



CRAFT PDX

EAT+DRINK

DRINKS

MENU BY: JORGE BELLO & MARK PACHECO

CRAFT COCKTAILS

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| BARTENDERS CALL | \$14 |
| <i>"Trust me, I know what I'm doing"</i> | |
| <i>A daily rotation of quality craft cocktails. Dealers choice.</i> | |
| THE MEETING | \$14 |
| <i>"Can't take that call. I'm in a meeting."</i> | |
| <i>Crater Lake Rye, Jim Beam Black, Cognac, Apple Brandy, Simple Syrup, Walnut Bitters</i> | |
| EL DIABLO | \$13 |
| <i>"Well, this sure as hell ain't purgatory."</i> | |
| <i>Hornitos Reposado, Jalapeno, Lime, Blood Orange, Ginger</i> | |
| MOTHERS DAUGHTER | \$13 |
| <i>"A lady in the sheets...and a lady everywhere else as well"</i> | |
| <i>Crater Lake Gin, Lime, Hibiscus Syrup</i> | |
| TEA TO SPILL | \$13 |
| <i>"For the price of a cup of tea, I'll tell you all I know."</i> | |
| <i>Chamomile Infused Vodka, Lemon, Crème de Violette, Honey, Champagne</i> | |
| FIELDS OF GREEN | \$14 |
| <i>"The hills are alive with the sound of people enjoying delicious cocktails"</i> | |
| <i>Banhez Mezcal, Cachaca, Green Chartreuse, Lime, Kiwi</i> | |
| HI-TAI | \$14 |
| <i>"E loa' a ka manawa maika'i."</i> | |
| <i>Cruzan Estate Diamond Rum, Havana Club Rum, Lime, Orange Curacao, Hazelnut Orgeat</i> | |
| STEP IN THE 'RIPE' DIRECTION | \$14 |
| <i>"There's something about this smoky cocktail that makes us go bananas."</i> | |
| <i>Banhez Mezcal, Makers 46, Lemon, Banana</i> | |
| DAISY DE SANTIAGO | \$14 |
| <i>"Slap on your suspenders. This classic will make your twisty mustache tingle."</i> | |
| <i>Cruzan Estate Diamond Dark Rum, Yellow Chartreuse</i> | |
| DRUNK UNCLE | \$15 |
| <i>"Dust off your armchair, grab a cigar, slide on your loafers. This is your favorite uncle."</i> | |
| <i>Bowmore 12 Scotch, Sweet Vermouth, Cynar</i> | |
| SPUTNIK | \$13 |
| <i>"Enjoy your journey through the Milky Way with our twist on a classic White Russian."</i> | |
| <i>Portland Potato Vodka, Kahlua, Hazelnut Orgeat, Walnut Bitters, Cream</i> | |
| PROJECT CINDERELLA | \$15 |
| <i>"This beautiful gin sour has a lovely backstory. Please, ask us about it."</i> | |
| <i>Crater Lake Gin, Apple Brandy, Raspberry, Botanicals, Lemon, *Egg White</i> | |
| SEASONAL MARGARITA | \$13 |
| <i>"Close your eyes. Picture yourself on a warm sandy beach. Open your eyes... Okay, you're still in Portland but at least you have a delicious margarita."</i> | |
| <i>Hornitos, Lime, Triple Sec, Seasonal Fruit</i> | |

BEER & CIDER

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| PORTLAND CIDER COMPANY | \$7 |
| HI-LO ROSE CITY CIDER / DRAFT | |
| <i>Our collaboration with Portland Cider Company; a blend of their delicious cider with the juices of orange, strawberry, pear, passionfruit, elderberry, and lime. Portland, OR (5.5% ABV)</i> | |
| HI-LO "THE WANDERER" | \$10 |
| CBD IPA / DRAFT | |
| <i>Crisp, refreshing malt profile with notes of citrus, pine and grass. 5 mg of CBD per glass. Brewed exclusively for the Hi-Lo Hotel in collaboration with Coalition Brewing. Portland, OR (6.9% ABV)</i> | |

