



# DRINK & DESSERT Menu

## Beverages

- hot coffee 3.75 - Regular or Decaf  
Almond Milk available upon request

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- hot tea 3.75

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- hot chocolate 3.5

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- hot spiced cider 3.5

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- iced tea Fresh Brewed 3.5  
With flavor added 4 | Choice of flavors:  
Strawberry | Raspberry | Mango | Blackberry

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- soft drinks 3.5  
Coke | Diet Coke | Sprite | Root Beer | Mr. Pibb

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- milk - 2% or chocolate  
10 oz.(Small) - 3 | 16 oz.(Large) - 4

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- assorted juices: Choice of:  
Orange, Apple, Cranberry, Grapefruit, Tomato  
Small (10 oz.) - 4 | Large (16 oz.) - 5

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- lemonade 4.5 | With flavor 5  
Choice of flavors:  
Strawberry | Raspberry | Mango | Blackberry



## Desserts

Ask your server about  
Dessert Specials

- seasonal pie 8 / slice  
Delicious Willamette Valley Pie Company fruit  
or cream pie. Ask server for current selection.

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- artisan caramel apple pie  
8 / slice - Very rich and delicious, made by  
Willamette Valley Pie Company.

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- brownie deluxe 7  
A rich chocolate brownie served warm topped  
with vanilla ice cream and whipped cream.

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- classic cheesecake 8  
New York style cheesecake with a graham  
crust. Served plain, or with strawberry or  
chocolate sauce.

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- ultimate chocolate cake 8  
A rich, tasty chocolate cake with chocolate  
ganache, chocolate mousse and chocolate  
chips! Served with whipped cream.

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- cookies & brownies 3.5 each

Add à la mode to any dessert  
2.5 per scoop of vanilla ice cream

## Wine Selection

- house wine 7 / Glass  
Red Blend | Cabernet | Pinot Noir  
Riesling | Chardonnay | Pinot Gris

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- varietals & sparkling wine  
GLASS BOTTLE

Maryhill Chardonnay	9	25
Maryhill Cabernet	9	25
House Sparkling Wine	6	18

## Beer & Cider

Ask server for current selections

- craft beer on tap:  
Pint (16 oz.) - 7

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- domestic beer on tap:  
Pint (16 oz.) - 6

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- hard cider on tap:  
19 Acres Cider - 7.5 / 13 oz. glass

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- bottled beer 6

## Hot Drinks

All topped with whipped cream



- peppermint patty  
7.5 - Peppermint Schnapps  
in hot chocolate

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- moroccan coffee 10.5  
Flamed 151 Rum with Baileys Irish Cream  
and Kahlua in a sugar-rimmed mug of coffee

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- hot peach pie 9  
Vanilla Vodka and Peach Schnapps in hot  
apple cider

## Happy Hour Specials

Happy Hour Specials are served daily  
from 2-6 pm. in the Cafe, R-Bar and  
in our outdoor dining areas  
(weather permitting)



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## SPECIALTY Cocktails



- bloody mary 9.5  
Vodka, Bloody Mary mix and Demitri's Bloody  
Mary pepper seasoning in salt-rimmed glass;  
with lime, olive & pepperoncini

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- honey pineapple 7.5  
Seagram's 7 Dark Honey and pineapple  
juice; shaken with housemade sweet & sour  
and served with a splash of club soda

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- barrel aged manhattan 8  
Bourbon, barrel-aged in house with sweet  
vermouth, dash of bitters, and a cherry

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- jameson cold fashioned 9.5  
Jameson Cold Brew Whiskey, Chocolate  
Bitters, Angostura Bitters, and simple syrup  
with an orange twist garnish

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- long island iced tea 10.5  
A classic! Rum, Gin, Vodka, Triple Sec and  
housemade sweet & sour with splash of cola

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- lynchburg lemonade 9  
Jack Daniels, Triple Sec, Chambord, house-  
made sweet & sour, and a splash of Sprite.  
Served on the rocks with a lemon garnish

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- flavored margaritas 9  
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

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- el fuego 10.5  
Muddled fresh jalapeño and lime with Te-  
quila and Triple Sec with splashes of mango  
syrup and pineapple juice

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- cold brew nudge 9  
Brandy, Kahlua and Dark Crème de Cocoa  
shaken with K&F Cold Brew and 1/2 & 1/2

## Spirit Free

- cold brew 5  
Served iced - either black or shaken with  
cream. Caramel or Vanilla Bean flavor can  
be added for \$1.00

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- blackberry arnie 6  
Iced tea & lemonade with blackberry syrup

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- virgin bloody mary 7  
Bloody Mary mix and Demitri's Bloody  
Mary pepper seasoning in salt-rimmed glass,  
garnished with lime, olive & pepperoncini

Revised - 2/6/2024