



5008 Southeast Hawthorne. Portland

Originals

All Cocktails \$12

The Most Popular Drink.

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

Might I Suggest...

Rums, lime, Accompani Mari Gold, sunflower seed orgeat. Rocks.

Summer of George.

Amaro CioCiarro, high proof bourbon, acid OJ, faux croix. Rocks.

Do It Live!

Jamaican rum, lime, apricot, caraway, cumin. Up.

Going Up?

Serrano tequila, lime, cilantro. Up, salt.

Devil's Lettuce.

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

Not An Espresso Martini.

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

Aquarian.

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

Fake News.

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

Seasonal Manhattan.

Japanese whisky, rosé vermouth, creme de cacao, Polynesian kiss bitters, Up.

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

Lounge Singer (Redux).

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

Sapphire Roulette.

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

Witchy Vibes.

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

Middle Child.

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

Hot Cocktails

The Professor.

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

Irish Coffee.

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

Italian Coffee.

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

classics

A selection of a few of our favorites that have stood the test of time.

Aperol Spritz.

Aperol, sparkling wine,
sparkling water. Rocks.

\$11

Tuxedo #2.

Freeland dry, fino sherry,
absinthe, maraschino,
orange bitters. Up.

\$13

Prince Edward.

Talisker Storm, Cocchi Americano.
Drambuie. Rock.

\$16

Trident.

Cynar, aquavit, fino sherry,
peach bitters. Rocks.

\$13

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:*

Who's Foolin' Who?.

(Emily Mistell - Hey Love)

Mezcal, lime, fino sherry, hot honey. Rocks.

\$13.

Oaxacan Nacional.

(Daniel Guidry - Bar Diane)

Mezcal, Ancho Reyes, pineapple, lemon. Up.

\$13.

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.

wine

Red

		<u>Glass</u>	<u>Bottle</u>	
'19 Fattoria Montellori	Chianti	IT	10	39
'18 Two Mountain	Cabernet blend	WA	11	43
'19 Succés Vinícola	Trepat	SP	13	51
'20 Loop de Loop	Pinot Noir	OR	13	51
'20 La Stoppa	Trebbiolo Rosso	IT		44
'20 La Grange Tiphaine	Gamay/Cab Franc/Côt	FR		54
'16 Reverdito	Barolo	IT		63

White

'18 Louis Latour	Chardonnay	FR	10	39
'20 Bodegas Vidal Soblechero	Verdejo/Viura	SP	11	43
'20 Scenic Valley Farms	Pinot Gris	WA	11	43
'20 Christophe Avi	Cab Franc/Sauvignon Rosé	FR	11	43
'20 Field Recordings	Skin-contact/Orange	CA	10	
'16 Love & Squalor	Riesling	OR		42

Sparkling

NV Scarpetta	Frico Frizzante	IT	9	
NV Gruet	Brut Rosé	NM	11	43
'20 Oro de Diamanti	Rosato Pet-Nat	IT		48
NV Roederer Estate	Brut	CA		54

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

starters

House Salt & Vinegar Chips 3. ☒^a

Soup du Jour 6./9.

House Pickles 9. ☒^a

Assortment of vegetables & a pickled egg.

Falafel 7. ☒^a

Tahini sauce.

Bacon Wrapped Dates 12. ☒

Stuffed with almonds & chevre.

Marinated Chicken Skewers 12. ☒

White BBQ sauce.

Salmon Cakes 15. ☒

Stoneground mustard & onion aioli.

Artichoke & Arugula Dip 10. ☒

Warm with sliced baguette.

Chicken Liver Mousse 10. ☒

Mostarda, pickled onions & sliced baguette.

Polenta Fries 8. ☒

Thick strips of creamy polenta, served with pomodoro sauce.

Grilled Asparagus 11. ☒^a

Walnut gremolata.

Olive Oil Poached Shrimp Cocktail 14. ☒

Six poached shrimp with housemade preserved lemon cocktail sauce.

Steamed Clams 18. ☒

One pound of manila clams in a white wine broth with salsa verde & grilled bread.

Meze 12. ☒^a

Hummus, baba ganoush and vegetables with warm pita.