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| ZOIGLHAUS ZOIGL PILS | \$6 |
| PILSNER / DRAFT | |
| <i>Brewed with German malts, hops and yeast. Dry, crisp with a snappy hop flavor and aroma. Portland, OR (5% ABV)</i> | |
| ROATATING DRAFT | \$7 |
| <i>Please ask your server for todays selection.</i> | |
| BREAKSIDE STAY WEST | \$6 |
| IPA / DRAFT | |
| <i>A liquid love letter to the dank, citrusy, and dry versions of the West Coast IPA. SoCal-by-Pacific Northwest inspiration, it is a showcase of the amazing flavors that can come when classic hop flavor meets contemporary varietals. Portland, OR (7% ABV)</i> | |
| NATIAN BREWERY LIFTED | \$7 |
| LAGER / DRAFT | |
| <i>A crisp, clean lager with malty flavors. It has a very low hop profile that gives this Beer a fantastic flavor filled finish. Portland, OR (6% ABV)</i> | |
| OCCIDENTAL HEFEWEIZEN 16 OZ CAN | \$7 |
| <i>Classic Bavarian style hefeweizen. Refreshing, slightly dry. True weizen yeast lends to notes of banana and clove. Portland, OR (4.7% ABV)</i> | |
| FIRESTONE WALKER DBA | \$6 |
| ENGLISH PALE ALE / 12 OZ BOTTLE | |
| <i>This double barrel ale is fermented entirely in an oak fermentation system and has a smooth texture with flavors of caramel, English toffee and oak. Paso Robles, CA (5% ABV)</i> | |
| OLD TOWN BREWING | \$7 |
| HAZY IPA / 16 OZ CAN | |
| <i>This IPA has a juicy hop character with tropical fruit flavors and aromas. Portland, OR (6.4% ABV)</i> | |
| 10 BARREL BREWING CO. | \$6 |
| CRUSH CUCUMBER SOUR / 12 OZ CAN | |
| <i>The flavor is like biting into a crisp baby cucumber - fresh from the garden. Chico, CA (4.9% ABV)</i> | |
| INCLINE THE EXPLORER | \$7 |
| HOPPED CIDER / 12 OZ CAN | |
| <i>This semi-dry style cider is crisp, balanced. Floral & hoppy. Auburn, WA (6.5% ABV)</i> | |
| WILDCRAFT WILD ROSE | \$10 |
| HARD CIDER / 16 OZ BOTTLE | |
| <i>Dry cider wildly fermented with whole, organic rosebuds. Eugene, OR (6.9% ABV)</i> | |

WINE

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| | GLS / BTL |
| AdamiGarbel Brut Prosecco | \$12 / \$44 |
| <i>Italy</i> | |
| AgustiTorello Mata Cava Rosat. | \$12 / \$44 |
| <i>Spain 2015</i> | |
| Spindrift Cellars Rose of Pinot Noir | \$11 / \$42 |
| <i>Willamette Valley 2018</i> | |
| Chateau Haut Blanville Solal Grenache | \$12 / \$42 |
| <i>Provence, France 2017</i> | |
| Rain Dance Estate Riesling | \$16 / \$60 |
| <i>Willamette Valley 2017</i> | |
| Hi-Lo Chehalem Pinot Gris | \$13 / \$48 |
| <i>Willamette Valley 2016</i> | |
| Alexana Estate Chardonnay | \$16 / \$60 |
| <i>Willamette Valley 2015</i> | |
| J. Christopher Sauvignon Blanc | \$16 / \$60 |
| <i>Willamette Valley 2017</i> | |
| Hi-Lo Chehalem Pinot Noir | \$16 / \$60 |
| <i>Willamette Valley 2016</i> | |
| Marietta Arme Cabernet Sauvignon | \$15 / \$56 |
| <i>Alexander Valley 2015</i> | |
| Rex Hill Pinot Noir | \$19 / \$72 |
| <i>Willamette Valley 2015</i> | |
| Cor Cellars Momentum Blend | \$14 / \$52 |
| <i>Columbia Valley 2017</i> | |

*Consuming raw or undercooked eggs may increase your risk of food borne illness. We proudly serve cage free eggs



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