

FRESH

Pepper Smash #2 original 11
 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 original12
 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

"Cumin" Get It! original 11
 1 1/2 oz Gordon's Gin + 1/4 oz Strega Italian Herbal Liqueur + 3/4 oz freshly pressed lemon juice + 1/2 oz house blended grade A maple syrup + 1 dash house infused cumin tincture

Honey Basil Collins original10
 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

DRY

Boldness Pays original10
 1 oz Cynar Italian Bitters + 3/4 oz freshly pressed grapefruit juice + 1/2 tsp house blended grade A maple syrup 2 oz Boneyard Diablo Rojo Red Ale + 3 oz soda water + grapefruit oil

Intro to "Sloe" original 11
 1 1/2 oz Plymouth Gin + 1/2 oz Hennessy VS Cognac + 3/4 oz Plymouth Sloe Gin + 1/2 oz. freshly pressed lime juice + 1/2 oz simple syrup

The Gunslinger original 12
 1 1/2 oz. Elijah Craig 12 yr Kentucky Straight Bourbon + 1/2 oz. Campari Italian Bitters + 1 oz. freshly pressed lime juice + 3/4 oz. simple syrup

Harmless Unless Cornered original12
 1 oz Black Grouse Blended Scotch Whiskey + 1/2 oz Smith and Cross Jamaican Rum + 1/4 oz St. Elizabeth Allspice Dram + 1/2 oz freshly pressed lime juice + 1/4 oz. simple syrup + 1 oz soda water

STRONG

Alaska vintage 12
 2 oz Aviation Gin + 1/2 oz Yellow Chartreuse + 1 dash Regan's no. 6 Orange Bitters + lemon oil

Of Mountains and Men Contemporary14
 2 1/4 oz. Hennessy VS + 1/2 oz. Amaro Braulio + 1/2 oz. Zirbenz Stone Pine Liqueur + 1 dash Peychaud Bitters + lemon oil

Remember the Maine vintage 12
 2 oz. Old Overholt Rye Whiskey + 3/4 oz Dolin Rouge + 1/4 oz Cherry Heering + absinthe mist + lemon oil

Anejo Manhattan original14
 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 "Not So Secret" secret cocktail menu!
 *We are required to tell you that thoroughly cooking meat and eggs greatly reduces the risk of food borne illness.

SUDS

<i>Pale Ale</i> Hubert, Melvin Brewing, WY	4/6
<i>Lager</i> Helles, Rosenstadt Brewery, OR	4/6
<i>ISA Big Guns Session</i> , Fort George Brewery Astoria, OR	4/6
<i>Porter</i> The Royal, Royale Brewing Co, OR	4/6
<i>Raspberry Ale</i> Rubaeus, Founders Brewing Co, MI	4/6
<i>Red Ale</i> Diablo Rojo, Boneyard Brewing Co, OR	4/6
<i>Blonde Ale</i> Brick House Brewing Co, Portland, OR	4/6
<i>Saison</i> Lomaland, Modern Times, San Diego, CA	6
<i>Cider</i> Brute, Alter Ego, OR	7
<i>Light Lager</i> Coors, Colorado (btl)	3
<i>Drive NA</i> Bitburger, Germany	5

BUBBLES

<i>Prosecco</i> Adami, Adriano, Brut, Treviso IT NV G	9
<i>Lambrusco</i> Medici Ermete, Concerto, Reggiano, IT NV G	9

WHITES

<i>Pinot Grigio</i> Giocato, Primorska, Slovenia 2015 G	8
<i>Chardonnay</i> St. Pauls, Sütiroil Alto Adige 2014 G	10
<i>Grüner Veltliner</i> Manni Nossing, Alto Adige 2014 G	12
<i>Rosato of Aglianico</i> Terredora Dipaolo, Irpinia, IT 2015	10
<i>Oven & Shaker White</i> G	7
46CL	17
<i>Vermentino</i> Holden, Layne Vineyard, Applegate Valley, OR 2015 G	10
46CL	25
<i>Pinot Blanc</i> Holden Wine Co, Willamette Valley, OR 2015 G	10
46CL	25

REDS

IL CAVALLO ROSSO: A SUPERTUSCAN STYLE WINE	
BY CATHY WHIMS AND PATRICK TAYLOR OF CANA'S FEAST WINERY	
<i>Sangiovese/Cabernet/Malbec/Merlot</i> Columbia Valley, WA 2013 G	12
46CL	30

<i>Nebbiolo</i> Angelo Negro, Langhe, Piedmont, IT 2015 G	11
<i>Dolcetto</i> Pecchenino, Dogliani, IT 2013 G	15
<i>Cabernet Franc/Gamay Noir</i> Bebame, El Dorado County, CA 2013 G	12
<i>Oven and Shaker Red</i> G	7
46CL	17
<i>Malbec</i> Cooper's Hall, Portland, OR 2014 G	10
46CL	28
<i>Pinot Noir</i> Flaneur 'Cuvee Oven and Shaker', Carlton, OR 2015 G	12
46CL	30

DESSERT

<i>Vin Santo del Chianti</i> Ugolini, Tuscany, IT 2006	9
<i>Moscato D'Asti</i> Saracco Piedmont, IT 2014/Split	21
<i>10 Year Tawny Port</i> Ramos Pinto, Quinta de Ervamoira, Duero PT NV	10
<i>LBV Ruby Port</i> Warres Ramos Pinto, Duero, PT 2009	10

SODAS

Blood Orange Dry Soda	4
Cucumber Dry Soda	4
Vanilla 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!****