



Specialty Cocktails

\$12 unless otherwise specified

The Most Popular Drink.

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

Mai Chai.

Rums, lime, pumpkin seed orgeat, masala chai. Rocks.

Hot Peanut Buttered Rum.

Rums, butter, peanuts, spices, cream, more butter. Hot.

Hot Tiger's Blood.

Japanese whisky, salted coconut cream, pumpkin seed orgeat, reduced orange. Hot.

Going Up?

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

Devil's Lettuce.

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

Sapphire Roulette.

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

The Professor.

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

Aquarian.

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

Fake News.

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

Seasonal Manhattan.

PX sherry cask rum, Cardamaro, Spanish vermouth, Amontillado sherry, 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, plum Unicum, 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.

Middle Child.

Jamaican rum, Campari, chinato, coffee liquor. Rock.

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:

Sailors Say Brandy.

(Brandy Feit, Rum Club)

Pierre Ferrand 1840, riesling, maraschino, Polynesian kiss bitters, Talisker Storm single malt mist. Up.
\$13.

Jezeal.

(Jessie Matthews, Victoria Bar)

Banhez mezcal, Aperol, Campari, sweet vermouth, blackstrap rum mist. Rock.
\$13.

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

House Salt & Vinegar Chips 3. ✕^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 12. ✕

White BBQ sauce.

Salmon Cakes 13. ✕

Stoneground mustard & onion aioli.

Artichoke & Arugula Dip 10. ✕

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.

Delicata Squash 11. ✕^a

Roasted, with harissa & cashews.

Meze 11. ✕^a

Hummus, baba ganoush and vegetables with warm pita.

Macaroni & Cheese 15.

Four cheese sauce, topped with breadcrumbs.

Farmer's Platter 20. ✕

Choose three of the following:

Warm brie & red pepper jelly, Point Reyes Blue Cheese, Wilamette Valley Boerenkaas cheese, Finoccionna Fennel Salumi, Calabrese Paprika Salumi or Chicken liver mousse, with roasted garlic, fruit, nuts & baguette.

greens

Sapphire 7./11. ✕^a

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Arugula Salad 14. ✕^a

Warm red quinoa and root vegetables with an apple cider-whole grain mustard vinaigrette & pepitas.

(Add chicken for 6. steak for 8. •)

Caesar 7./11. • ✕

Housemade dressing, croutons & parmesan.

entrees

Sapphire Burger 15. • ✕

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 14. ✕^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.)

Spicy Chicken Sandwich 15. ✕

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 8. • substitute creamy gf polenta cakes 1.)

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

Cioppino 29. ✕

Mussels, clams, shrimp & bay scallops stewed with tomatoes, fennel and white wine.

Soz Culotte Steak 24. • ✕

With roasted potatoes, chimichurri and seasonal vegetable.

beer

Rotating Taps

PBR 16 oz. 6.

Estrella Daura gf 12 oz. 3.

Aval Cidre gf 11.2 oz. 5.

Kirin Ichiban 12 oz. 6.

Melvin IPA 12 oz. 5.

Weihenstephan Hefe 12 oz. 5.

Modelo Especial 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
'20 Loop de Loop Pinot Noir	OR	13	51
'19 La Stoppa Trebbiolo Rosso	IT		44
'17 Castro Ventosa Mencia Valtuille	SP		42
'18 Feline Vermentino	IT	8	31
'18 Louis Latour Chardonnay	FR	10	39
'20 Scenic Valley Farms Pinot Gris	OR	11	43
'20 La Caña Albariño	SP	12	47
'20 Agenais Rosé	FR	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 9. ☒

Molten Chocolate Lava Sundae 10. ☒
Vanilla ice cream, peanut brittle,
caramel & whipped cream.

Orange Olive Oil Cake 10.
Orange curd & 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.)

(prices reflect a 3 oz pour)

fortified wine

Ramos Pinto Fine Ruby Port	8.	Bodegas Hidalgo	
Ramos Pinto Fine Tawny Port	8.	La Gitana Manzanilla	8.
Blandy's Rainwater Madiera	8.	Bodegas Hidalgo	
Alessio Vino Chinato	12.	Napoleon Amontillado	10.

n/a

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

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 7.
Vodka, apricot, lemon, haba ero. Up.

Other Woman 7.
Apple infused bourbon, pear, ginger. Up.

Room Service 7.
Marionberry margarita. Tall.

PBR Tall Can 2.

Weekly Punch 8.

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 8.
White BBQ sauce.

Artichoke and Arugula Dip 8.
Served warm with sliced baguette.

Salmon Cakes 10.
Stoneground mustard & dill aioli.

Everyday from 4 to 6pm