



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.

Doin' What She Likes.

Rum, orgeat, lime, orange zest. Rock.

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!

n/a

single barrel

El Tesoro Reposado.

Single Barrel "The Sapphire."

1oz \$6.

2oz \$11.

Tesoro Hot Toddy.

El Tesoro Single Barrel, Averna, apple shrub, lemon, agave. Hot.

\$13.

Tesoro Jungle Bird.

El Tesoro Single Barrel, Campari, pineapple, lime, cold brew coffee. Tall.

\$13.

House Seasonal mocktail	6.
add a CBD shot	3.
Lemonade	4.
Marionberry, apricot or pear-ginger	
Rotating La Croix	2.
Water Avenue Coffee	3.
Drip with refills or 12oz cold brew	
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

Order & pay from your phone: <https://app.upserve.com/s/the-sapphire-hotel-portland>

starters

Nuts & Olives 6. ✕^a

Soup du Jour 6./9.

Hand-cut Fries 7. ✕^a
Garlic aioli. (Truffled? +2)

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.

Salmon Cakes 12. ✕
Stoneground mustard & onion aioli.

Artichoke & Arugula Dip 8. ✕
Warm with sliced baguette.

Chicken Liver Mousse 9. ✕
Mostarda, pickled onions & sliced baguette.

Polenta Fries 6. ✕
Thick strips of creamy polenta, served with pomodoro.

Roasted Delicata Squash 8. ✕^a
Spiced maple glaze.

Meze 11. ✕^a
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 following:
Warm brie & red pepper jelly, Point Reyes Blue Cheese, Willamette Valley's Boerenkaas cheese, Napoli Sangiovese Salumi, Calabrese Paprika Salumi or Chicken liver mousse, with roasted garlic, fruit, nuts & baguette.

Caesar 6./11. • ✕
Housemade dressing, croutons & parmesan.

greens

Sapphire 6./10. ✕^a
Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Wedge Salad 13. ✕
Iceberg wedge, apples, brioche croutons, pickled red onions, bacon & blue cheese with a sherry vinaigrette.

(Add chicken for 4. steak for 7. •)

entrees

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

Burro e Pomodoro 14. ^a ✕
Torchio pasta in a tomato butter sauce with with pecorino Toscano and fresh basil. (Add housemade sausage 3. Substitute creamy gf polenta cakes 1.)

8oz Culotte Steak 20. • ✕
With roasted potatoes, chimichurri and seasonal vegetable.

✕ can be made gluten-free
^a can be made vegan

red wine

NV From the Tank Grenache, Syrah	FR	8	
'17 Basilica Cafaggio Chianti Classico	IT	10	39
'17 Two Mountain Cabernet blend	WA	10	39
'18 Loop de Loop Pinot Noir	OR	12	47
'18 La Stoppa Trebbiolo Rosso	IT		44
'17 Castro Ventosa Mencia Valtuille	SP		42

white wine

'18 Feline Vermentino	IT	8	31
'18 Dr. Loosen Dry Riesling	DE	9	35
'17 Louis Latour Chardonnay	FR	10	39
'18 Scenic Valley Farms Pinot Gris	OR	11	43
'19 Flat Brim Giant Sky Rosé	OR	10	39

sparkling wine

Scarpetta Frico Frizzante	IT	9	
Gruet Brut Rosé	NM	11	43
Roederer Estate Brut	CA		48

beer

Ask about our three rotating taps!

PBR 16 oz.	3.
Estrella Daura <i>gf</i> 12 oz.	4.
Cider Riot! 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.
Athletic Beer (NA) 12 oz.	4.
Boulevard Tank 7 12 oz.	6.
Duchesse de Bourgogne 11.2oz.	8.
Old Rasputin Imperial Stout 12 oz.	6.

•Like all great things in the world, consuming raw or undercooked meats could potentially ruin your day.
Please understand that gratuity will be added to any receipt left unsigned or cards left overnight.

sweets

Bourbon Caramel Crème Brûlée 8. ✕

Molten Chocolate Lava Sundae 9. ✕

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

Orange Cranberry Bread Pudding 9.

Served warm with orange curd.

Single Fromage 7. ✕

Figs, apple, candied walnuts & baguette.

*(Please select from: warm brie with red pepper jelly, Point Reyes blue cheese,
or Willamette Valley's Boerenkaas cow's milk cheese.)*

hot cocktails

all cocktails \$11

Irish Coffee.

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

Hot Peanut Buttered Rum.

Rums, peanut butter butter,
honey, fall spices. Hot.

Italian Coffee.

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

The Professor.

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

fortified wine

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.

My grandmother is over eighty and still doesn't need glasses.
Drinks right out of the bottle. ~Henry 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 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 6pm