



Shelburne Pub Drink Menu

Happy Hour Daily 3 - 5pm | \$1 off beverages

COCKTAILS

Cocktail for a Cause

Sandía Sunset | tequila. agave.
watermelon. lime. aperol. 12

Benefitting Pacific County Immigrant Support

Perfect Manhattan 12

1776 rye. sweet vermouth. dry vermouth. angostura bitters.

Sidecar 12

combier. cognac. lemon. simple.

Lavender G+T 13

adrift love warrior gin. st germaine. tonic.
orange and lavender bitters.

Starvation Alley Cosmo 12

adrift vodka. adrft cranberry liqueur. lime.
combier. simple.

Tequila Sour 11

tequila. mezcal. egg white. lime. simple.

Negroni 11

adrift gin. campari. sweet vermouth. orange peel.

Hemingway Daquairi 10

rum. grapefruit. lime. luxardo maraschino.

Vesper 11

vodka. gin. blanc vermouth. lemon.

Penicillin 12

scotch. lemon. ginger liqueur. honey simple.

Summer Breeze 11

bourbon. combier. ginger beer. lime.

Classic Absinthe 13
traditionally served.

BEER

ON TAP

Rotating Fort George IPA 5.5

Rotating North Jetty Brewing 5

Rotating Buoy Beer Company 5.5

Rotating Goodlife Brewing Company 5.5

Rotating Finnriver Cider [12oz] 6

BY THE BOTTLE

Old German 3

Fort George Vortex IPA 5

Coors Light 3.5

Pacifico 4

St. Pauli Girl [NA] 3

Finnriver Farmstead Cider 22

Seattle Cider 6

N/A DRINKS

Iced Tea 3.5

Beach House Hot Tea 3

Lemonade 4

Cranberry Lemonade 4.5

Columbia River Coffee Roasters 2.5

Brew Dr. Clear Mind Kombucha 4.5

Coke. Sprite. Fanta. 3.5

Diet Coke. 3

Fever Tree Ginger Beer 4

Sparkling Izze [rotating selection] 3.5

Maine Root Beer 3.5

Sant Aniol Sparkling Water 6

WINE BY THE GLASS

BUBBLES		ROSE	
Prosecco Terra Serena NV, IT	8/24	Mediterrane Rose Figueres '19, FR	12/36
Cava Rose Vega Medien [organic] NV, ES	7/21		
WHITE		RED	
House White	7/21	House Red	7/21
Riesling Lone Birch '18, WA	7/21	Cabernet Balancing Act '15, WA	13/39
Sauvignon Blanc Wither Hills '18, NZ	9/27	Pinot Noir Planet Oregon '18, OR	12/34
Chardonnay Joseph Drouhin '15, FR	12/36	Malbec Catena Vista Flores '17, AR	9/27

WINE BY THE BOTTLE

BUBBLES		OLD WORLD RED	
Brut Argyle '14, OR	36	Chateauneuf-du-pape Domaine du Bannert '15, FR	105
Champagne Franck Pascal '16, FR	142	Bordeaux Rouge Les Cailloux '18, FR	57
Prosecco Terre Di Marca '18, IT	36		
OLD WORLD WHITE		NEW WORLD RED	
Ribolla Gialla I Clivi '17, FR	45	Red Blend Legendre Cellars '17, CA	36
Verdicchio Buscareto '16, IT	28	Red Blend Patterson Cellars '17, WA	27
Macon Villages Domaine de la Verpaille, NV, FR	42	Red Blend Vital Wines '18, WA	42
		Red Blend Syncline Subduction '18, WA	48
		Merlot Abeja '18, WA	105
		Cab Sauv Reininger '18, WA	84
		Cab Franc Brook & Bull '19, WA	39
		Pinot Noir Compton Garden Series '18, OR	42
		Pinot Noir Patton Valley Estate '18, OR	51
		Petit Verdot Januik '18, WA	72
NEW WORLD WHITE			
Pinot Gris Cooper Mountain '17, OR	31		
Sauv Blanc AGO '19, WA	48		
Chardonnay Brickhouse '18, WA	57		
White Blend Whidbey Island NV, WA	33		

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

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and will go directly to your server.