

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 Weller 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 Nitra- 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!

