



# ATTIC BAR & LOUNGE

## SIGNATURE COCKTAILS

<b>AMARO SPRITZ</b> Lo-Fi Gentian Amaro, Rhubarb Bitters, Sauvignon Blanc, Soda, Lemon Twist	<b>\$10</b>	<b>NEW AGE NOG</b> Goslings Rum, 5-Spiced Tia Maria, Cardamom Bitters, Almond Milk, Nutmeg	<b>\$10</b>
<b>SALISHAN SOUR</b> Evan Williams SB, Orange Liquor, Fresh Lemon, Simple Syrup, Pinot Noir, Cocktail Foam	<b>\$12</b>	<b>FOG IN THE FOREST</b> Rye Whiskey, St. Germain, Fresh Lemon, Herbal Syrup, Prosecco, Flamed Rosemary	<b>\$13</b>
<b>HOCUS POCUS</b> Butterfly Pea Flower Gin, Herbal Syrup, Citric Acid Solution, Cocktail Foam, Peychauds	<b>\$15</b>	<b>RE-ANIMATOR</b> Aria Gin, Fresh Lemon, Cointreau, Lillet, Luxardo, Butterfly Pea Flower Concentrate, Absinthe	<b>\$15</b>
<b>COASTAL CAMPFIRE</b> Four Roses Small Batch Bourbon, Demerara Syrup, Cherrywood Smoke, Cinnamon Tincture, Angostura Bitters, Burnt Cinnamon Stick & Orange Twist	<b>\$17</b>	<b>PACIFIC WANDERLUST</b> House Citrus Vodka, Pama, Clear Creek Cranberry, Herbal Syrup, Fresh Citrus, Cocktail Foam, Cranberry Bitters	<b>\$15</b>
<b>GRACE UNDER PRESSURE</b> Pyrat XO Rum, 5-spice Tia Maria, Fresh Citrus, Aztec Chocolate Bitters, Demerara Syrup, Fresh Orange & Lime, Flaming Lime Hull	<b>\$15</b>	<b>COASTAL ENCOUNTER</b> Hornitos Black, Derrumbes Oaxaca Mezcal, Fresh Lime, House Orange Liquor, Agave Syrup, Cocktail Foam, Hawaiian Black Lava Salt	<b>\$13</b>
<b>VINHO-E-COCO</b> Abacela Port, Hot Cocoa, House Made Bar Cream, Absinthe Mist, Shaved Chocolate	<b>\$12</b>	<b>CANNED COCKTAILS</b> Aria G&T, Rogue Vodka Ginger Lime Mule, Rogue Vodka Elderflower Cranberry & Soda, Rogue Vodka Grapefruit & Soda, Rogue Vodka Iced Tea & Lemonade	<b>\$12</b>

Please inform your server of any dietary restrictions as drinks can be modified.



# ATTIC BAR & LOUNGE

## WINE LIST

BY THE GLASS/BOTTLE

### WHITES

2017 SWEET CHEEKS  
VINTAGE RIESLING | Eugene, Oregon

10/36

2019 LEFT COAST CELLARS  
THE ORCHARDS  
PINOT GRIS | Rickreall, Oregon

10/36

2019 GALERIE NAISSANCE  
SAUVIGNON BLANC | Napa, California

12/44

2017 ROCO - MARSH VINEYARD  
CHARDONNAY | Newberg, Oregon

12/44

2019 COMPTON WINES  
ROSÉ | Philomath, Oregon

12/44

2018 BRITTAN ESTATE  
CHARDONNAY | McMinnville, Oregon

17/60

### REDS

2019 ANGELA ESTATE  
PINOT NOIR | Yamhill-Carlton, Oregon

11/40

2016 CANA'S FEAST TWO RIVERS  
RED BLEND | Carlton, Oregon

11/40

2017 REVELRY VINTNERS  
CABERNET SAUVIGNON | Walla Walla, Washington

11/40

2018 LUKE  
SYRAH | Redmond, Washington

14/50

2019 ROUTESTOCK  
CABERNET SAUVIGNON | Napa Valley, California

15/56

2017 ROCO - GRAVEL ROAD  
PINOT NOIR | Newberg, Oregon

18/66

### BUBBLES & DESSERT WINES

R. Stuart & Co., Bubbly  
McMinnville, Oregon

17/60

Lustau East Indian Cream, Sherry  
Andalusia, Spain

3oz 10

Pasqua Treviso, Prosecco  
Veneto, Italy

10/36

Abacela, Port  
Umpqua Valley, Oregon

3oz 12

Saracco, Moscato d'Asti  
Piedmont, Italy

12/42

Lustau Pedro Ximénez "San Emilio", Sherry  
Andalusia, Spain

3oz 15

Kopke, Fine Ruby  
Porto e Douro, Portugal

3oz 10

Kopke 1978, Colheita  
Porto e Douro, Portugal

3oz 45

Please inform your server of any dietary restrictions as dishes can be modified.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.