

House Specialties

Concord Grape Sangria- Rosè, concord grape shrub, soda, gin, bitters 7-
West Bay Brony- Lemon vodka, Raspberry syrup, bitters, Meringue 8.50
One Night in Bangkok- TR Thai tea vodka, rum, chai syrup and cream 8-
Going Tiki- Appleton rum, pineapple syrup, ginger beer, brulee bitters 9-
Dark and Stormy- TR ginger beer, Goslings rum, lime 8-
El Botanico Borracho- tequila, Aperol, lemon, syrup, seasonal cider 9-
Cherry Bomb- TR cherry vodka, lemon, cherry syrup, brulee foam, 7.50
Rye Creek- rye, cranberry liqueur, Peychauds bitters, lemon juice 9-
Jon Palmer- black tea bourbon, syrup, lemon juice, peach bitters 7-
Cucumber Gimlet- gin, cucumber, TR lime cordial, lavender bitters 8.50

Classics

Moscow Mule- TR ginger beer, vodka, fresh lime and proper copper 7.50
Mai Tai- spiced rum, Appleton rum, TR orange liqueur, Orgeat, lime 9-
Margarita- Blanco tequila, TR orange liqueur, fresh lime 8-
We also offer our own chili infused tequila for some heat!
Bellini- Prosecco and peach puree 7-
Red Tide- TR's own bold mix, vodka, sea salt 7.50
Ask for our own house-infused horseradish vodka for a change!
Old Fashioned- bourbon, orange peel, bitters, syrup, Bordeaux cherry 8.50
Manhattan- rye, aged bitters, Cocchi vermouth, over "the rock" 9-
Pisco Sour- Pisco, lemon juice, syrup, foam and bitters 8.50
Hotel Nacional- Appleton rum, apricot liqueur, pineapple syrup, lime 9-
Hemingway- Zaya 12 year rum, lime juice, syrup 9-
El Diabla- tequila, TR's ginger beer, lime, syrup, crème de cassis 8.50

Barrel Aged

Pedro and the Pig- single malt scotch, Pedro Ximenez Sherry, bitters 10-
El Presidente- exotic rums, Dolin vermouth, Grand Marnier, grenadine 10-
Where's the Pappy? Old Weller 107, brown sugar, orange, bitters 10-

Draft Beer and Cider

Hop Valley Lager- 4.75
Ft. George Quick Wit- 5.25
Breakside IPA- 5.25
Block 15 Sticky Hands IPA- 5.75
Seasonal Amber- 5.25
Ayinger Celebrator Doppelbock- 5.75
Pelican Tsunami Stout on Nitro- 5.25
2Towns Seasonal Cider- 5.75
Seasonal Nitro Tap- 5.25

Ciders, Gingers and Soda

Tidal Raves Imperial Ginger Beer- 5.75
Tidal Raves Housemade Ginger Beer N/A- 5-
Tidal Raves Concord grape Shrub Soda N/A- 3-
Kombucha -Seasonal Tap- 4-

Bottles and Cans

Stella Artois- 4
Clausthaler N/A- 3.75
Coors Light- 3.75

Something Warmer

Irish Coffee- 7-
Spanish Coffee- 8.50
Hot Toddy- 7-

Smaller Plates

Roasted Nuts - rosemary pecans and curried-coconut peanuts 3.50
Oysters Santa Fe - cornmeal fried, o-rings and chipotle bbq 6-
Smoked Wild Shrimp and Oysters (3ea) - pickled veggies, aioli 7.50
Cakes and Salad - golden crab cakes (3) and house salad 12-
Soft Pretzels and Beer Cheese baked in-house 6.50
Red Curry BBQ Shrimp (3) - coconut rice cake and Saigon slaw 7-
House Soup or Salad 5-

Bigger Plates

B x 4 Burger - **Beef** - grass fed, Willamette Valley raised 13-
Bleu - Rogue
Bun - House baked
Bacon - Peppered
with caramelized onions, schmooze sauce and side
Crab and Shrimp Mac 'n Cheese with house salad 17-
Hawk and Side - half order of our famous bread and soup or salad 11-
Fish 'n Chips - fresh local rockfish, string fries and slaw 13-
GauchosSteak - 4oz top sirloin, roasted potatoes, crispy onions
chimichurri butter and smoked tomato drizzle 14-
Fresh Clams and Linguine tossed with white wine, lemon butter and
garlic confit. Touch of parm and garlic bread. 12-
Pane Genovese- our own ciabatta topped with a light smear of
cream cheese, pesto, Genoa salami, tomatoes and parm 6-

Welcome To "The Sand Bar"

Sit Back, relax and enjoy a distinctive beverage with something to nibble while enjoying the best view on the Oregon Coast!

Our Happiest Hours 2-5pm Daily!

