



EXPLORATION FLIGHT | \$25

Sample the classics.

		BOTTLE CLUB GLASS
2025	Stoller Willamette Valley Pinot Noir Rosé	\$28 \$22 \$12
2024	Chehalem Estate Vineyard Pinot Blanc	\$35 \$28 \$12
2022	Stoller Winemaker's Series Whole Cluster Pinot Noir	\$50 \$40 \$17
2022	Chehalem Estate Vineyard Pinot Noir	\$50 \$40 \$17
2021	History Columbia Valley Red Blend	\$45 \$36 \$15

WINEMAKER'S FLIGHT | \$40

Dive deeper into our cellar.

		BOTTLE CLUB GLASS
2021	Stoller Reserve Chardonnay	\$50 \$40 \$17
2019	Chehalem Ridgecrest Vineyard Pinot Noir	\$60 \$48 \$18
2018	Stoller Reserve Pinot Noir	\$65 \$52 \$22
2022	History Summit View Vineyard Malbec	\$65 \$52 \$22
2020	Stoller LaRue's Brut Rosé	\$65 \$52 \$22



HOUSE COCKTAILS

Named in honor of Kaiser car models.



PINK DARRIN | \$16

tequila, aperol, grapefruit, lime, agave, Stoller LaRue's Brut Rosé, tajin



TRAVELER | \$15

bourbon, sour mix, simple, History Red Blend float, bourbon cherry



CAROLINA BLUE | \$16

vodka, Stoller Winemaker's Series Whole Cluster Pinot Noir, blueberries, simple syrup, lemon



SUMMER SPRITZ | \$15

St. Germain, Stoller Sparkling Brut, mint, soda, lemon



FROSE | \$12

*a summer requirement
add brut topper + \$4*

CLASSIC COCKTAILS

HIGHBALL | \$10

CLASSIC COCKTAIL | \$15

PREMIUM COCKTAIL | \$20

select spirits available in all cocktails, see spirits list



DRAFT

Check our list above the bar for our rotating drafts!

FORT GEORGE - SHORT SANDS LAGER	\$7
BREAKSIDE BREWING - WANDERLUST IPA	\$7
STELLA ARTOIS - LAGER	\$7
LONG BREWING - rotating option	\$8
WOLVES & PEOPLE - rotating option	\$8
PORTLAND CIDER CO. - Huckleberry Lemonade Cider	\$7
Non-Alcoholic & Gluten Free Beer available by the can	\$7

