

# SHELBURNE PUB

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



## COCKTAILS

Cocktail for a Cause | Gin Swings 12  
gin. lemon. earl grey simple. cocchi vermouth.  
benefitting Astoria Parks, Recreation & Community Foundation

Perfect Manhattan 13  
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.

Bee's Knees 11  
gin. honey simple. lemon. lemon twist.

Penicillin 12  
scotch. lemon. ginger liqueur. honey simple.

Cranberry Mule 13  
vodka. adrifting cranberry liqueur. lime. ginger beer.

Seelbach 13  
rye. combier. bubbles. angostura + peychaud bitters. orange twist.

Starvation Alley Cosmo 12  
adrift vodka. adrifting cranberry liqueur. lime. combier. simple.

Negroni 12  
adrift gin. campari. sweet vermouth. orange peel.

St Germaine + Bubbles 12  
elderflower liqueur. cremant de boreaux.

Honeysuckle 11  
rum. lime. honey simple.

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 6  
Coors Light 3.5  
Pacífico 4  
St. Pauli Girl [NA] 3  
Finnriver Farmstead Cider 22  
Seattle Cider 6

With the goal of bringing greater equity to our entire staff, we have added an additional 18% living wage fee. This fee goes directly back to all hourly employees in the form of higher wages, benefits, and a 7% commission to your server. Please take this into consideration when leaving an added gratuity for your server or bartender.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issue, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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

## WINE BY THE GLASS

### BUBBLES

Cremant de Bordeaux Blanc Abbaye Jaillance NV, FR 11/33  
Cava Rose Vega Medien [organic] NV, ES 8/24

### WHITE

House White 8/24  
Riesling Lone Birch '18, WA 8/24  
Sauvignon Blanc Wither Hills '18, NZ 10/30  
Chardonnay Joseph Drouhin '15, FR 13/39  
Pinot Gris Anne Amie Vineyards '21, OR 13/39

### ROSE

Mediterrane Rose Figueres '19, FR 10/30

### RED

House Red 8/24  
Cabernet Balancing Act '15, WA 13/39  
Pinot Noir Planet Oregon '18, OR 12/36  
Malbec Catena Vista Flores '17, AR 9/27

## WINE BY THE BOTTLE

### BUBBLES

Brut Argyle '14, OR 45  
Prosecco Terre Di Marca '18, IT 36

### OLD WORLD WHITE

Ribolla Gialla I Clivi '17, FR 45  
Sancerre Les Boursicottes '20, FR 63  
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  
Cordero di Montezemolo Langhe Nebbiolo '20, IT 50

### NEW WORLD RED

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  
Pinot Noir Compton Garden Series '18, OR 42  
Pinot Noir Patton Valley Estate '18, OR 51  
Petit Verdot Januik '18, WA 72