



Specialty Cocktails

\$12 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.

Bitcoin Millionaire.

Whiskey, caraway, cumin, lime, yogurt, mint. Rocks.

Mai Tai-Hini.

Rums, sherry, Curaçao, tahini orgeat, lime. Rocks.

Going Up?

Tequila, habañero, cilantro, lime. Up, Salt.

Devil's Lettuce.

Gin, Strega, Green Chartreuse, lemon, romaine, celery, mint. Rocks.

Chicha Daiquiri.

Rums, lime, chicha morada. Up.

Aquarian.

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

Fake News.

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

Seasonal Manhattan.

Triticale whiskey, brandy, Spanish vermouth, orange bitters. Up.

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, Italian vermouth, Zwack, orange bitters. Rock.

Spritz n' Giggles.

Sherry, Spanish vermouth, sparkling rosé. Carbonated, on tap.

Witchy Vibes.

Vodka, pisco, crème de violette, lemon, balsamic, egg white. Lavender-black salt, up.

Sapphire Roulette.

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

Friends

We are always inspired by our industry friends and peers.

Here are some drinks we enjoy from around town, from some amazing bars and bartenders:

Dagobah System.

(Benjamin "Banjo" Amberg)

Bonded bourbon, fernet, lime, ginger brew. Rocks.

\$13.

Sunday Morning Coming Down.

(Jordan Felix)

Uncle Nearest 1884 whiskey, lemon, plum, pastis. Up.

\$15.

Coffee Cocktails

Not An Espresso Martini.

Vodka, Fernet-Vallet, cold brew concentrate, salted brown sugar. Up.

Irish Coffee.

Whiskey, brown sugar, coffee, fresh cream. Hot.

Italian Coffee.

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

RELAX! Add a full spectrum CBD shot to any cocktail for \$3
Most cocktails available to go! \$1 per bottle added to price above.

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 7. ✕^a
Tahini sauce.

Bacon Wrapped Dates 10. ✕
Stuffed with almonds & chevre.

Marinated Chicken Skewers 9. ✕
White BBQ sauce.

Salmon Cakes 12. ✕
Stoneground mustard & onion aioli.

Artichoke & Arugula Dip 9. ✕
Warm with sliced baguette.

Chicken Liver Mousse 10. ✕
Mostarda, pickled onions & sliced baguette.

Polenta Fries 7. ✕
Thick strips of creamy polenta, served with pomodoro sauce.

Middle Eastern Cauliflower 11. ✕^a
Roasted, spiced cauliflower with harissa & cashews.

Meze 11. ✕^a
Hummus, baba ganoush and vegetables with warm pita.

Moroccan Lamb Meatballs 13. ✕
Spiced tomato sauce & chopped almonds.

Farmer's Platter 20. ✕
Choose three of the following:
Warm brie & red pepper jelly, Point Reyes Blue Cheese, Margot beer-washed cheese, Olympia Provisions summer sausage, Calabrese Paprika Salumi or Chicken liver mousse, with roasted garlic, fruit, nuts & baguette.

Caesar 7./11. • ✕
Housemade dressing, croutons & parmesan.

greens

Sapphire 7./11. ✕^a
Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Caprese Salad 14. ✕^a
Local heirloom tomatoes with fresh mozzarella, basil, extra virgin olive oil & balsamic vinaegar.

(Add chicken for 4. steak for 7. •)

entrees

Sapphire Burger 14. • ✕
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. heirloom tomato for 2. substitute gf bun, salad or hand-cut fries for 2.)

Roasted Beet Burger 13. ✕^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. heirloom tomato for 2. substitute vegan gf bun, salad or hand-cut fries for 2.)

Spicy Chicken Sandwich 14. ✕
Grilled boneless, skinless thigh on a potato bun with house chili aioli, chimichurri, pickles & salt and vinegar chips. (Add cheese for 1. bacon for 3. substitute gf bun, salad or hand-cut fries for 2.)

Burro e Pomodoro 15. ^a ✕
Torchio pasta in a tomato butter sauce with with pecorino Toscano and fresh basil. (Add housemade sausage 3. steak for 7. • substitute creamy gf polenta cakes 1.)

Sapphire Seafood Boil 27. ✕
Mussels, clams, shrimp & bay scallops with corn on the cob & red potatoes in a buttery, herby seafood broth with Old Bay.

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

Soz Culotte Steak 23. • ✕
With roasted potatoes, chimichurri and seasonal vegetable.

beer

Rotating Taps	6.
PBR 16 oz.	3.
Estrella Daura gf 12 oz.	5.
Aval Cidre gf 11.2 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.
Athletic Beer (NA) 12 oz.	5.
Boulevard Tank 7 12 oz.	6.
Duchesse de Bourgogne 11.2oz.	9.
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.

wine

NV From the Tank Grenache, Syrah	FR	8	
'18 Two Mountain Cabernet blend	WA	10	39
'17 Basilica Cafaggio Chianti Classico	IT	12	47
'19 Loop de Loop Pinot Noir	OR	13	51
'18 La Stoppa Trebbiolo Rosso	IT		44
'17 Castro Ventosa Mencia Valtuille	SP		42
'18 Feline Vermentino	IT	8	31
'17 Louis Latour Chardonnay	FR	10	39
'19 Scenic Valley Farms Pinot Gris	OR	11	43
'20 La Caña Albariño	SP	12	47
'20 Poggio Anima Rosato	IT	11	43
Scarpetta Frico Frizzante	IT	9	
Gruet Brut Rosé	NM	11	43
Roederer Estate Brut	CA		48

sweets

☒ can be made gluten-free

Bourbon Caramel Crème Brûlée 8. ☒

Molten Chocolate Lava Sundae 9. ☒

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

Lemon Olive Oil Cake 9.

Lavender syrup & whipped cream.

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.)

fortified wine

(prices reflect a 3 oz pour)

Porto Kopke Fine Ruby 8.

Ramos Pinto Fine Tawny 8.

Blandy's Rainwater Madiera 8.

Bodegas Hidalgo

La Gitana Manzanilla 8.

Bodegas Hidalgo

Napoleon Amontillado 10.

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.

Drip with refills or 12oz cold brew

San Pellegrino 3.

Steven Smith Tea 4.

Lord Bergamont, Fez Green,
Red Nectar & Peppermint

Italian Soda 4.

Raspberry or vanilla

Boylan Root Beer 4.

Shirley Temple Soda 3.

Goslings Ginger Beer 4.

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.
Vodka, apricot, lemon, habañoero. Up.

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 & parmesan.

Caesar Salad 5.
Housemade dressing, croutons & parmesan.

Meze 8.
Hummus, baba ganoush & vegetables with warm pita.

Marinated Chicken Skewers 6.
White BBQ sauce.

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

Salmon Cakes 9.
Stoneground mustard & dill aioli.

Everyday from 4 to 6pm