

# FRESH

- Pepper Smash #2 original** ..... 12  
Loose third pint full of fresh mint + 2 oz Krogstad Aquavit (think caraway/anise flavored vodka!) + 3/4 oz freshly pressed lime juice + 3/4 oz house blended grade A maple syrup + 3/4 oz freshly extracted yellow bell pepper juice
- Pineapple Trainwreck original** ..... 13  
1 1/2 oz Bacardi Anejo + 1/2 oz freshly pressed lemon juice + 1 1/2 oz freshly extracted pineapple juice + 3/4 oz house made spicy ginger syrup + 1 dash Peychauds Bitters + 1 dash Angostura Bitters
- Honey Basil Collins original** ..... 11  
Loose third pint full of basil + 2 oz Vodka + 3/4 oz freshly pressed lemon juice + 3/4 oz house blended clover honey syrup + 2 oz soda water
- Corleone original** ..... 12  
5 seedless green grapes + 1 1/2 oz Aviation Gin + 1/2 oz. Clear Creek Grappa di Sangiovese + 1/2 oz freshly pressed lemon juice + 1/2 oz simple syrup + 2 dashes Reagan's No.6 Orange Bitters

# DRY

- Midnight Daiquiri original** ..... 12  
1 oz Cannon Beach "Donlon Shanks" Amber Rum + 1/2 oz Cruzan Black Seal Rum + 1 oz Ramos LBV Port + 1/2 oz house blended grade A maple syrup + 1/2 oz freshly pressed lime juice
- The Gunslinger original** ..... 11  
1 1/2 oz Elijah Craig 12 yr Kentucky Straight Bourbon + 1/2 oz Campari Italian Bitters + 1/2 oz freshly pressed lime juice + 3/4 oz simple syrup
- Cool and Windy original** ..... 12  
3/4 oz Amaro Nardini + 3/4 oz El Dorado 8-yr Rum + 1/2 oz freshly pressed lime juice + 1/2 oz house blended clover honey syrup + 1 dash Bitterman's Grapefruit Bitters + 2 oz Alter Ego Cider + 3 oz soda water
- Snickering Chipmunk original** ..... 12  
1 oz Aperol Italian Bitters + 1/4 oz Nux Alpine Green Walnut Liqueur + 1/4 freshly pressed lemon juice + 1/2 oz freshly pressed orange juice + 3 oz brut champagne + lemon oil

# STRONG

- Annie Get Yo' Bubbles original** ..... 12  
1 1/2 oz Buffalo Trace Kentucky Straight Bourbon + 1/2 oz Ancho Reyes Chili Liqueur + 1 dash Angostura Bitters + 1 dash Regan's No. 6 Orange Bitters + 2 oz cava + lemon oil
- Scarecrow original** ..... 14  
2 oz Laird's Bonded Apple Brandy + 1/2 oz Plymouth Gin + 1/4 oz BG Reynolds Orgeat Syrup + 1 tsp St. Elizabeth All Spice Dram + 1 dash Angostura Bitters + 1 dash Scrappy's Black Lemon Bitters
- Sleepover contemporary** ..... 14  
1 1/2 oz House Spirits "Stumptown" Coffee Liqueur + 1/2 oz Fernet Branca + 1/2 oz Benedictine + 1 whole egg + nutmeg
- Anejo Manhattan original** ..... 14  
2 oz El Tesoro Anejo Tequila + 1/2 oz Martini and Rossi Sweet Vermouth + 1/4 oz Licor 43 + 1 dash Angostura Bitters + 1 dash Regan's No. 6 Orange Bitters + Mole salami wrapped cherry

# FREE

(as in alcohol free or very close to it)

- Pineapple Pepper Punch** ..... 6  
1/4 oz freshly pressed lime juice + 1/2 oz freshly extracted bell pepper juice + 1 oz freshly pressed pineapple juice + 1/2 oz house blended clover honey syrup + 1 dash Black Lemon Bitters + 6 oz soda water
- Grapefruit Maple Deluxe** ..... 6  
2 oz freshly pressed grapefruit juice + 1/2 oz house blended grade A maple syrup + 1 dash Angostura Bitters + 1 dash Regan's No. 6 Orange Bitters + 6 oz soda water
- Ginger Ale "ala minute"** ..... 6  
1/2 oz freshly pressed lime juice + 3/4 oz house made spicy ginger syrup + 1/4 oz simple syrup + 1 dash Angostura Bitters + 6 oz soda water

**In addition, the Bar at Oven and Shaker is committed to:**

The sole use of juices pressed and extracted *daily*

The exclusive use of purified large format and Scotsman "Nugget" Ice.