MOCKTAILS

Thoughtfully crafted, non-alcoholic cocktails full of flavor

THE JOSH | \$7

housemade vanilla bean lemonade

OASIS | \$10

pineapple, coconut cream, lime, simple syrup, soda

INCOGNITO | \$13

non-alcoholic vodka, dirty or with a twist

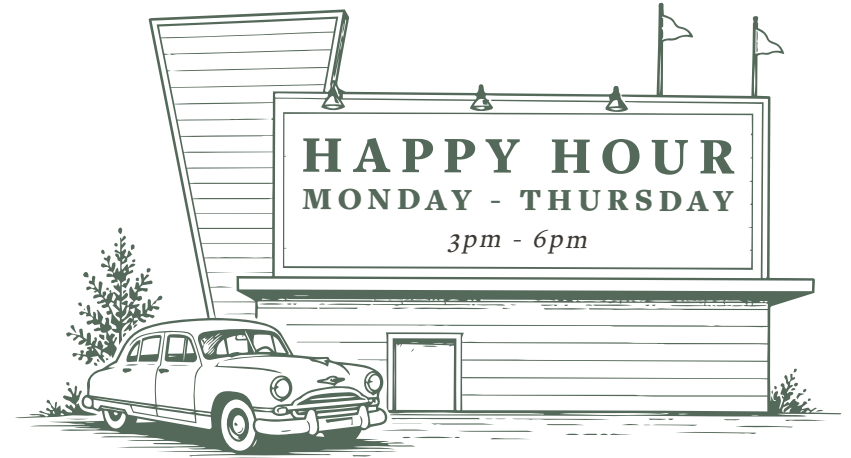
SOFT DRINKS

KOMBUCHA | \$6

COFFEE OR TEA | \$5

SHIRLEY TEMPLE | \$6

LA CROIX | \$4



DRINKS | \$2 OFF

wines by the glass, beers, ciders, cocktails, mocktails

BUTTERMILK FRIED CHICKEN SLIDERS | \$15

MODEL T CLUB SANDWICH | \$15

GRILLED CHICKEN QUESADILLA | \$15

GUACAMOLE & HOUSEMADE CHIPS | \$12 | gf, df

BURRATA CAPRESE | \$12 | v

ARTICHOKE JALAPEÑO DIP | \$10 | v

HUMMUS | \$10 | v

BASKET OF FRIES | \$5 | gf, df, v

regular or sweet potato

BITES & SHARED PLATES

gluten free available upon request

CHEESE AND CHARCUTERIE | \$20

rotating artisan cheeses, and select charcuterie meats

GUACAMOLE & HOUSEMADE CHIPS | \$15 | gf, df

add crab +\$3

BURRATA CAPRESE | \$15 | v

mixed sweet tomatoes, basil, balsamic glaze, grilled focaccia

ARTICHOKE JALAPEÑO DIP | \$12 | v

served with tortilla chips

HUMMUS | \$12 | v

served with naan bread, seasonal crudités

SWEET POTATO FRITES | \$10 | gf, df, v

served with our housemade red pepper aioli

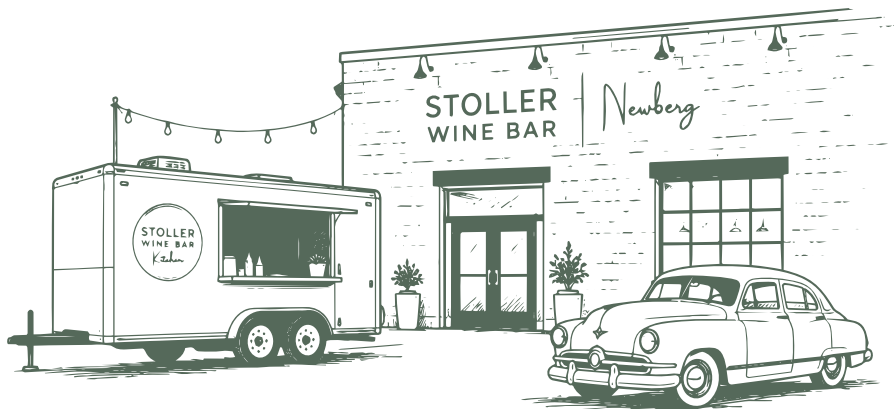
DESSERTS

COWBOY COOKIES (2) | \$6

toffee & pretzel pieces, chocolate chunks, roasted hazelnuts, topped with flaky sea salt | add scoop of ice cream +\$2 / gf available

ROOT BEER or ORANGE SODA FLOAT | \$6 | gf

SEASONAL SORBET FLOAT WITH ROSÉ | \$15 | gf, df



ENTRÉES

MODEL T SANDWICH | \$20

toasted focaccia, roasted turkey, crispy bacon, cheddar, swiss, lettuce, tomato, rosé pickled onion, avocado aioli

KAISER BURGER | \$20

two 4oz patties, sharp cheddar, tomato, red onion, arugula, black garlic aioli | add bacon +\$4 | substitute gluten free bun +\$2

BUTTERMILK FRIED CHICKEN SLIDERS (3) | \$20

toasted brioche, fried chicken thigh, cabbage-carrot slaw, pickles, honey mustard aioli

all served with fries | substitute sweet potato fries +\$2 or side salad +\$4

GRILLED CHICKEN QUESADILLA | \$18

chipotle grilled chicken, Mexican cheese blend, housemade pico de gallo, guacamole, sour cream

QUINOA BOWL | \$16 | gf

quinoa, garbanzo beans, arugula, rosé pickled onion, cucumber, tomato, feta, oregano tahini dressing | add bacon or chicken +\$4

SPINACH SALAD | \$15 | gf

seasonal berries, cucumber, feta, candied pepitas, white balsamic vinaigrette | add bacon or chicken +\$4

CAESAR WEDGE SALAD | \$15

housemade caesar dressing, parmesan crisps, croutons | add bacon or chicken +\$4

HOUSE SALAD | \$10 | gf, df

mixed greens, housemade champagne vinaigrette, rosé pickled onion, carrots, tomato, cucumber | add bacon or chicken +\$4

HOUSEMADE SAUCES

RED PEPPER AIOLI | GARLIC AIOLI | AVOCADO AIOLI
SPICY AIOLI | FRY SAUCE | RANCH | SPICY SOUR CREAM
HONEY MUSTARD | SALSA VERDE