



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.

Devil's Lettuce.

Gin, Strega, something like Chartreuse,
lemon, romaine, celery, mint. Rocks.

Mai Shai Friend.

Jamaican rum, scotch, lime,
blackberry-cinnamon shrub,
orgeat. Rocks.

Witchy Vibes.

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

'I Used to Live in New York' Sour.

Pineapple infused bourbon,
ginger soda, maple syrup,
Lambrusco. Rocks.

Aquarian.

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

Going Up?

Serrano tequila, lime, cilantro.
Up, salt.

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

Lounge Singer (Redux).

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

Black Truffle Martini.

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

No Respect.

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

Not An Espresso Martini.

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

The Backhand.

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

Seasonal Manhattan.

Aged rum, masala chai infused vermouth,
rainwater Madeira, pear brandy.
Up.

Fake News.

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

Cocktails \$13

Hot

The Professor.

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

Bananas Foster–Powell.

Blackstrap rum, brandy, walnuts, bananas, coffee, caramel, whipped cream. Hot.

Italian Coffee.

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

Hot Buttered Whatever.

Choice of spirit, butter, cream, fall spices, more butter. Hot.

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.

Ignite the Nite.

El Tesoro Single Barrel,
Fireball reduction, agave, absinthe,
bitters. Rock.
15.

It Has Pockets.

El Tesoro Single Barrel,
Averna, apple shrub, lemon,
agave. Hot.
14.

*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>
'20 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
'21 La Stoppa	Trebbiolo Rosso	IT	44
'21 Loop de Loop	Syrah, Viognier	WA	54
'21 Lamoresca	Frappato/Nero d'Avola	IT	76

White

'22 Love and Squalor	Pinot Blanc, Riesling, Grüner	OR 11	43
'22 Blai & Blai	Getariako Txakolina	SP 12	47
'20 Louis Latour	Chardonnay	FR 12	47
'22 Domaine Dupeuble	Beaujolais Rosé	FR 12	47
'22 Field Recordings	Pinot Gris, Chard. (Skin-Contact)	CA 10	
'22 Malooof	Pinot Gris, Riesling (Skin-contact)	OR	51

Sparkling

NV Scarpetta	Frico Frizzante	IT 10	
NV Gruet	Brut Rosé	NM 12	47
NV Scarpetta	Lambrusco	IT 10	
'22 Ca' Montebello	Pinot Nero Frizzante	IT	39
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.

Moroccan-Spiced Roasted Cauliflower 9. ✕^a

Harissa sauce.

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.

✕ can be made gluten free

^a can be made vegan

Greens

(Add marinated chicken or grilled steak for 8.)

Sapphire 7./11. ✕^a

Mixed greens, citrus vinaigrette, candied walnuts & parmesan.

Caesar 8./12. • ✕

Housemade dressing, croutons & parmesan.

Wedge Salad 15. ✕^a

Iceberg lettuce, candied winter squash, pecans, apples & pickled red onions with a creamy roasted garlic-sage dressing.

Entrees

Sapphire Burger 17. • ✕

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. ✕^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.)

Caribbean Curry Chicken Sandwich 17. ✕

Grilled boneless, skinless thigh on a rustic bun with spicy pepper relish, chili aioli, red onion-cilantro slaw & 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. •)

Coconut Curry Clams 25. ✕

One pound of Manila clams simmered in a Thai-style coconut curry with rice noodles.

Burro e Pomodoro 16. ✕^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.)

Pozole Rojo 18. ✕

Slow-cooked pork shoulder and hominy in a rich chili pepper broth with fresh garnishes and corn tostadas on the side.

8oz Culotte Steak 31. • ✕

With crispy potatoes, chimichurri and seasonal vegetable.

•Consuming raw or undercooked meats could potentially be dangerous.

Sweets

Pumpkin Crème Brûlée 10. ✕

Molten Chocolate Lava Sundae 11. ✕

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

Brandied Apple Cobbler 11.

Served warm with ice cream & caramel.

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.

Water Avenue Coffee 3.

Drip with refills or 12oz cold brew

Rotating La Croix 2.

Steven Smith Loose Leaf Tea 4.

Lord Bergamont, Fez Green, Peppermint,
Masala Chai, or Red Nectar

Lemonade 5.

Marionberry, Apricot, or Pear-ginger

Athletic Beer N/A 12 oz. 5.

Italian Soda 4.

Raspberry or Vanilla

Goslings Ginger Beer 4.

Steelhead Root Beer 4.

San Pellegrino 3.

Shirley Temple Soda 3.

House Seasonal Mocktail 10.

add a CBD shot 3.

