

SHELBURNE PUB

Happy Hour Daily 3 - 5pm | \$1 off beer, wine, well drinks



COCKTAILS

Cocktail/Mocktail for a Cause | Coming Up Roses 14
tequila. lemon. rose and honey simple. combier. rose sugared rim.
(n/a version available)
benefiting Columbia Pacific Heritage Museum

Perfect Manhattan 17
1776 rye. sweet vermouth. dry vermouth. angostura bitters.

Bee's Knees 12
adrift gin. honey simple. lemon. lemon twist.

Penicillin 15
scotch. ginger liqueur. lemon. honey simple.

Negroni 14
adrift gin. campari. sweet vermouth. orange peel.

Old Fashioned 13
bourbon. angostura bitters. orange peel. cherry.

Classic Absinthe 18
traditionally served.

Sicilian Martini 14
evoo-washed timberline vodka. dry vermouth. olive brine.
castelvetrano olives.

Campari Fizz 16
campari. grapefruit. lime. simple. egg white. soda water. grapefruit
peel.

Cranberry Margarita 14
tequila. lime. Adrift Distillers cranberry liqueur. agave. lime wheel.

Dark + Stormy 13
hamilton demerara rum. ginger beer. lime. angostura bitters. lime
wheel.

"Champagne" Cocktail 14
jaillance cremant de bordeaux blanc. angostura soaked sugar cube.
lemon twist.

BEER

ON TAP

Rotating Fort George IPA 9
Rotating North Jetty Brewing 7
Rotating Buoy Beer Company 7
Rotating Finnriver Cider [12oz] 9
Rotating Pilsner 7

BY THE BOTTLE

Old German 3.5
Fort George Vortex IPA 8
Coors Light 3.5
Pacifico 5
Best Day Brewing Kolsch Style [N/A] 6

gluten free = gf | vegetarian = v | vegan = v+
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.
Dine-in parties of six or more will be charged an automatic gratuity of 20%.

WINE BY THE GLASS

BUBBLES

Cremant de Bordeaux Blanc Abbaye Jaillance NV, FR 12/39
Cava Rose Vega Medien [organic] NV, ES 10/27

WHITE

House White 10/30
Sauvignon Blanc Bouchard Aine + Fils '21, FR 11/33
Chardonnay Joseph Drouhin '20, FR 15/48
Pinot Gris Anne Amie Vineyards '22, OR 13/43

ROSE

House Rose 10/30

RED

House Red 10/30
Cabernet Revelry '19, WA 14/47
Malbec Catena Vista Flores '19, AR 11/35
Pinot Noir Boedecker Cellars Compassion + Grace '17, OR 16/58

*Boedecker donates 5% of sales to nonprofits helping people experiencing homelessness.

WINE BY THE BOTTLE

BUBBLES

Brut Argyle '17, OR 70
Prosecco Terre Di Marca '21, IT 51

OLD WORLD WHITE

Ribolla Gialla I Clivi '20, FR 53
Sancerre Joseph Mellot '20, FR 74
Macon Villages Domaine de la Verpaille, NV, FR 57

NEW WORLD WHITE

Pinot Gris Cooper Mountain '22, OR 36
Sauv Blanc AGO '20, WA 57
Chardonnay Brickhouse '21, WA 68
Riesling Lone Birch '21, WA 30

OLD WORLD RED

Bordeaux Rouge Les Cailloux '20, FR 45
Lalande de Pomerol Chateau Moncets '18, FR 57
Cordero di Montezemolo Langhe Nebbiolo '20, IT 59

NEW WORLD RED

Red Blend Patterson Cellars '17, WA 33
Red Blend Vital Wines '19, WA 67
Red Blend Syncline Subduction '20, WA 75
Merlot Abeja '17, WA 125
Cab Sauv Reininger '18, WA 99
Pinot Noir Compton Garden Series '21, OR 57
Petit Verdot Januik '19, WA 91
Gamay Noir Anne Amie '21, OR 53