



5008 Southeast Hawthorne Boulevard Portland

est.2002

Originals

All Cocktails \$13

The Most Popular Drink.

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

Dad's Tai Tai.

Funky rums, pastis,
root beer-oat orgeat,
lime. Rocks.

Complicated Shirts.

Pineapple infused tequila-mezcal blend,
grapefruit soda, agave,
Tajin. Rocks.

Going Up?

Serrano tequila, lime, cilantro.
Up, salt.

Italian Coffee.

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

Kimchilada.

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

Devil's Lettuce.

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

Witchy Vibes.

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

Aquarian.

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

Big Yikes.

Vodka, soju, pickle brine,
Sardinian vermouth,
preserved lemon. 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.

Fake News.

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

Not An Espresso Martini.

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

Seasonal Manhattan.

Irish whiskey, Pimm's,
sweet vermouth, honeysuckle bitters,
lemon oil. Up.

Black Truffle Martini.

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

Single Barrel

This barrel of tequila was crafted from agave
grown on the family estate of Don Felipe
Camarena and finished in ex-bourbon
casks for 9 months before bottling.
It was hand-selected by us to share with you.

**El Tesoro Single Barrel
Reposado**

1oz 7.
2oz 14.

Classics

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

Penang Afrididi #1.

Don Q Cristal, Cruzan Estate dark rum, lime, pineapple, oj, passionfruit, pastis. Rocks.

\$14

Floradora.

Freeland gin, Combier framboise, lime, ginger beer. Rocks.

\$14

Corpse Reviver #1.

Boulard Calvados, Pierre Ferrand 1840, Italian vermouth. Up.

\$16

Penicillin.

Laphroaig 10, lemon, honey, ginger. Rocks.

\$16

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:*

Pink Moon.

(Kele Goodwin, Thunderbird Bar)

Haku vodka, lemon, jasmine tea, egg white, strawberry dust. Up.

\$14.

Bulletproof Suit.

(Colin Breen, The Box Social)

Por Siempre sotol, Cocchi Americano, Campari. Up.

\$16.

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 Two Mountain	Cabernet, Malbec, Merlot	WA 11	43
'18 Torre de Oña	Crianza	SP 13	51
'20 Reverdito	Nebbiolo	IT 13	51
'21 Loop de Loop	Pinot Noir	WA 13	51
'20 La Stoppa	Trebbiolo Rosso	IT	44
'21 Loop de Loop	Syrah, Viognier	WA	54

White

'21 Love and Squalor	Pinot Blanc, Riesling, Grüner	OR 11	43
'21 Bodegas Vidal Soblechero	Verdejo, Viura	SP 11	43
'18 Louis Latour	Chardonnay	FR 12	47
'21 Domaine Dupeuble	Beaujolais Rosé	FR 12	47
'20 Field Recordings	Skin-contact/Orange	CA 10	
'21 Coquette	Sauvignon Blanc	OR	48

Sparkling

NV Scarpetta	Frico Frizzante	IT 10	
NV Gruet	Brut Rosé	NM 12	47
NV Scarpetta	Lambrusco	IT 10	
'21 Ca' Montebello	Pinot Nero Frizzante	IT	39
'20 Oro de Diamanti	Rosato Pet-Nat	IT	48
NV J. Vignier	Extra Brut Champagne	FR	85

*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 7./10.

House Pickles 9. ✕^a

Assortment of vegetables & a pickled egg.

Falafel 7. ✕^a

Tahini sauce.

Bacon Wrapped Dates 12. ✕

Stuffed with almonds & chevre.

Gochujang Wings 9. ✕

One half-pound chicken wings in a spicy & sweet Korean glaze.

Salmon Cakes 16. ✕

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.

Grilled Asparagus 11. ✕^a

Preserved lemon chermoula & toasted walnuts.

Meze 12. ✕^a

Hummus, baba ganoush and vegetables with warm pita.

Roasted Bone Marrow 14. ✕

Topped with Italian salsa verde & grilled bread.

Tinned Fish Board 16. ✕

Choose one seafood option listed on the back page of the menu;

With whole grain mustard, baguette, salted butter & pickles.

Farmer's Platter 25. ✕

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

Warm Olives 8. ✕^a

Hand-cut Fries 8. ✕^a

Garlic aioli. (truffled? +3.)

✕ can be made gluten free

^a can be made vegan

Greens

Sapphire 7./11. ¼^a

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Caesar 8./12. • ¼

Housemade dressing, croutons & parmesan.

Quinoa and Farro Salad 17. ^a

Blistered vegetables, arugula, tahini-mustard sauce & toasted pine nuts.

(Add marinated chicken or grilled steak for 8. • egg for 2. •)

Entrees

Sapphire Burger 17. • ¼

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

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

Roasted Beet Burger 15. ¼^a

Beets, black beans, rice, cashew & oat burger on a rustic bun with garlic aioli & salt and vinegar chips.

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

Spicy Chicken Sandwich 16. ¼

Grilled boneless, skinless thigh on a rustic bun with house chili aioli, chimichurri, pickles & salt and vinegar chips.

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

Macaroni & Cheese 15.

Four cheese sauce, topped with breadcrumbs.

(Add marinated chicken or grilled steak for 8. •)

Steamed Mussels 20. ¼

Totten Inlet mussels steamed in Pernod & white wine with crème fraiche & grilled bread.

Burro e Pomodoro 16. ¼^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 31. • ¼

With roasted potatoes, chimichurri and seasonal vegetable.

•Consuming raw or undercooked meats could potentially be dangerous.

Sweets

Bourbon Caramel Crème Brûlée 9. ✕

Molten Chocolate Lava Sundae 11. ✕

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

Lemon-Rhubarb Olive Oil Cake 11.

Lavender crème fraîche.

Single Fromage 9. ✕

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 9.

Ramos Pinto Fine Tawny Port 9.

Blandy's Rainwater Madiera 9.

Alessio Vino Chinato 12.

Valdespino

Deliciosa Manzanilla Sherry 9.

Valdespino

Tio Diego Amontillado Sherry 10.

N/A

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,
Red Nectar or Peppermint

San Pellegrino 3.

Shirley Temple Soda 3.

Lemonade

5. **House Seasonal Mocktail** 10.

Marionberry, Apricot or Pear-ginger

add a CBD shot 3.

Bottles & Cans

PBR 16 oz.	3.
Estrella Daura gf 12 oz.	5.
Aval Cidre gf 12 oz.	6.
Kirin Ichiban 12 oz.	5.
Culmination 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.	7.
Duchesse de Bourgogne 11.2oz.	9.
Old Rasputin Imperial Stout 12 oz.	7.



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.
Hibiki Harmony	22.
Highwest Double Rye!	13.
Jameson	9.
Kavalan	24.
King Car	26.
Knob Creek	9.
Knob Creek Rye	10.
Legent	12.
Makers Mark	9.
McCarthy's Single Malt	14.
Old Forrester 1897	14.
Old Overholt Bonded/Rye	9.
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 olcc. As with everything, the only constant is change. Please do not hesitate to ask if we have any new items.

Agave

7 Leguas Blanco	11.
7 Leguas Añejo	14.
Banhez Joven Mezcal	10.
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	10.
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 Sloe Gin	13.
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.

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.

Warm 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.

Artichoke and Arugula Dip 8.

Served warm with sliced baguette.

Tuesday-Saturday from 4 to 6