

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 12
 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

Bolivian Wake-Up Call original 11
 1 1/2 oz Singani Bolivian Eau de Vie + 1/2 oz Buffalo Trace Kentucky Straight Bourbon + 3/4 oz freshly pressed lemon juice + 3/4 oz house blended grade A maple syrup + 1 dash Black Lemon Bitters

Honey Basil Collins original 10
 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

Time Bandit original 11
 1 1/2 oz Luna Azul Blanco 100% Blue Agave Tequila + 3/4 oz Aperol Italian Bitters + 1/4 oz Becherovka Herbal Liqueur + 3/4 oz freshly pressed lime juice + 1/4 oz house blended spicy ginger syrup

Nightcrawler original 12
 7 fresh blackberries + 1 1/2 oz Cruzan Single Barrel Rum + 1/2 oz Amaro Braulio + 1/2 fresh pressed lemon juice + 1/2 oz simple syrup + 1 oz soda water

An Italian Gentleman original 11
 3/4 oz Cocchi Rosato + 3/4 oz Cynar Italian Bitters + 2 oz prosecco + 3 oz soda water + 2 dashes Bittermen's Hopped Grapefruit Bitters

"Break" Dance original 11
 1 oz Flor de Cana 4 yr. Dry Light Rum + 1/2 oz Cappelletti Bitter Liqueur + 1/4 oz freshly pressed lime juice + 1 oz freshly pressed orange juice + 1/4 oz house blended clover honey syrup + 1 dash Black Lemon Bitters + 3 oz Breakside Passionfruit Sour Beer + 2 oz soda water

STRONG

Annie Get Yo' Bubbles original 11
 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

Officers Folly original 12
 1 1/2 oz Martin Miller's Reformed Dry Gin + 1/2 oz Plymouth Gin + 1 tsp. John Taylor's Velvet Falernum + 1 dash Black Lemon Bitters + lemon oil

Tippy Toe original 12
 1 1/2 oz Black Grouse Blended Scotch Whiskey + 1/2 oz Buffalo Trace Kentucky Straight Bourbon + 1/2 oz Amaro Nonino + 1/4 Dimmi Liqueur + 1 dash Black Lemon Bitters

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

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!

SUDS

<i>Hazy IPA</i> Awesome Sauce, Pints Urban Brewery, Portland, OR.....	4/6
<i>Kölsch</i> , Rosenstadt Brewery, Portland, OR.....	4/6
<i>IPA</i> Everyday, Natian, Portland, OR.....	4/6
<i>Porter</i> Coal, Santiam Brewing, Salem, OR.....	4/6
<i>Passionfruit Sour Ale</i> , Breakside, Portland, OR.....	4/6
<i>Amber Ale</i> Copperline, Backwoods Brewing, Carson, WA.....	4/6
<i>Pilsner</i> Ice, Modern Times, San Diego, CA.....	4/6
<i>Cider</i> Brute, Alter Ego, Stevenson, WA.....	7
<i>Light Lager</i> Coors, Colorado (btl).....	3
<i>Drive</i> NA Bitburger, Germany.....	5

BAREFOOT INDIA SESSION ALE, PORTLAND OR
<i>A rare allocation from 10 Barrel Brewer Whitney Burnside.....</i>
4/7

BUBBLES

<i>Ribolla Gialla</i> Goriska Brda, Brut, Primorska, Slovenia G	10
<i>Lambrusco</i> Grasparossa di Castelvetro, Vini del Re, Reggiano, IT NV G	9

WHITES

<i>Pinot Grigio</i> Giocato, Primorska, Slovenia 2015 G	8
<i>Sauvignon Blanc</i> Domaine Ciringa, Stajerska, Slovenia 2014 G	13
<i>Falanghina</i> La Capranera, Campania, IT 2016 G	10
<i>Rosato of Aglianico</i> Terredora Dipaolo, Irpinia, IT 2015 G	10
<i>Oven & Shaker White</i> G	8
46CL	18
<i>Vermentino</i> Holden, Layne Vineyard, Applegate Valley, OR 2015 G	10
46CL	25
<i>Rose of Nebbiolo</i> Apolloni Vineyards, Willamette Valley, OR 2016 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 2015 G
46CL
30

<i>Barbera d'Alba</i> Seghesio, Piedmont, IT 2015 G	13
<i>Dogliani (Dolcetto)</i> Pecchenino, IT 2013 G	15
<i>Plavac Mali</i> Bura, Dalmatia, Croatia, 2016 G	10
<i>Oven and Shaker Red</i> G	8
46CL	18
<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> Quinta do Infantando, Duero PT NV.....	10
<i>LBV Ruby Port</i> Warres Ramos Pinto, Duero, PT 2011.....	10

SODAS

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