

Sparkling & White Wine

Prosecco, Adriano Adami NV, Italy - 9
Cava, Freixenet Brut NV, Spain (187 ml) - 7
Pinot Gris, Acrobat by King Estate 2009, Oregon - 8
Gruner Veltliner, Karl Steininger 2006, Austria - 9.5
Sauvignon Blanc, NewHarbor 2008, New Zealand - 8.5
Chardonnay, Chamisal Vineyards 2009, California - 10
Chardonnay, Pierano Estate 2010, California - 8
Blanc Seleccion, Can Feixes 2010 Spain - 9
Riesling, Amity Vineyards 2008, Oregon - 7.5
Rose, Chateau de Campuget 2010, France - 8

Red Wine

Pinot Noir, Joseph Drouhin 2007, France - 9
Pinot Noir, Patricia Green Reserve 2009, Oregon - 14
Pinot Noir, Duckhorn 'Migration' 2008, California - 19
Pinot Noir Flight - 3 oz pour of each Pinot Noir - 19
Farmhouse Red, David Hill NV, Oregon - 7.5
Tantrum Red, Erin Glenn NV, Oregon - 11
Tempranillo, Vina Gormaz 2009, Spain - 8
Zinfandel, Turley 'Old Vines' 2009, California - 16
Syrah, Chono Reserva 2009, Chile - 9
Cabernet, L'Ecole No. 41, Walla Walla 2008, WA - 19
Cabernet, Rock & Vine 2008, California - 10
Barbera d'Alba, Ca' del Baio 2008, Italy - 8.5

Draft Beer - 5

Double Mountain, Kolsch - Hood River, Oregon
Lompoc, Proletariat Red (Nitro) - Portland, Oregon
Alameda Brewing, Klickitat Pale Ale - Portland, Oregon
Terminal Gravity, IPA - Enterprise, Oregon
Deschutes Brewing, Jubelale - Bend, Oregon
Oakshire, Overcast Espresso Stout - Eugene, Oregon

Bottle Beer

Coors Light, Colorado - 3.5
Stella Artois 14.9 oz can, Belgium - 5.5
Negra Modelo, Mexico - 4
Newcastle Brown Ale, England - 4
Chimay Peres Trappistes, Belgium - 6
Franziskaner Hefeweiss 16.9 oz, Germany - 6
Samuel Smith Oatmeal Stout 18.7 oz, England - 6
Bitburger Drive N/A, Germany - 4

Cocktails

The Fig Toddy - 9

house fig-infused bourbon, Oregon honey, orange

Served up & ice cold

The Corpse Reviver II - 10

Aviation gin, Cointreau, Lillet Blanc, lemon juice, Pernod

The French Pear - 12.5

Grey Goose la'Poire vodka, St-Germain, prosecco

The Pomegranate Martini - 10

Indio blood orange vodka, Pama, pomegranate juice

The Apple Sidecar - 10

Clear Creek apple brandy, apricot liqueur, lemon juice

The Ruby Slipper - 11

Belvedere grapefruit vodka, currant puree, grapefruit juice

Served on the rocks

The Lewis Lemonade - 9

Indio marionberry vodka, marionberry lemonade

The Pumpkin Margarita - 11

Hornitos tequila, fresh lime, spiced pumpkin puree

The Bitter End - 10.5

Hendrick's gin, grapefruit juice, grapefruit bitters, Campari

John's Cadillac Margarita - 15

Patron silver tequila, Cointreau, fresh lime, Grand Marnier

The Citrus Squeeze - 10

Ketel One Citroen, house limoncello, oj, sprite

Russell's Old Fashioned - 12

Russell's Rye, ruby port, Aztec chocolate bitters

Meriwether's

Restaurant & Skyline Farm

Pantry Board

Single 6

5 items 24 / 18 hh

lamb & pinenut kibbeh
chicken fried sweetbreads
anchovy & avocado toast
pickled cukes & daikon
cheese & honeycomb
carrot-caraway dip
housemade focaccia
crab deviled eggs
oregonzola dates
cauliflower gratin
spicy mixed nuts
fava bean falafel
marinated olives
chickpea fries
artisan salami
risotto fritters
walnut dip
hummus

*happy hour served daily from 3 - 6pm in the bar only
no substitutions & not available for take out
\$2.50 minimum drink order per person*

Bar Menu

Seasonal Soup 8 / 5 hh

Cheese Plate 16 / 12 hh

Scallop & Hazelnut Crumb Salad 16 / 12 hh

Beet, Almond & Coconut Salad 13 / 10 hh

Skyline Farm Salad 12 / 10 hh

Cooked Greens & Beans 12 / 9 hh

Bacon & Clam Frites 13 / 8 hh

Cauliflower & Pinenut Gratin 11 / 7 hh

Pork & Tomato Jam Sandwich 12 / 8 hh

Deli Style Reuben 14 / 10 hh

Bacon Cheeseburger 14 / 9 hh

Butternut Squash & Goat Cheese Pizza 14 / 9 hh

Prosciutto & Greens Pizza 15 / 12 hh

Truffle Salt Fries 6 / 3 hh

Happy Hour Drink Specials

Lud's Weekly Wine 5

All Draft Beer 3.5

Bottles of Session Lager, Ninkasi IPA or

Black Butte Porter 3