



**CRAFT** PDX  
— EAT+DRINK —

# MONTHLY SPECIALS

## COCKTAIL

### SEASONAL MEZCAL MARGARITA \$13

*Mezcal, Lime, Triple Sec, Agave Syrup, Cranberry, and Rosemary*

### HOT TODDY \$12

*Evan Williams Bourbon, Honey, Lemon, Hot Water, Clove and a Cinnamon Stick*

## BEERS

DESCHUTES FRESH HAZE IPA / 19.2 OZ CAN \$7

ROUGE DEAD GUY ALE / 12 OZ CAN \$5

MODERN TIMES FRUITLANDS SOUR / 16 OZ CAN \$4

OLD TOWN FULL NELSON IPA / 16 OZ CAN \$4

PABST BLUE RIBBON / 16OZ CAN \$4

TECATE / 16 OZ CAN \$4

WHITE CLAW / 12 OZ CAN \$5

*Ask your server about our current flavors*

## WINE

ROBERT MONDAVI FUME BLANC

*Napa Valley, 2014*

GLASS/BOTTLE

\$10/ \$38

MARIATINTO RED BLEND

*Mexico, 2015*

Half Bottle for \$20

**\*ADD A DROP OF CBD OIL TO ANY NON-ALCOHOLIC BEVERAGE FOR \$2\***

The CBD drops come from craft hemp that is organically grown on the East Fork Ranch in SW Oregon. Botanically, hemp is in the same plant family as cannabis but has 0.3% THC or less. **\*\*NOTE\*\*** Since there are only trace amounts of THC found in hemp oil, it should not cause a positive drug test when consumed at suggested servings. However, varying results are possible due to less sophisticated testing methods and individual metabolism. Anyone who is concerned about taking a drug test should talk with their doctor, employer, or drug screening company before consuming CBD oil.

# HAPPY HOUR FOOD

SERVED FROM 2:00PM - 6:00PM **DAILY**

Executive Chef: BRYANT KRYCK

HUMMUS \$6

(V/T/CBV)

*Served with Pita Bread*

OREGON BAY SHRIMP \$7

*Served with Bread, Aioli, and*

*Cocktail Sauce*

FRIES \$4

(V/CBV)

*Served with House Made Secret*

*Sauce*

CAESAR SALAD \$5

(V/CBV/T)

*Romaine, Parmesan, House Made*

*Croutons and Dressing*

*+ Chicken \$3*

ASPARAGUS \$5

(V/GF/T/CBV)

*Gruyere Cheese, Lemon, and Pine*

*Nuts*

HEIRLOOM TOMATOES \$5

(VG/GF)

*Sliced local Tomatoes, Jacobsen*

*Salt, Micro Basil and House of*

*Spain CBD Olive Oil*

BACON CHEESEBURGER \$7

BRISKET CHILI \$6

(GF)

*Meaty Chili, Tillamook Cheddar*

*Blend, Green Onions, Crispy*

*Onions, and Sour Cream*

SPANISH CORN NUTS \$4

(VG/GF)

MARINATED OLIVES \$4

(VG/GF)

MARCONA ALMONDS \$5

(VG/GF/T)

V - vegetarian CBV - can be vegan GF- gluten free VG- vegan T- contains tree nuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We proudly serve cage free eggs.

# HAPPY HOUR DRINKS

SERVED FROM 2:00PM - 6:00PM **DAILY**

## COCKTAILS

THE MEETING \$14  
*Crater Lake Rye, Jim Beam  
Black, Christian Brothers  
Brandy, Clear Creek Apple  
Brandy, Simple Syrup,  
Walnut Bitters*

MOTHERS  
DAUGHTER \$12  
*Crater Lake Gin, Lime,  
Hibiscus Syrup*

## CANS

PBR \$3  
White Claw \$4

## DRAFTS

Pilsner  
IPA  
Cider  
Rotating Draft \$6  
*Ask your server for this  
week's selections*

## WINE

House Sparkling  
House White  
House Rosé  
House Red \$8

# COFFEE BAR

LATTE  
Medium \$4.50  
Large \$5.75

CAPPUCCINO  
Medium \$4.50  
Large \$5.75

ESPRESSO \$3.50

CORTADO \$4.00

MACCHIATO \$4.00

LONDON FOG \$4.50  
Extra Tea Bag + \$1.50

CHAI LATTE \$4.75  
Dirty Chai \$5.75

HOT COCOA \$4.50  
Kids Size \$3

DRIP COFFEE \$4.00  
*HI-LO Wanderer Blend*

MILK CHOICES  
Whole Milk, 2% or Skim

ALTERNATIVE MILK  
CHOICES  
+\$0.50  
Almond, Oat, or Soy

## ADD ONS

EXTRA SHOT \$1.00

SYRUP FLAVORS  
+\$0.50 each  
Vanilla, Sugar Free  
Vanilla, Mocha, Caramel,  
or Cinnamon

