



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2026 Spring Menu—March 25th through July 14th

Place your order online or contact us at:
cateringrequest@elephantsdeli.com | 503.937.1099

Delivery available! Or pick up your order from our NW 22nd, Cedar Hills, and Lake Oswego stores or our Central Kitchen in SE Portland.

Availability is subject to change day-to-day.
Please, order no later than 3pm two days prior to your event.

We include an automatic 16% service charge for all deliveries and a 5% service charge for all pick-ups. This service charge helps to provide pay equity throughout our team, and it is much appreciated. If you choose to add additional gratuity for your driver, it is even more appreciated and will go directly to those individuals. Thank you!



df:dairy-free, wf:wheat-free, v:vegetarian, vg:vegan

Items are prepared in a kitchen that uses soy, wheat, dairy, nuts, and seeds.
Consuming raw or under-cooked eggs, meats, or seafood
may increase the risk of food-borne illness.

Breakfast

Breakfast sandwiches, burritos, frittatas, and quiche are served hot.

BACON BREAKFAST SANDWICH 8.00

Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on a Dos Hermanos English muffin—contains: egg, milk, wheat

SUNRISE BACON BURRITO 8.95

Eggs, bacon, black beans, zucchini, bell peppers, onions, cheddar cheese, jalapeños, sour cream, and cilantro in a flour tortilla—contains: egg, milk, wheat

BLACK BEAN BREAKFAST BURRITO 8.95

Plant-based eggs, black beans, hashbrowns, vegan cream cheese, bell peppers, onions, jalapeños, Cholula sauce, and cilantro in a flour tortilla—df, vg contains: wheat

SAUSAGE FRITTATA 75.00

Baked breakfast casserole with eggs, potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs—wf contains: egg, milk

VEGGIE FRITTATA 75.00

Baked breakfast casserole with eggs, cheddar and Swiss cheese, potatoes, zucchini, mushrooms, scallions, and herbs—wf, v contains: egg, milk

QUICHE LORRAINE 40.00

With eggs, bacon, and Gruyère—contains: egg, milk, wheat

GREEK YOGURT PARFAIT 6.95

Elephant's granola with Greek yogurt and blueberry chia compote—v contains: milk, tree nut

BLUEBERRY COCONUT OVERNIGHT OATS 4.5

Elephant's muesli made with gluten-free oats, raisins, almonds, coconut, and dried cranberries with chia pudding and blueberry jam—df, wf, vg contains: tree nut

BANANA BREAD 19.95

A classic treat with pecans and a hint of vanilla—v contains: egg, wheat, milk, tree nut

MARIONBERRY SCONE 4.5

Full of marionberries and a touch of vanilla—v contains: egg, milk, wheat

CONTINENTAL BREAKFAST TRAY 35.00

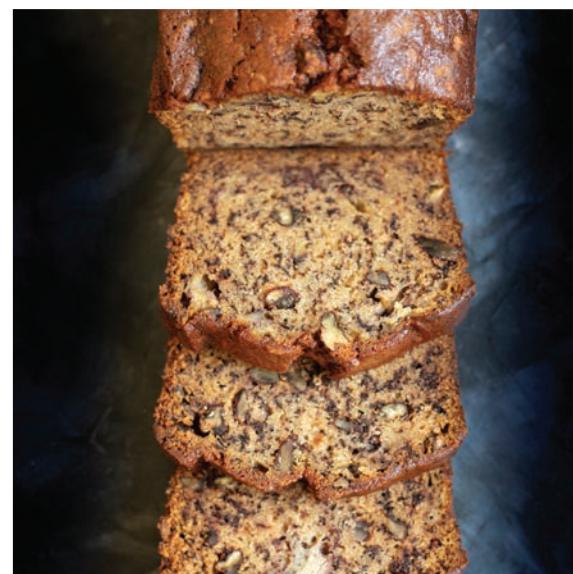
Marionberry scones, biscuits, croissants, and bagels served with strawberry jam and cream cheese—v contains: egg, milk, wheat

MORNING PASTRY TRAY 45.00

An assortment of fresh baked treats—banana bread slices, mini muffins, and marionberry scones—v contains: egg, wheat, milk, tree nut

FRESH FRUIT TRAY 70.00

Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries—df, wf, vg



Sandwich Boxes

In traditional deli style, each sandwich is wrapped in deli paper and cut in half. They're easy to serve or grab right out of the box.

