



Shelburne Pub Drink Menu

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

COCKTAILS

Cocktail for a Cause 12

Shiver My Whiskers | vodka. lime. Adrift Cranberry Liqueur. cranberry. mint.

Benefitting the South Pacific County Humane Society

Perfect Manhattan 12

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

Lavender G+T 13

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

Tequila Sour 11

tequila. mezcal. egg white. lime. simple.

Hemingway Daiquiri 10

rum. grapefruit. lime. luxardo maraschino.

Penicillin 12

scotch. lemon. ginger liqueur. honey simple.

Winter Spiced Cranberry Mule 13

vodka. adrift spiced cranberry liqueur. lime. ginger beer.

Starvation Alley Cosmo 12

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

Negroni 11

adrift gin. campari. sweet vermouth. orange peel.

St Germaine + Bubbles 12

elderflower liqueur. terra serena prosecco.

Irish Coffee 11

jameson. brown sugar. columbia river coffee.
whipped cream.

Classic Absinthe 13

traditionally served.

BEER

ON TAP

Rotating Fort George IPA 6.5

Rotating North Jetty Brewing 6

Rotating Buoy Beer Company 6

Rotating Finnriver Cider [12oz] 8

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

Cremant de Bordeaux Blanc Abbaye Jaillance NV, FR	11/33
Cava Rose Vega Medien [organic] NV, ES	7/21

WHITE

House White	7/21
Riesling Lone Birch '18, WA	7/21
Sauvignon Blanc Wither Hills '18, NZ	9/27
Chardonnay Joseph Drouhin '15, FR	12/36

ROSE

Mediterrane Rose Figueres '19, FR	12/36
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RED

House Red	7/21
Cabernet Balancing Act '15, WA	13/39
Pinot Noir Planet Oregon '18, OR	12/34
Malbec Catena Vista Flores '17, AR	9/27

WINE BY THE BOTTLE

BUBBLES

Brut Argyle '14, OR	36
Champagne Franck Pascal '16, FR	142
Prosecco Terre Di Marca '18, IT	36

OLD WORLD WHITE

Ribolla Gialla I Clivi '17, FR	45
Verdicchio Buscareto '16, IT	28
Macon Villages Domaine de la Verpaille, NV, FR	42

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

OLD WORLD RED

Chateauf-neuf-du-pape Domaine du Bannert '15, FR	105
Bordeaux Rouge Les Cailloux '18, FR	57
Lalande de Pomerol Chateau Moncets '16, FR	42

NEW WORLD RED

Red Blend Legendre Cellars '17, CA	36
Red Blend Patterson Cellars '17, WA	27
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

***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.