Please inquire about our Vintage Cocktail Project menu!

\*We are required to tell you that thoroughly cooking meat and eggs greatly reduces the risk of food borne illness.

# SUDS

<i>Pilsner</i> Five Fin, Pelican Brewing, Pacific City, OR	4/6
<i>Dry Hopped Pilsner</i> Let's Play, Level Beer, Portland, OR	4/6
<i>IPA</i> Translator, Ruse Brewing, Portland, OR	4/7
<i>IPA</i> 3-Grid, Schooner Exact Brewing, Seattle, WA	4/6
<i>Imperial India Pale Lager</i> , Natian Brewing, Portland, OR (12oz)	6
<i>Dunkel</i> , Occidental Brewing, Portland, OR	4/7
<i>Coffee Stout</i> Quaker Shaker, Ex Novo Brewing, Portland, OR	4/7
<i>Porter</i> Pecan-Pie, Backwoods Brewing, Carson, WA	4/6
<i>Cider</i> Brute, Alter Ego, Stevenson, WA (12oz)	7
<i>Light Lager</i> Coors, Colorado (btl)	3
<i>Drive</i> NA Bitburger, Germany	5

# BUBBLES

<i>Prosecco</i> Terre di Marca, Treviso, IT NV <b>G</b>	10
<i>Lambrusco</i> Grasparrussa di Castelvetro, Vini del Re, Reggiano, IT NV <b>G</b>	9

# WHITES/PINKS

<i>Pinot Grigio</i> Giocato, Primorska, Slovenia 2015 <b>G</b>	9
<i>Sauvignon Blanc</i> Walter Scott, Dubay, Eola-Amity Hills, OR 2016 <b>G</b>	13
<i>Rosato of Refrosco</i> Rosa dei Masi, Masi, Venezie, IT 2016 <b>G</b>	10
<i>Oven &amp; Shaker White</i> <b>G</b>	8
<b>46CL</b>	18
<i>Viognier</i> Day Wines, Willamette Valley, OR 2016 <b>G</b>	10
<b>46CL</b>	25
<i>Rose of Pinot Noir</i> The Eyrie Vineyards, Willamette Valley, OR 2016 <b>G</b>	10
<b>46CL</b>	25

# REDS

<b>IL CAVALLO ROSSO: A SUPERTUSCAN STYLE WINE</b>	
<b>BY CATHY WHIMS AND PATRICK TAYLOR OF CANA'S FEAST WINERY</b>	
<i>Sangiovese/Cabernet/Malbec/Merlot</i> Columbia Valley, WA 2015 <b>G</b>	12
<b>46CL</b>	30

<i>Barbera d'Alba</i> Luigi Giordano, Piedmont, IT 2015 <b>G</b>	13
<i>Montepulciano d'Abruzzo</i> Valle Reale, IT 2013 <b>G</b>	11
<i>Sangiovese</i> La Querciolina, Istriciaia, Tuscany, IT, 2012 <b>G</b>	12
<i>Oven and Shaker Red</i> <b>G</b>	8
<b>46CL</b>	18
<i>Gamay Noir</i> Brick House, Ribbon Ridge, OR 2016 <b>G</b>	12
<b>46CL</b>	30
<i>Dolcetto</i> Holden, Umpqua Valley, OR 2016 <b>G</b>	12
<b>46CL</b>	30
<i>Pinot Noir</i> St. Reginald Parish, Willamette Valley, OR 2015 <b>G</b>	12
<b>46CL</b>	30

# AFTER DINNER

<i>Moscato D'Asti</i> Saracco Piedmont, IT 2014 (half-bottle)	21
<i>Ruché alla China</i> La Miraja, Monferrato, IT NV	9
<i>10 Year Tawny Port</i> Warres Otima, Duero P'T NV	10
<i>LBV Ruby Port</i> Ramos Pinto, Duero, PT 2011	10

# SODAS

Blood Orange Dry Soda	4
Cucumber Dry Soda	4
Vanilla Dry Soda	4
Rhubarb Dry Soda	4
The Standards (Coke, Diet Coke, Sprite)	3
Q Tonic	3
Steelhead Root Beer/As Float	4/8
San Pellegrino sparkling water (500 ml)	4
Coffee by Heart Coffee Roasters	4

**\*\*ASK YOUR SERVER ABOUT HOW TO TAKE A LITER OF WINE HOME WITH YOU IN ONE OF OUR CUSTOM MADE OVEN AND SHAKER WINE GROWLERS!\*\***