*Made with Beans from  
Nossa Familia Coffee*

# BEVERAGES

SMITH TEA MAKER \$4  
*Black  
Green  
Peppermint  
Chamomile*

SODA \$4

JUICE \$4  
*Orange  
Apple  
Grapefruit  
Cranberry  
Pineapple*

# CRAFT COCKTAILS

## THE MEETING \$16

*"Can't take that call. I'm in a meeting."*

*Crater Lake Rye, Jim Beam Black, Christian Brothers Brandy, Clear Creek Apple Brandy, Simple Syrup, Walnut Bitters*

## EL DIABLO \$14

*"Well, this sure as hell ain't purgatory."*

*Hornitos Reposado, Jalapeno, Lime, Orange, Ginger*

## MOTHERS DAUGHTER \$14

*"A lady in the sheets...and a lady everywhere else as well."*

*Crater Lake Gin, Lime, Hibiscus Syrup*

## PROJECT CINDERELLA \$16

*"This beautiful gin sour has a lovely backstory. Please, ask us about it."*

*Crater Lake Gin, Apple Brandy, Raspberry, Botanicals, Lemon, \*Egg White*

## LEFT OF CENTER \$14

*"Portland hospitality, it's your new reality."*

*Evan Williams Bourbon, Port, Maple Syrup, Angostura & Orange Bitters*

## THE LOG CABIN \$14

*"Warm up in your fancy treehouse... conveniently located on the ground."*

*Wicked Harvest Hazelnut Bourbon, Apple Brandy, Maple Syrup, Hot Water, Angostura Bitters*

## STEP IN THE 'RIPE' DIRECTION \$14

*"There's something about this smoky cocktail that makes us go bananas."*

*Mezcal, Makers 46, Lemon, Banana*

## TEA TO SPILL \$14

*"For the price of a cup of tea, I'll tell you all I know."*

*Chamomile Infused Vodka, Lemon, Crème de Violette, Honey, Champagne*

## FIELDS OF GREEN \$14

*"The hills are alive with the sound of people enjoying delicious cocktails"*

*Mezcal, Cachaca, Green Chartreuse, Lime, Kiwi*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
We proudly serve cage free eggs.*

## BOURBON/WHISKEY

Basil Hayden's	15
Blanton's	18
Buffalo Trace	10
Crater Lake Rye	10
Crown Royal	10
Eagle Rare	12
Elijah Craig	10
Evan Williams BIB	8
Jameson	10
Jim Beam	10
Jim Beam Black	12
Knob Creek Rye	12
Maker's	12
Maker's 46	14
Sazerac Rye	12
Stranahan's	18
Templeton Rye	15
Tullamore Dew	12
Woodford Rsv	14

*manhattan, old fashioned, sour +3*

## BRANDY/COGNAC

Clear Creek Apple	15
Christian Brothers	10
Courvoisier VS	10
Hennessy VS	14

## SCOTCH

Balvenie 12 YR Dblwood	20
Balvenie 17 YR Dblwood	35
Glenfiddich 14 YR	16
Glenfiddich 18 YR	25
Glenlivet 12 YR	15
Glenmorangie 10 YR	15
Johnnie Walker Blk	12
Laphroaig 10 YR	14
Macallan 12 YR	20
Macallan 18YR	50

## APERTIF/ OTHER

Amaro Nonino	15
Aperol	10
Bailey's	10
Campari	10
Cynar	10
Encanto Pisco	13
Fernet Branca	10
Fernet Menta	10
Grand Marnier	12
Green Chartreuse	20
Kahlua	10
Pimm #1	8
Tia Maria	10
Yellow Chartreuse	20

# SPIRITS

## **VODKA**

Absolut Vanilla	10
Grey Goose	12
Haku	10
Hangar 1	10
Ketel One	12
Portland Potato	8
Stolichnaya	10
Tito's	10

## **GIN**

Aria	10
Aviation	10
Beefeater	9
Bombay Sapphire	10
Crater Lake	8
Hendrick's	13
Roku	10
Tanqueray	10

## **RUM**

Cruzan Aged	8
Cruzan Dark	10
El Dorado 12 YR	15
Flor de Cana	10
Havana Club Blanco	9
Plantation Dark	10
Sailor Jerry Spiced	9

*bloody, mojito, mule, negroni,  
sour +3*

## **TEQUILA**

Casamigos Blanco	16
Casamigos Reposado	16
Chamucos Reposado	18
Chinaco Reposado	15
Don Julio Reposado	12
Don Julio 1942 Gold	30
Espolon Anejo	12
Espolon Blanco	10
Hornitos Blanco	12
Hornitos Reposado	14
Sauza Blanco	8
Siete Leguas Anejo	18
Siete Leguas Blanco	15

