



Shelburne Pub Drink Menu

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

COCKTAILS

Perfect Manhattan 14

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

Sidecar 12

combier. cognac. lemon. simple.

Martinez 10

adrift distillers old tom gin. sweet vermouth.
luxardo maraschino. orange bitters.

Rusty Nail 10

scotch. atholl brose.

Tequila Sour 11

tequila. mezcal. egg white. lime. simple.

Old Cuban 11

barrelman aged rum. prosecco. mint. lime. simple.

Adrift Spiced Cranberry Mule 13

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

Mexican Coffee 10

tequila. adrift distillers coffee liqueur.
columbia coffee roasters coffee. whipped cream.

French Pearl 11

gin. lime. absinthe. simple. mint.

Chamomile Toddy 12

bourbon. beach house chamomile tea. honey simple. lemon.

Broken Negroni 13

campari. prosecco. sweet vermouth. orange twist.

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 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 Gungur 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 Terre Serena NV, IT	8/24	Rose Figuiere Mediterrane '19, FR	12/36
WHITE		RED	
House White	7/21	House Red	7/21
Chardonnay Joseph Drouhin '15, FR	12/36	Cabernet Balancing Act '15, WA	13/39

WINE BY THE BOTTLE

BUBBLES		OLD WORLD RED	
Champagne Franck Pascal '16, FR	142	Toscana Inarno Petrolo '12, IT	54
Brut Argyle '14, OR	36	Melon Merlot Chapeau '16, FR	35
ROSE		Poderi Elia Dolcetto D'alba '11, IT	29
Pinot Gris Rose Kelley Fox '17, OR	53	Chateauneuf-du-pape Domaine du Bannert '15, FR	105
OLD WORLD WHITE		Bordeaux L'Orangeri de Carnigan Cidallac '10, FR	35
Sauv Blanc Domaine du Tremblay '17, FR	42	NEW WORLD RED	
Vinho Verde Broadbent NV, PT	20	Red Blend Terra Blanca Onyx '10, WA	114
Ribolla Gialla I Clivi '17, FR	45	Pinot Noir Brickhouse Dijonaise '11, OR	115
Verdicchio Suscareto '16, IT	28	Pinot Noir Roco Wit's End '12, OR	79
Les Amethystes Macon Villages '16, FR	49	Pinot Noir Maison Bleue Liberty '09, WA	79
Gewurztraminer Dopff + Irion '15, FR	29	Malbec Abacela '14, OR	45
Dry Riesling Maximum Grunhauser '14, DE	34	Merlot Leonetti Cellars '12, WA	165
NEW WORLD WHITE		Cab Sauv Leonetti Cellars '11, WA	225
Chardonnay L'ecole '14, WA	42	Cab Sauv Januik '10, WA	84
Lynette Chardonnay Phelps Creek '14, OR	55	Cab Sauv Owen Roe '10, WA	139
Pinot Gris Cooper Mountain '15, OR	31	Cab Sauv Caymus Special 1 Selection '09, CA	255
Riesling Elk Cove '15, OR	36	Syrah Walter Dacon '08, WA	75
Riesling Woodlark '13, WA	31	Tempranacha Walter Dacon '09, WA	69
Sauv Blanc Cadaretta '15, WA	46	Grenache Legendre Cellars '16, CA	36

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.