$13.

**Tesoro Oaxacan Old Fashioned.**  
El Tesoro Single Barrel, Banhez mezcal, agave, Angostura bitters, orange twist. Rock.  
\$13.

n/a

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

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

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# starters

Nuts & Olives 6. ¼<sup>a</sup>

Hand-cut Fries 7. ¼<sup>a</sup>

Garlic aioli. (Truffled? +2)

House Pickles 8. ¼<sup>a</sup>

Assortment of vegetables & a pickled egg.

Falafel 6. ¼<sup>a</sup>

Tahini sauce.

Bacon Wrapped Dates 10. ¼

Stuffed with almonds & chevre.

Marinated Chicken Skewers 8. ¼

Honeyed curry sauce.

Artichoke & Arugula Dip 8. ¼

Warm with sliced baguette.

Salmon Cakes 12. ¼

Stoneground mustard & onion aioli.

Chicken Liver Mousse 9. ¼

Mostarda, pickled onions & sliced baguette.

Polenta Fries 6. ¼

Thick strips of creamy polenta, served with pomodoro.

Grilled Asparagus 8. ¼<sup>a</sup>

Romesco sauce.

Meze 11. ¼<sup>a</sup>

Hummus, baba ganoush and vegetables with warm pita.

Moroccan Lamb Meatballs 12. ¼

Spiced tomato sauce & chopped almonds.

Farmer's Platter 20. ¼

Choose three of the following:

Warm brie with red pepper jelly, Point Reyes Blue Cheese, Ashbrook raw cow's milk cheese, Napoli Sangiovese Salumi, Calabrese Paprika Salumi or Chicken liver mousse. with roasted garlic, fruit, nuts & baguette.

# greens

Sapphire 6./10. ¼<sup>a</sup>

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Spring Arugula & Quinoa Salad 13. ¼<sup>a</sup>

Arugula, quinoa, roasted seasonal vegetables with nutritional yeast vinaigrette and toasted pepitas.

(Add chicken for 4. steak for 7. •)

Caesar 6./11. • ¼

Housemade dressing, croutons & parmesan.

# entrees

Sapphire Burger 13. • ¼

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. ¼<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> ¼

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

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

Soz Culotte Steak 20. • ¼

With roasted potatoes, chimichurri and seasonal vegetable.

# red wine

'18 Sierra Salinas Monastrell	SP	8	31
'17 Angulo Innocenti Malbec	AR	10	39
'17 Two Mountain Cabernet blend	WA	10	39
'18 Loop de Loop Pinot Noir	OR	12	47
'10 Copertino Negroamaro/Malvasia	IT		39

# beer

PBR 16 oz.	3.
Estrella Daura <i>gf</i> 12 oz.	4.
Avid Organic Dry Cider <i>gf</i> 12 oz.	5.
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.
Boulevard Tank 7 12 oz.	6.
Duchesse de Bourgogne 11.2oz.	8.
Old Rasputin Imperial Stout 12 oz.	6.

# white wine

'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

# sparkling wine

Adami Prosecco Brut	IT	10	39
Bertolani Rosé	IT	10	39
Roederer Estate Brut	CA		48

(Please enquire about rotating taps.)

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