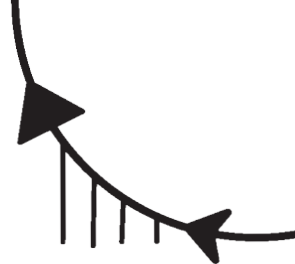


# PICKLED FISH



## Craft Cocktails

<b>Cocktail For A Cause</b>	12
<b>North Coast Palmer</b> bourbon. honey. lemon jasmine tea. cardamom bitters. mint sprig. benefitting the Lemonade Foundation.	
<b>Oregon Vesper</b> freeland spirits gin. timberline vodka. vermouth. lemon zest.	14
<b>The Centennial</b> cognac. orange combier. cranberry. black lemon bitters. absinthe. orange twist.	12
<b>Butterflies + Bubbles</b> lemon. simple. butterfly pea flower-infused gin. bubbles.	12
<b>Ruby Sour</b> bourbon. lemon. simple. ruby float.	11
<b>Cranberry Margarita</b> tequila. lime. agave simple. adrift distillers cranberry liqueur.	11
<b>Pisco Sour</b> vivacity pisco. lemon. lime. agave. egg white.	13
<b>Valhalla</b> apricot liqueur. lemon. simple. adrift aquavit. stonebarn pear brandy.	13
<b>Dark &amp; Stormy</b> angostura. ginger beer. lime. lemon hart blackpool spiced rum.	12
<b>Old Fashioned</b> orange zest. cherry. simple. adrift distillers tritacale whiskey. angostura bitters.	13
<b>Pickleback</b> old overholt rye. house-made brine.	7
<b>Classic Asbinthe</b> traditionally served.	13
<b>The Rhuby</b> gin. Adrift Distillers rhubarb liqueur. blanc vermouth. aperol.	12
<b>Cucumber Basil Fizz</b> lime. simple. soda water. 10 cucumber and basil-infused vodka.	10

## Beer

### On Tap

<b>North Jetty</b> [rotating taps]	6
<b>North Jetty Leadbetter Red Ale</b>	6
<b>Fort George Vortex Ipa</b>	6
<b>Fort George Sweet Virginia Series</b>	7
<b>Buoy</b> [rotating taps]	6
<b>Finnriver Cider</b> [roating 12oz]	8
<b>PBR</b>	3

### Bottles + Can

<b>Old German</b>	3
<b>Bud Light</b>	4
<b>Pacifico</b>	4
<b>Rainier</b>	4

## Wine

### Bubbles

<b>House Bubbles</b> rotating selection	9/27
<b>Cremant de Limoux</b> domaine j. laurens nv, fr	34
<b>Brut Rose</b> francois montand nv, fr	11/33
<b>Brut</b> argyle '16, or	53

### Rose

<b>House Rose</b> rotating selection	9/27
<b>Cote de Provence</b> le charmel '19, fr	11/33

### White

<b>House white</b> rotating selection	9/27
<b>Pinot gris</b> elk cove '19, or	12/38
<b>Chardonnay</b> joseph drouhin '18, fr	13/42
<b>Chardonnay</b> coopers hall [carafe] nv, or/wa	10/29
<b>Chardonnay</b> brickhouse '18, or	55
<b>Sauvignon Blanc</b> ponga '19, nz	10/28
<b>Riesling</b> dr. loosen '18, de	10/30
<b>White Blend</b> whidbey island nv, wa	11/33
<b>Mediterranean Frizzante</b> pescador blanco nv, sp	10/29
<b>Chenin Blanc</b> patton valley '18, or	30

### Red

<b>House Red</b> rotating selection	9/27
<b>Pinot Noir</b> maysara winery '18, or	14/42
<b>Red Blend</b> cooper's hall [carafe] nv, or/wa	10/29
<b>Red Blend</b> walla walla vitners '19, wa	12/36
<b>Cab. Sauvignon</b> smith + hook [carafe] '18, ca	13/44
<b>Cab. Sauvignon</b> frog's leap '17, ca	120
<b>Merlot</b> airfield estates '19, wa	11/33

## Booze Free

<b>Coke. Sprite.</b> [mexico]	3.5
<b>Virgil's</b> [rotating selection]	3.5
<b>Diet Coke</b>	3
<b>Izze Sodas</b> [rotating selection]	3.5
<b>Brew Doctor</b> kombucha	6
<b>Fever Tree Ginger Beer</b>	4
<b>Columbia River Coffee Roasters</b> [organic adrift blend or peruvian decaf]	3
<b>Beach House Tea</b> hot or iced	3
<b>Fresh Lemonade</b>	4
<b>Fresh Cranberry Lemonade</b>	4.5

With the goal of bringing greater equity to our entire staff, we have added an additional 18% living wage fee. This fee goes directly back to all hourly employees in the form of higher wages, benefits, and a 7% commission to your server. Please take this into consideration when leaving an added gratuity for your server or bartender.

@pickledfishrestaurant | @adrifthospitality

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.