

# SHELBURNE PUB

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



## COCKTAILS

Cocktail/Mocktail for a Cause | Unicorn Radler 14  
grapefruit. starvation alley cranberry. ginger beer. montucky cold snack  
beer. dehydrated citrus. (n/a version available)  
*benefiting Lower Columbia Q Center*

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 13/39  
Cava Rose Vega Medien [organic] NV, ES 12/27

### WHITE

House White 11/30  
Sauvignon Blanc Bouchard Aine + Fils '21, FR 12/33  
Chardonnay Joseph Drouhin '20, FR 15/48  
Pinot Gris Anne Amie Vineyards '22, OR 14/43

### ROSE

House Rose 11/30

### RED

House Red 11/30  
Cabernet Revelry '19, WA 14/47  
Malbec Catena Vista Flores '19, AR 12/35  
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