

DRINK & DESSERT Menu

Beverages

- hot coffee 3.75 Regular or Decaf Almond Milk available upon request
- hot tea 3.50
- hot chocolate 3.50
- hot spiced cider 3.50
- iCed tea Fresh Brewed 3.50 With choice of a Torani Syrup added - 3.95 Raspberry | Mango | Blackberry
- soft drinks 3.50 Coke | Diet Coke | Sprite | Root Beer | Mr. Pibb
- milk 2% or chocolate 10 oz.(Small) 2.95 | 16 oz.(Large) 3.95
- **assorted juices:** Choice of: Orange, Apple, Cranberry, Grapefruit, Tomato Small (10 oz.) - 3.75 | Large (16 oz.) - 4.95
- lemonade 4.25 strawberry lemonade 4.75 raspberry lemonade 4.75



Desserts

Ask your server about Dessert Specials

- Seasonal pie 6.95/slice
 Delicious Willamette Valley Pie Company fruit
 or cream pie. Ask server for current selection.
- artisan caramel apple pie
 6.95/slice Very rich and delicious, made by
 Willamette Valley Pie Company.
- brownie "á la mode" 5.95 A rich chocolate brownie served warm and topped with a scoop of vanilla ice cream.
- classic cheesecake 6.95

 New York style cheesecake with a graham crust. Served plain, or with strawberry or chocolate sauce.
- german chocolate cake 6.95 A traditional layered chocolate cake with a coconut-pecan frosting.
- cookies & brownies 3.25 each

Add "à la mode" to any dessert \$2.50 /scoop of vanilla ice cream

Wine Selection

- house wine 6.95/Glass
 Red Blend | Cabernet | Pinot Noir
 Riesling | Chardonnay | Pinot Gris
- varietals & sparkling wine

GLASS BOTTLE

Maryhill Chardonnay8.9525.00Maryhill Cabernet8.9525.00House Sparkling Wine5.9518.00

Beer & Cider

Ask server for current selections

- craft beer on tap:
 Pint (16 oz.) 6.95
- domestic beer on tap:
 Pint (16 oz.) 5.95
- hard cider on tap:
 19 Acres Cider 7.50 / 13 oz. glass

Hot Drinks

All topped with whipped cream

peppermint patty
7.50 — Peppermint Schnapps
in hot chocolate

- MOPOCCAN COffee 10.50 Flamed 151 Rum with Baileys Irish Cream and Kahlua in a sugar-rimmed mug of coffee
- hot peach pie 8.95 Vanilla Vodka and Peach Schnapps in hot apple cider

Happy Hour Specials

Served throughout the Cafe & R-Bar, and in our outdoor dining areas daily from 2 pm. to 6 pm.





SPECIALTY Cocktails



- honey pineapple 7.50
 Seagram's 7 Dark Honey and pineapple juice; shaken with housemade sweet & sour and served with a splash of club soda
- barrel aged manhattan 7.95 Bourbon, barrel-aged in house with sweet vermouth, dash of bitters, and a cherry
- **jameson cold fashioned** 9.50 Jameson Cold Brew Whiskey, Chocolate Bitters, Angostura Bitters, and simple syrup with an orange twist garnish
- long island iced tea 10.50

 A classic! Rum, Gin, Vodka, Triple Sec and housemade sweet & sour with splash of cola
- lynchburg lemonade 8.95

 Jack Daniels, Triple Sec, Chambord, housemade sweet & sour, and a splash of Sprite.

 Served on the rocks with a lemon garnish
- flavored margaritas 8.50 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
- el fuego 10.50

Muddled jalapeño and lime with Tequila, Triple Sec and housemade sweet & sour with splashes of mango syrup and pineapple juice

cold brew nudge 9.95
Brandy, Kahlua and Dark Crème de Cocoa
shaken with K&F Cold Brew and 1/2 & 1/2

Spirit Free

- k&f cold brew coffee 4.50 Served iced — either black or shaken with cream. Caramel or Vanilla Bean flavor can be added for \$1.00
- blackberry arnie 5.95
 Iced tea & lemonade with blackberry syrup
- virgin bloody mary 6.95 Bloody Mary mix and Demitri's Bloody Mary pepper seasoning in salt-rimmed glass, garnished with lime, olive & pepperocini

Revised - 7/26/2023