

## House Specialties

- Blue Lady-** Magellan gin, Cointreau, Lemon juice and Meringue 11-  
**The Drunken Botanist-** tequila, Aperol, Lemon, syrup, seasonal cider 9-  
**Rye Creek-** rye, cranberry liqueur, Peychauds bitters, Lemon juice 9-  
**Cucumber Gimlet-** gin, cucumber, TR Lime cordial, lavender bitters 9-  
**Spicy Paloma-** chili tequila, lime cordial, Grapefruit Hef, habanero, 8.50  
**West Bay Brony-** lemon vodka, Raspberry syrup, bitters, Meringue 9.50  
**One Night in Bangkok-** TR Thai tea vodka, rum, chai syrup and cream 8.50  
**Cherry Bomb-** TR cherry vodka, lemon, cherry syrup, brulee foam 8.50  
**Concord Grape Sangria-** Rosé, Concord grape shrub, gin, bitters 7.50

## Classics

- Moscow Mule-** TR ginger beer, vodka, fresh lime and proper copper 8-  
**Mai Tai-** spiced rum, Appleton rum, TR orange liqueur, Orgeat, lime 9-  
**Margarita-** Blanco tequila, TR orange liqueur, fresh lime 8.50  
*We also offer our own chili infused tequila for some heat!*  
**Dark and Stormy-** TR ginger beer, Goslings rum, lime 8-  
**Bellini-** Prosecco and peach puree 7.50  
**Bloody Mary-** TR's own bold mix, vodka, sea salt 8.50  
*Ask for our own house-infused horseradish vodka for a change!*  
**Old Fashioned-** bourbon, orange peel, bitters, syrup, Bordeaux cherry 9-  
**Manhattan-** rye, aged bitters, Cocchi vermouth, over "the rock" 9.50  
**Pisco Sour-** Pisco, lemon juice, syrup, foam and bitters 8.50  
**Hemingway-** Zaya 12 year rum, lime juice, syrup 9.50  
**El Diablo-** tequila, TR's ginger beer, lime, syrup, crème de cassis 8.50  
**Sidecar-** Brandy, Orange Liqueur, Lemon juice, simple syrup 8-  
**Rusty Nail-** Glenmorangie 12yr Port wood Scotch, Drambuie, Bitters, lemon peel 12-

## 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 Veller 107, brown sugar, orange, bitters 11-

## Draft Beer and Cider

- Ninkasi Lager-** 4.75  
**Santiam Hefewiezen-** 5.25  
**Breakside IPA-** 5.25  
**BierOne Alsea Amber Ale-** 5.25  
**Pelican Tsunami Stout on Nitro-** 5.25  
**2Towns Seasonal Cider-** 5.75  
**Seasonal Taps\_** *Please inquire!*

## Bottles and Cans

- Stella Artois** 4-  
**Clausthaler N/A** 4-  
**Coors Light** 4-  
**Grapefruit Hef** 4-

## Gingers and Kombucha

- Tidal Raves Housemade Ginger Beer N/A** 4-  
**Kombucha -Seasonal Tap** 4-

## Something Warmer

- Irish Coffee** 7.50  
**Blueberry Tea** 8.50

## Wine by the glass

- J Wrigley Pinot Gris** 7-  
**Del Rio Rosé (Sweet)** 6-  
**Mercer Canyons Riesling** 6-  
**Zerba White Blend** 8-  
**Eve Chardonnay** 7-  
**Honig Sauvignon Blanc** 7-  
**Evolution Sparkling** 8-  
**J Wrigley Pinot Noir** 8-  
**Coe Cellars Sangiovese** 8-  
**J Scott Merlot** 7-  
**Andrew Rich Malbec** 10-  
**Spellbound cabernet** 7-  
**Idilico Tempranillo** 8-  
**COR Red** 9-

- Hot Toddy** 8.50  
**Spanish Coffee** 9-

## Smaller Plates

- Pane Genovese-** our own ciabatta topped with a light smear of cream cheese, pesto, Genoa salami, tomatoes and parm 6-  
**Thai Shrimp Cakes** - toasted sesame aioli 8-  
**Oysters Santa Fe** - cornmeal fried, o-rings and chipotle bbq 6.50  
**Five Spice Pork Belly Wraps** - Saigon slaw 7-  
**Smoked Wild Shrimp and Oysters (3ea)** - pickled veggies, aioli 7.50  
**Cakes and Salad** - golden crab cakes (3) and house salad 12.50  
**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 13.50  
**Bleu** - Rogue  
**Bun** - House baked  
**Bacon** - Peppered  
*with caramelized onions, schmooze sauce and side*  
**Crab and Shrimp Mac 'n Cheese** with house salad 18.50  
**Hawk and Side** - half order of our famous bread and soup or salad 12-  
**Fish 'n Chips** - fresh local rockfish, string fries and slaw 13-  
**Gauchos Steak** - 4oz top sirloin, roasted potatoes, crispy onions chimichurri butter and smoked tomato drizzle 15-  
**Fresh Clams and Linguine** tossed with white wine, lemon butter and garlic confit. Touch of parm and garlic bread. 12-

## Welcome To "Our Little Lounge"

*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!