Farmer's Platter 22. ☒

Choose three of the six farmstead cheeses and/or salumi listed in the back of the menu; with roasted garlic, fruit, nuts & baguette.

Nuts & Olives 7. ☒^a

Hand-cut Fries 8. ☒^a

Garlic aioli. (truffled? +2)

greens

Sapphire 7./11. ✕^a

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Caesar 7./11. • ✕

Housemade dressing, croutons & parmesan.

Butter Lettuce and Butter Bean Salad 12. ✕^a

Zesty Italian dressing, butter lettuce, carrots, watermelon radishes, pickled chili peppers, butter beans & arugula pesto.

(Add marinated chicken for 7. poached shrimp for 6. grilled steak for 8. •)

entrees

Sapphire Burger 15. • ✕

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

(Add egg for 1. bacon for 3. cheese, caramelized onions or 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 rustic bun with garlic aioli & salt and vinegar chips.

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

Macaroni & Cheese 15.

Four cheese sauce, topped with breadcrumbs.

(Add pesto for 2. poached shrimp for 6. grilled steak for 8. •)

Burro e Pomodoro 15. ✕^a

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

(Add housemade sausage for 4. grilled steak for 8. • substitute creamy gf polenta cakes 1.)

8oz Culotte Steak 24. • ✕

With roasted potatoes, chimichurri and seasonal vegetable.

✕ can be made gluten free

^a can be made vegan

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

Bourbon Caramel Crème Brûlée 9. ✕

Molten Chocolate Lava Sundae 11. ✕

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

New York Cheesecake 11. ✕

Hazelnut crust with strawberries.

Single Fromage 7. ✕

Figs, apple, candied walnuts & baguette.

(Please see the farmer's platter selections from the back page of the menu.)

(prices reflect a 3 oz pour)

fortified wine

Ramos Pinto Fine Ruby Port 8.

Ramos Pinto Fine Tawny Port 8.

Blandy's Rainwater Madiera 8.

Alessio Vino Chinato 12.

Bodegas Hidalgo

La Gitana Manzanilla 8.

Bodegas Hidalgo

Napoleon Amontillado 10.

n/a

Water Avenue Coffee 3.

Drip with refills or 12oz cold brew

Rotating La Croix 2.

Steven Smith Tea 4.

Lord Bergamont, Fez Green,
Red Nectar & Peppermint

Lemonade 4.

Marionberry, apricot or pear-ginger

Italian Soda 4.

Raspberry or vanilla

Goslings Ginger Beer 4.

Steelhead Root Beer 4.

San Pellegrino 3.

Shirley Temple Soda 3.

House Seasonal mocktail 6.

add a CBD shot 3.

Bottled

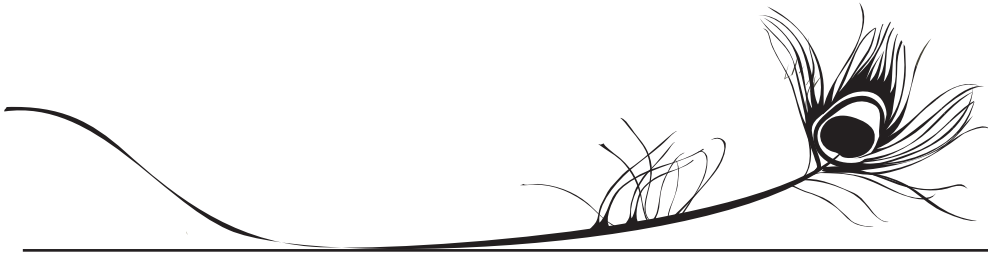
PBR 16 oz.	3.
Estrella Daura <i>gf</i> 12 oz.	5.
Aval Cidre <i>gf</i> 12 oz.	6.
Kirin Ichiban 12 oz.	5.
Melvin IPA 12 oz.	5.
Weihenstephan Hefe 12 oz.	5.
Modelo Especial 12 oz.	5.
Founders Porter 12 oz.	5.
Pfriem Pilsner 12 oz.	5.
Athletic Beer N/A 12 oz.	5.

Special Bottled

Boulevard Tank 7 12 oz.	6.
Duchesse de Bourgogne 11.2oz.	9.
Old Rasputin Imperial Stout 12 oz.	6.

