Drink & Dessert Menu





Beverages

- hot coffee 3.00 Regular or Decaf Non-Dairy Soy Milk available upon request
- hot tea 3.00
- hot chocolate 3.00
- hot spiced cider 3.00
- iced tea Fresh Brewed 3.00 With Torani Syrup added - 3.75 Flavors: Raspberry | Mango | Blackberry
- soft drinks 3.00 Coke | Diet Coke | Sprite | Root Beer | Mr. Pibb
- milk 2% or chocolate 10 oz.(Small) 2.50 | 16 oz.(Large) 3.25
- assorted juices: Choice of: Orange, Apple, Cranberry, Grapefruit, Tomato Small (10 oz.) -3.25 | Large (16 oz.) -4.25
- lemonade 3.95
- strawberry lemonade 4.50
- raspberry lemonade 4.50



Delicious Desserts

 ${\tt Ask\ your\ server\ about\ Dessert\ Specials}$

- seasonal fruit pie 6.50/slice
 Delicious fruit pies from Willamette Valley Pie
 Company. Ask server for current selection.
- hot cinnamon apple crisp 6.50 - A classic with tart apples baked with a buttery, brown sugar topping. Served warm in cinnamon sauce with whipped cream
- nw almond cheesecake 6.50 New York style cheesecake with a hint of amaretto in an almond flour crust. Served plain or with strawberry or chocolate sauce. [GF]
- cookies & brownies 2.95 each

Add "à la mode" to any dessert - \$1.95/scoop of vanilla ice cream

Wine Selection

- house wine Red or White-6.00/Glass
- varietals & sparkling wine

Gnarly Head - Chardonnay	6.95	22.00
Noble Vines - Pinot Gris	6.95	22.00
Gnarly Head - Merlot	6.95	22.00
Gnarly Head - Red Blend	6.95	22.00
House Sparkling Wine	4.50	16.00
■ reedville reserve	GLASS	BOTTLE
Pinot Noir 2016	8.75	28.00
Pinot Noir Rosé 2016	7.75	25.00

Reedville Reserve wines are produced & bottled by Morning Mist Vineyards in Sheridan Oregon.

Beer & Hard Cider

Ask server for current selections

- craft beer on tap: Pint (16 oz.) - 6.00 | Mug (25 oz.) 7.50
- domestic beer on tap: Pint (16 oz.) - 5.00 | Mug (25 oz.) 6.50
- bottled beer:
 4.75 / 12 oz. bottle
- hard cider on tap: Helvetia Cider Co. 5.95 / 13 oz. glass

Hot Cocktails

All topped with whipped crean

- dark chocolate 8.00 Kahlua & hot chocolate
- rc52 8.50

8.50

Tia Maria, Bailey's Irish Cream and Grand Marnier with freshly brewed coffee

- hot apple pie 8.25
 Tuaca Italian Brandy and hot cider
 with nutmeg
- irish coffee 8.25

Jamison's Authentic Irish Whiskey with brown sugar in freshly brewed hot coffee

Happy Hour

Served throughout the Cafe, R-Bar and outside dining areas daily from 3 pm. to 6 pm.

\$2.00 off any appetizer on our Lunch/Dinner Menu \$1.00 off any beer, wine or well drink

Specialty Cocktails

- r-bar bloody mary 8.25 Vodka, Tabasco® Bloody Mary mix & Demitri's Bloody Mary pepper seasoning in salt-rimmed glass; with celery, lime, olive & pepperocini
- honey pineapple 5.95 Seagram's 7 Dark Honey and pineapple juice; shaken with housemade sweet & sour and served with a splash of club soda
- **cafe 75** 6.75

Gin and champagne with fresh lemon juice, served straight up with a lemon wedge

- barrel aged manhattan 7.50 Bourbon, barrel-aged in house with sweet vermouth, dash of bitters, and a cherry
- high-C 7.25 Absolut Citron Vodka, pineapple & orange juices, and housemade sweet & sour topped with soda; on the rocks
- lemondrop 7.75

Fresh lemon juice with Vodka and Triple Sec. Shaken and served up in a sugared martini glass. Also available with Marionberry

- melon thumper 6.25 Vodka, Watermelon Pucker, housemade sweet & sour and Sprite, Served over ice
- top shelf long island 12.50 A classic! Captain Morgan Rum, Tanqueray Gin, Absolut Vodka and Cointreau with housemade sweet & sour & a splash of cola
- lynchburg lemonade 8.25 Jack Daniels, housemade lemon mix, Chambord, Triple Sec and club soda
- flavored margaritas 6.50 Choice of: Blackberry | Raspberry | Mango With Tequila,, Triple Sec, & housemade sweet & sour, with a splash of lime; served on the rocks in a salt-rimmed glass
- blue margarita 6.50
 Tequila, Blue Curacao, Triple Sec, and house-

made sweet & sour. Served on the rocks with a splash of lime in salt-rimmed glass

- marionberry margarita 8.50
 Tequila, Triple Sec, housemade marionberry
 compote and sweet & sour & a splash of lime
 juice; served in sugar-rimmed glass over ice
- elfuego 7.75

Tequila, Triple Sec, jalapeño, mango syrup, pineapple juice, housemade sweet & sour and cilantro

■ golden cadillac 8.75

Jose Cuervo, Grand Marnier, housemade sweet & sour, and a splash of lime juice.

Served on the rocks in a salt-rimmed glass