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5008 Southeast Hawthorne. Portland

# Originals

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All Cocktails \$12

## **The Most Popular Drink.**

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

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## **Might I Suggest...**

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

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## **Summer of George.**

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

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## **Do It Live!**

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

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## **Going Up?**

Serrano tequila, lime, cilantro. Up, salt.

## **Kimchilada.**

Lager, juiced kimchi, lime, tamari  
dehydrated kimchi salt, soju buddy. Pint.

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## **Devil's Lettuce.**

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

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## **Aquarian.**

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

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## **Fake News.**

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

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## **Seasonal Manhattan.**

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

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

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

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

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### **No Respect.**

Scotch, Jamaican rum, Amaro Abano, Banane du Brésil, chocolate bitters, applewood smoke. Rock.

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### **The Backhand.**

Bourbon, fernet, cardamom, reduced orange, whiskey bitters. Rock.

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### **Black Truffle Martini.**

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

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### **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!

# Coffee Cocktails

### **Not An Espresso Martini.**

Vodka, Spanish vermouth, cold brew concentrate, salted brown sugar. Up

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### **Irish Coffee.**

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

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### **Italian Coffee.**

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

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# 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

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*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.**

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*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

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<u>Red</u>		<u>Glass</u>	<u>Bottle</u>
'19 Fattoria Montellori Chianti	IT	10	39
'19 Two Mountain Cabernet blend	WA	11	43
'20 Succés Vinícola Trepát	SP	13	51
NV Loop de Loop Pinot Noir	WA	13	51
'20 La Stoppa Trebbiolo Rosso	IT		44
'21 Loop de Loop Pinot Gris Rouge, chilled	WA		54
'20 La Grange Tiphaine Gamay/Cab Franc/Côt	FR		54
'16 Reverdito Barolo	IT		63
<u>White</u>			
'21 Torii Mor Pinot Gris	OR	10	39
'21 Bodegas Vidal Soblechero Verdejo/Viura	SP	11	43
'21 Loop de Loop Riesling	WA	12	
'18 Louis Latour Chardonnay	FR	12	47
'21 Love & Squalor Pinot Noir Rosé	OR	12	47
'20 Field Recordings Skin-contact/Orange	CA	10	
'21 Coquette Sauvignon Blanc	OR		48
<u>Sparkling</u>			
NV Scarpetta Frico Frizzante	IT	9	
NV Gruet Brut Rosé	NM	12	47
NV Scarpetta Lambrusco	IT	9	
'21 Ca' Montebello Pinot Nero Frizzante	IT		39
'20 Oro de Diamanti Rosato Pet-Nat	IT		48
NV Roederer Estate Brut	CA		54

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

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# starters

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**House Salt & Vinegar Chips 3.** ☒<sup>a</sup>

**Soup du Jour 7./10.**

**House Pickles 9.** ☒<sup>a</sup>

Assortment of vegetables & a pickled egg.

**Falafel 7.** ☒<sup>a</sup>

Tahini sauce.

**Bacon Wrapped Dates 12.** ☒

Stuffed with almonds & chevre.

**Marinated Chicken Skewers 12.** ☒

Spicy peanut sauce.

**Salmon Cakes 15.** ☒

Stoneground mustard & onion aioli.

**Artichoke & Arugula Dip 10.** ☒

Warm with sliced baguette.

**Chicken Liver Mousse 11.** ☒

Mostarda, pickled onions & sliced baguette.

**Polenta Fries 8.** ☒

Thick strips of creamy polenta, served with pomodoro sauce.

**Sapphire Succotash 10.** ☒<sup>a</sup>

Great northern beans, corn, peppers, tomatoes stewed with basil, served with pickled red onions.

**Olive Oil Poached Shrimp Cocktail 14.** ☒

Six poached shrimp with housemade preserved lemon cocktail sauce.

**Steamed Clams 18.** ☒

One pound of manila clams with preserved lemons, chili peppers, cilantro & grilled bread.

**Meze 12.** ☒<sup>a</sup>

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 8.** ☒<sup>a</sup>

**Hand-cut Fries 8.** ☒<sup>a</sup>

Garlic aioli. (truffled? +2)

# greens

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## Sapphire 7./11. ✕<sup>a</sup>

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

## Caesar 8./12. • ✕

Housemade dressing, croutons & parmesan.

## Caprese Salad 14. ✕

Heirloom tomatoes, fresh mozzarella, basil with olive oil & balsamic.

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

# entrees

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## Sapphire Burger 16. • ✕

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

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

## Roasted Beet Burger 15. ✕<sup>a</sup>

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. heirloom tomato, 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 rustic bun with house chili aioli, chimichurri, pickles & salt and vinegar chips.

*(Add cheese or heirloom tomato for 2. bacon for 3. substitute gf bun, salad or hand-cut fries for 2.)*

## Macaroni & Cheese 15.

Four cheese sauce, topped with breadcrumbs.

*(poached shrimp for 6. grilled steak for 8. •)*

## Burro e Pomodoro 16. ✕<sup>a</sup>

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 27. • ✕

With roasted potatoes, chimichurri and seasonal vegetable.

✕ can be made gluten free

<sup>a</sup> 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.

**Peach Shortcake** 11. ✕

Sweet cornbread, stewed peaches, Kentucky honey & whipped cream.

**Single Fromage** 9. ✕

Figs, apple, candied walnuts & baguette.

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

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(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

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**Leitz** N/A sparkling Riesling 10. **Athletic Beer** N/A 12 oz. 5.

**Water Avenue Coffee** 3. **Italian Soda** 4.

Drip with refills or 12oz cold brew Raspberry or vanilla

**Rotating La Croix** 2. **Goslings** Ginger Beer 4.

**Steven Smith Tea** 4. **Steelhead** Root Beer 4.

Lord Bergamont, Fez Green, San Pellegrino 3.

Red Nectar or Peppermint Shirley Temple Soda 3.

**Lemonade** 4. **House Seasonal** mocktail 6.

Marionberry, apricot or pear-ginger 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.

**Draught**

Ask your server about our rotating taps. Prices vary.

**Special Bottled**

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



*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

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## 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 Añejo	14.
Banhez Joven Mezcal	10.
Banhez Pechuga Mezcal	20.
Chamucos Blanco	12.
Don Julio Añejo	12.
El Tesoro Reposado	12.
El Tesoro Añejo	13.
Fortaleza Reposado	14.
Libelula Joven	8.
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

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happy

## To Drink

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**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

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**House Salt & Vinegar Chips** 2.

**Nuts and Olives** 5.

**House Pickles** 5.

**Soup du Jour** 5.

**Sapphire Salad** 5.  
Citrus vinaigrette, candied walnuts and parmesan.

**Caesar Salad** 6.  
Housemade dressing, croutons & parmesan.

**Meze** 9.  
Hummus, baba ganoush and vegetables with warm pita.

**Marinated Chicken Skewers** 8.  
Spicy peanut sauce.

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

**Salmon Cakes** 11.  
Stoneground mustard & onion aioli.

*Tuesday-Saturday from 4 to 6*