## **MEZCAL** (1 oz. pours)

Del Maguey Vida	15
Vago Espadin	25
Wahaka Espadin	18

*bloody, margarita, old  
fashioned, paloma +3*

# BEER & CIDER

## **PORTLAND CIDER COMPANY HI-LO ROSE CITY CIDER / DRAFT \$8**

*Brewed exclusively for the Hi-Lo Hotel in collaboration 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)*

## **BREAKSIDE STAY WEST IPA / DRAFT \$7**

*A liquid love letter to the dank, citrusy, and dry version of the West Coast IPA. SoCal-by-Pacific Northwest inspiration, it is a showcase of the amazing flavors that can come when classic hop flavors meets contemporary varietals.  
Portland, OR (7% ABV)*

## **ZOIGLHAUS ZOIGL PILS PILSNER / DRAFT \$7**

*Brewed with German malts, hops and yeast. Dry and crisp with a snappy hop flavor and aroma.  
Portland, OR (5% ABV)*

## **BINARY BREWING 404 NUT BROWN ALE / DRAFT \$8**

*Hints of chocolate, bread crust, and honey are balanced by herbal hop bitterness in this ale; perfect for the changing season.  
Portland, OR (5.9% ABV)*

## **FREMONT DARK STAR OATMEAL STOUT / DRAFT \$8**

*A dark, mysterious yet silky oatmeal stout of grand proportions balanced by a firm hop handshake with notes of espresso and cocoa.  
Seattle, WA (8% ABV)*

## **ROTATING DRAFT / \$8**

*Ask your server about our current selection.*

## **OCCIDENTAL HEFEWEIZEN / 16 OZ CAN \$8**

*Classic Bavarian style hefeweizen. Refreshing, slightly dry. True weizen yeast lends to notes of banana and clove.  
Portland, OR (4.7% ABV)*

## **10 BARREL CRUSH CUCUMBER SOUR / 12 OZ CAN \$7**

*The flavor is like biting into a crisp baby cucumber – fresh from the garden.  
Chico, CA (4.9% ABV)*

## **INCLINE THE EXPLORER HOPPED CIDER / 12 OZ CAN \$7**

*This semi-dry style cider is crisp, balanced, floral & hoppy.  
Auburn, WA (6.5% ABV)*

# WINE

GLASS / BOTTLE

## Sparkling

Adami Garbel Brut Prosecco <i>Italy</i>	\$12 / \$44
Opera Prima Brut Sparkling <i>Spain</i>	\$10 / \$38

## Rosé

Roco Gravel Road Rosé <i>Willamette Valley 2017</i>	\$14 / \$54
--	-------------

## White

David Hill Riesling <i>Willamette Valley 2017</i>	\$14 / \$54
Hi-Lo Chehalem Pinot Gris <i>Willamette Valley 2016</i>	\$16 / \$60
Alexana Estate Chardonnay <i>Willamette Valley 2015</i>	\$16 / \$60
J. Christopher Sauvignon Blanc <i>Willamette Valley 2017</i>	\$12 / \$44

## Red

RoxyAnn Honor Barn Red Blend <i>Rouge Valley 2016</i>	\$18 / \$68
Hi-Lo Chehalem Pinot Noir <i>Willamette Valley 2017</i>	\$16 / \$60
Rex Hill Pinot Noir <i>Willamette Valley 2015</i>	\$19 / \$72
Saviah The Jack Cabernet Sauvignon <i>Columbia Valley 2017</i>	\$14 / \$54
Marietta Arme Cabernet Sauvignon <i>Alexander Valley 2016</i>	\$19 / \$72
L'Ecole Merlot <i>Columbia Valley 2016</i>	\$18 / \$68

# DESSERT

CBD MINT  
CHOCOLATE POT DE CRÈME \$8

(VIGF)  
Valrhona chocolate, House of  
Spain CBD olive oil, cream

BLACKBERRY  
COBBLER \$8

(V)  
House-made cobbler with  
local blackberries

# AFTER DINNER DRINKS

BAILEY'S COFFEE \$12  
Coffee, Bailey's Irish  
Cream, Whipped Cream

MUDSLIDE COFFEE \$14  
Coffee, Kahlua, Bailey's  
Irish Cream, Whipped Cream

PEPPERMINT HOT  
CHOCOLATE \$12  
Hot Chocolate, Crème De  
Menthe, Whipped Cream

ESPRESSO MARTINI \$16  
Vanilla Vodka, Bailey's  
Irish Cream, Crème De  
Cocoa, Espresso Shot

CHOCOLATE  
MARTINI \$16  
Vanilla Vodka, Bailey's  
Irish Cream, Frangelico,  
Crème De Cocoa