Bottles & Cans

PBR 16 oz.	3.
Estrella Daura gf 12 oz.	5.
Aval Rosé 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	11.
Akashi	24.
Amrut	16.
Angel's Envy	13.
Basil Hayden's	12.
Bernheim Wheat	10.
Blanton's	16.
Branch Point Trit	14.
Buffalo Trace	10.
Bull Run	12.
Connemara	12.
Four Roses	10.
Hibiki Harmony	22.
Highwest Double Rye!	13.
Kavalan	24.
King Car	26.
Knob Creek	11.
Knob Creek Rye	10.
Larceny Barrel Proof	16.
Legent	13.
Little Book	26.
Makers Mark	10.
McCarthy's Single Malt	15.
Old Forrester 1897	14.
Old Overholt Rye	10.
Old Overholt 114	11.
Pikesville Rye	14.
Rittenhouse Rye	10.
Stagg Jr	13.
Sazerac Rye	10.
Toki	12.
Tullamore Dew	10.
Tyrconnell	12.
Uncle Nearest 1884	14.
Weller Single Barrel	14.
Westward Single Malt	16.
Woodford Reserve	12.
Woodford Reserve Rye	12.

Scotch

Ardbeg 10 yr	15.
Ardbeg Wee Beastie	13.
Ardbeg Uigeadail	20.
Auchentoshan 12 yr	15.
Auchentoshan 3 Wood	20.
Balvenie Caribbean Cask	20.
Bowmore 12 yr	16.
Bruichladdich Islay Barley	18.
Bruichladdich Laddie Classic	14.
Caol Ila 12 yr	18.
Compass Box Hedonism	30.
Compass Box Spice Tree	20.
Compass Box Oak Cross	18.
Clynelish 14 yr	16.
Glenfiddich 12 yr	13.
Highland Park 12 yr	14.
Isle of Jura 10 yr	11.
Kilchoman Machir Bay	16.
Laphroaig 10 yr	14.
Laphroaig Quarter Cask	17.
Laphroaig Triple Wood	20.
Laphroaig Select	13.
Lagavulin 8 yr	16.
Lagavulin 16 yr	20.
Ledaig 10 yr	16.
Macallan 12 yr	18.
Monkey Shoulder	11.
Oban Little Bay	16.
Old Pulteney	11.

Rum

Appleton Estate Rare Blend	13.
Bacardi 8 yr	10.
Batavia-Arrack Van Oosten	10.
Dos Maderas 5+5	14.
Goslings Black Strap/151	10.
La Favorite Agricole Blanc	10.
Plantation 3 Star	10.
Smith & Cross	11.
Wray & Nephew Overproof	10.

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	14.
7 Leguas Añejo	16.
Banhez Joven Mezcal	10.
Chamucos Blanco	13.
Don Julio Añejo	14.
El Tesoro Reposado	14.
El Tesoro Añejo	18.
El Tesoro Single Barrel	14.
Libelula Joven	10.
Tapatio 110	16.
Union Mezcal	10.
Vida Mezcal	11.

Brandy

Boulard Calvados VSOP	12.
Clear Creek Oregon Brandy	12.
Clear Creek Pear	12.
Clear Creek Apple	11.
Courvoisier VS	11.
Kelt Tour Du Monde VSOP	20.
Pierre Ferrand Ambre	13.
Pierre Ferrand 1840	11.

Gin

Aviation	10.
Bombay Sapphire	10.
Freeland	11.
Freeland Dry Gin	12.
Hendricks	11.
Ransom Old Tom	11.
Roku	10.
Sipsmith	11.
Sipsmith Sloe Gin	13.
Sipsmith VJOP	14.
The Botanist	11.

Vodka

Grey Goose	10.
Haku	10.
Ketel One	10.
Tito's	10.
Volstead	10.

Everything Else

Absinthe Ordinarie	10.
Amargo Vallet	11.
Amaro Montenegro	10.
Amaro Nonino	13.
Amaro Paolucci Ciociaro	10.
Ancho Reyes	10.
Ancho Reyes Verde	10.
Aperol	10.
Averna	10.
Avèze	10.
Benedictine	10.
Branca Menta	10.
Calisaya	10.
Campari	10.
Chartruese (Green)	25.
Chartruese (Yellow)	25.
Cherry Heering	10.
Combièr Kummel	10.
Cointreau	10.
Crème de Violette	10.
Cynar	10.
Cynar 70	10.
Drambuie	10.
Fernet Branca	10.
Fernet dei Fratelli Loreto	10.
Grand Marnier	11.
Liquore Strega	10.
Luxardo Amaro Abano	10.
Luxardo Maraschino	10.
Luxardo Sambuca	10.
Pernod	10.
Pimms	10.
R. Jelinek Fernet	10.
Ramazotti	10.
Ricard	10.
St. Germain	10.
St. George Absinthe	15.
Stone Barn Apricot	10.
Stone Barn Nocino	10.
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