

PICKLED FISH

Craft Cocktails

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

Beer

On Tap

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

Bottles + Can

Old German	3
Bud Light	4
Pacifico	4
Rainier	4

Wine

Bubbles

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

Rose

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

White

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

Red

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

Booze Free

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