



ATTIC BAR & LOUNGE

SIGNATURE COCKTAILS

BEST GIN & TONIC	\$13	BETTER VODKA & SODA	\$13
House Infused Butterfly Pea Flower Gin, Muddled Lime, Dehydrated Grapefruit, Atomized Lavender Tincture, Grapefruit Bitters, Tonic		House Infused Papaya Vodka, Muddled Lemon, Dehydrated Orange, Atomized Chamomile Tincture, Orange Bitters, Soda	
FOG IN THE FOREST	\$13	WESTERN MEADOWS	\$13
Rye Whiskey, Elderflower Liquor, Lemon, Herbal Simple Syrup, Prosecco, Flamed Rosemary		House Infused Citrus Vodka, Chamomile Tea Concentrate, Lemon, Herbal Simple Syrup, Cocktail Foam, Atomized Chamomile Tincture	
GRAND GARDENER	\$15	TY WEBB TEA	\$15
Gin, Galliano Liquor, Herbal Simple Syrup, Cucumber, Lime, Celery Bitters, Soda		Light Rum, Blanco Tequila, House Infused Papaya Vodka, House Orange Liquor, Lime, Pineapple Syrup, Butterfly Pea Flower Sun Tea, Dehydrated Lemon & Lime	
SECRET TREEFORT	\$15	ALOHA PALOMA	\$15
Irish Whiskey, Fernet Branca, House Orange Liquor, Lemon, Simple Syrup, Cardamom Bitters, Cola, Dehydrated Lemon		Tequila, Mezcal, Li-Hing Mui Powder, Lime & Grapefruit, Herbal Simple Syrup, Dehydrated Grapefruit & Flamed Rosemary	
SALI-SMASH SPACKLER	\$15		
House Infused Citrus Vodka, Muddled Blackberry & Mint, Simple Syrup, Prosecco			

BEACH BONFIRE	\$20	MIDNIGHT ON THE SALISHAN SPIT	\$17
Hazelnut Fat-Washed Bourbon, Cream Sherry, Amaro, Applewood Smoke, Orange & Chocolate Bitters		Coconut Rum, Dark Rum, House Orange Liquor, Pineapple & Lime, Activated Charcoal, Mint, Dehydrated Lime	

DESSERT COCKTAILS

CARAMEL APPLE CRÈME BRULEE	\$12	VINHO-E-COCO	\$12
Crown Royal Apple, Lemon, Demarara Syrup, Bruleed Cocktail Foam		Port, Hot Cocoa, Whip, Absinthe Mist, Shaved Chocolate	
S'MORE, PLEASE!	\$12	SALISH COFFEE	\$12
Vanilla Vodka, Godiva Chocolate Liquor, Baileys, Cream, Torched Marshmallow, Graham Cracker		Flamed 151 Rum, Caramelized Demarara Sugar, Atomized Campfire Bitters, House 5-spice Coffee Liqueur, House Orange Liquor, Espresso, Whip	

*Any of these cocktails are a quality choice - enjoying them responsibly is a quality choice, too.



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WINE LIST

BY THE GLASS/BOTTLE

WHITES

2017 SWEET CHEEKS VINTAGE RIESLING Eugene, Oregon	10/36
2020 CEDAR + SALMON PINOT GRIS Willamette Valley, Oregon	12/44
2019 SWEET CHEEKS SAUVIGNON BLANC Eugene, Oregon	12/44
2017 LEFT COAST CELLARS CHARDONNAY Willamette Valley, Oregon	14/50
2019 ILLAHE VINEYARDS ROSÉ Philomath, Oregon	14/50
2018 BRITTAN ESTATE CHARDONNAY McMinnville, Oregon	19/70

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	12/44
2018 LUKE SYRAH Redmond, Washington	14/50
2018 KLINKER BRICK WINERY CABERNET SAUVIGNON Lodi, California	15/56
2019 DOMINIO IV 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

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