Draught

Ask your server about our rotating taps. Prices vary.



*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.*

catalogue

Whisk(e)y

1776 Rye	10.
Akashi	23.
Amrut	15.
Angel's Envy	12.
Basil Hayden's	11.
Bernheim Wheat	10.
Big Bottom	9.
Blood Oath Pact 7	23.
Branch Point Trit	12.
Buffalo Trace	9.
Bull Run	10.
Connemara	11.
Four Roses	9.
George T. Stagg	23.
Highwest Double Rye!	13.
Jameson	9.
Kavalan	24.
King Car	26.
Knob Creek	9.
Knob Creek Rye	10.
Makers Mark	9.
McCarthy's Single Malt	14.
Old Forrester 1897	14.
Old Overholt Bonded/Rye	9.
Old Rip Van Winkle 10yr	21.
Pikesville Rye	14.
Stagg Jr	13.
Sazerac Rye	10.
Toki	10.
Tullamore Dew	9.
Tyrconnell	10.
Uncle Nearest 1884	13.
Weller Single Barrel	13.
Westward Single Malt	15.
Woodford Reserve	10.
Woodford Reserve Rye	14.
Willett Rye	18.

Scotch

Ardbeg 10 yr	13.
Ardbeg Wee Beastie	12.
Ardbeg Uigeadail	16.
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.
Compass Box Hedonism	24.
Compass Box Spice Tree	14.
Compass Box Oak Cross	15.
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.
Macallan 12 yr	14.
Monkey Shoulder	10.
Oban Little Bay	15.
Old Pulteney	9.
Port Charlotte 10 yr	15.
Springbank 10 yr	16.

Rum

Appleton Estate 12 yr	9.
Bacardi 8 yr	9.
Caña Brava	10.
Smith & Cross	10.
Cruzan Black Strap	8.
Dos Maderas 5+5	10.
Goslings Black Strap/151	8.
Wray & Nephew overproof	8.

1 oz. pours also available. Prices and availability are subject to popularity and the inventory of the olce. As with everything, the only constant is change. Please do not hesitate to ask if we have any new items.

catalogue

Agave

7 Leguas Blanco	11.
7 Leguas Anejo	14.
Banhez Mezcal	10.
Cazadores Reposado	9.
Chamucos Blanco	12.
Don Julio Anejo	12.
Fortaleza Reposado	14.
Hussong's Reposado	9.
Libelula Joven	8.
Sauza Hornitos Reposado	9.
Tapatio 110	12.
Union Mezcal El Viejo	14.
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.
Freeland	11.
Freeland Dry Gin	11.
Hendricks	10.
Ransom Old Tom	10.
Roku	9.
Sipsmith	11.
Sipsmith VJOP	14.
The Botanist	11.

Vodka

Grey Goose	10.
Haku	10.
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.
Calisaya	10.
Campari	9.
Chartruese (Green)	16.
Chartruese (Yellow)	17.
Cherry Heering	9.
Cocchi Americano	8.
Combiar Kummel	9.
Cointreau	10.
Cynar	9.
Crème de Violette	10.
Cynar 70	9.
Drambuie	10.
Fernet Branca	9.
Fernet Vallet	9.
Grand Marnier	10.
Liquore Strega	10.
Luxardo Amaro Abano	9.
Luxardo Maraschino	9.
Luxardo Sambuca	9.
Pernod	10.
Pimms	9.
R. Jelinek Fernet	8.
Ramazotti	9.
Ricard	10.
St. Germain	11.
St. George Absinthe	15.
Stone Barn Apricot	10.
Unicum Plum	9.
Zirbenz Stone Pine	10.

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

happy

To Drink

Wines by the Glass 1 off.

All Well Drinks 5.

Apricot Blonde 7.

Pepper infused vodka, apricot, lemon. Up. Spicy!

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 and parmesan.

Caesar Salad 5.

Housemade dressing, croutons & parmesan.

Meze 9.

Hummus, baba ganoush and vegetables with warm pita.

Marinated Chicken Skewers 8.

White BBQ sauce.

Artichoke and Arugula Dip 8.

Served warm with sliced baguette.

Salmon Cakes 11.

Stoneground mustard & onion aioli.

Tuesday-Saturday from 4 to 6