ELEPHANTS CLASSIC SANDWICH BOX

1 Turkey & Cheddar, 1 Ham & Swiss, 1 Turkey Club,
1 Caprese, 1 Seasonal Vegan Wrap

small

55.00
(serves 5-8)

ELEPHANTS CLASSIC SANDWICH BOX

3 Turkey & Cheddar, 3 Ham & Swiss, 3 Turkey Club,
2 Caprese, 1 Seasonal Vegan Wrap

medium

125.00
(serves 12-16)

ELEPHANTS CLASSIC SANDWICH BOX

5 Turkey & Cheddar, 4 Ham & Swiss, 4 Turkey Club,
4 Caprese, 3 Seasonal Vegan Wrap

large

205.00
(serves 20-30)

VERY VEGGIE SANDWICH BOX

2 Caprese, 1 Curried Chickpea, 2 Seasonal Vegan Wrap

45.00

(serves 5-8)

DELI SALAD SANDWICH BOX

2 Chicken Salad, 2 Albacore Tuna Salad, 1 Egg Salad

45.00

(serves 5-8)

CUSTOM SANDWICH BOX

Select any combination of sandwiches from the list below
Sandwiches are \$10.5 each, wheat-free buns available for \$3 each

custom

TURKEY CLUB

bacon, mayonnaise, Swiss, tomato, and lettuce on French white—
contains: egg, milk, wheat

TURKEY & CHEDDAR

Turkey, mayonnaise, cheddar, tomato, and lettuce on multigrain—
contains: egg, milk, wheat

JAMBON DE PARIS

with ham, Gruyère, butter, and Dijon on a demi baguette—
contains: milk, wheat

HAM & SWISS

with mayonnaise, mustard, and lettuce on multigrain—
contains: egg, milk, wheat

CHICKEN SALAD SANDWICH

with celery, capers, and a touch of tarragon on multigrain—df
contains: egg, wheat, fish

CURRIED CHICKPEA SANDWICH

with celery, raisins, and Major Grey's chutney on French white—df, vg
contains: wheat

CAPRESE

Roma tomatoes, fresh mozzarella, basil, and basil oil on ciabatta—v
contains: milk, wheat

ALBACORE TUNA SALAD

with tomato, pickle, and lettuce on multigrain—df contains: egg, wheat, fish

EGG SALAD

Egg salad on multigrain—df, v contains: egg, wheat

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, mixed greens, carrots, scallions, vegan mayonnaise,
and our soy ginger dressing—df, vg contains: wheat, sesame, soy



We respectfully decline substitutions and limit subtractions to allergy and dietary needs only. Thank you!

Salads

Three-pound or three-quart minimum per item

FRESH FRUIT SALAD

A mix of honeydew, cantaloupe, pineapple, grapes, and blueberries—**df, wf, vg**

13.00
(pound)



GREEK METALA ORZO SALAD

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices—**v contains: milk, wheat**

13.50
(pound)

SESAME NOODLES

Noodles with our sweet and spicy sesame dressing—**df, vg contains: wheat, soy, sesame**

14.00
(pound)

QUINOA & BLACK BEAN SALAD

With black beans, cabbage, carrots, cilantro & scallions and a smoky lime dressing—**df, wf, vg contains: soy**

13.50
(pound)

CAPRESE PASTA SALAD

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil—**v contains: milk, wheat**

13.50
(pound)

AMERICAN POTATO SALAD

Potatoes tossed with mayonnaise and seasonings along with onions, eggs, and pickle relish—**df, wf, v contains: egg**

9.00
(pound)

WILLAMETTE VALLEY SALAD

Mixed greens with hazelnuts, blue cheese, apples, and raspberry vinaigrette—**wf, v contains: milk, tree nut**

13.95
(quart)

SEASONAL HOUSE SALAD

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing—**df, wf, vg**

13.95
(quart)

CHOP CHOP SALAD

Romaine, turkey, salami, provolone cheese, garbanzos, scallions, Mama Lil's peppers, and our balsamic vinaigrette—**wf contains: milk**

13.95
(quart)

CHICKEN CAESAR SALAD

Romaine, chicken breast, hard-boiled egg, croutons, and our Caesar dressing—**contains: egg, milk, wheat, fish**

13.95
(quart)

CLASSIC COBB SALAD

Romaine, chicken breast, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette—**wf contains: egg, milk**

13.95
(quart)



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Soups

Our soups rotate throughout the season, please note dates. All are served hot.

TOMATO ORANGE

A creamy, dreamy tomato soup with a twist of orange—wf, v
contains: milk

52.00
(serves 8-12)

MAMA LEONE'S

Our signature Italian chicken soup with tomato, onion, celery, spinach, and herbs, and a touch of cream—contains: milk, wheat

52.00
(serves 8-12)

ELEPHANTS CURE CHICKEN SOUP

Chicken, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock—df, wf

52.00
(serves 8-12)

BEEF & BARLEY available until April 21st

Tender bites of beef, cooked with barley, carrots, onion, celery, leeks, and tomato simmered in beef stock—df contains: wheat

52.00
(serves 8-12)

INDIAN SPICED LENTIL SOUP

Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock—df, wf, vg

52.00
(serves 8-12)

CLAM CHOWDER available until May 19th

A creamy chowder with, potatoes, leeks, onions, celery, and just the right seasonings—contains: milk, wheat, shellfish

52.00
(serves 8-12)

POTATO LEEK SOUP available May 20th to June 16th

A creamy medley of potatoes, leeks, and spices—wf, v
contains: milk

52.00
(serves 8-12)

CHICKEN LIME TORTILLA available June 17th to July 14th

Chicken simmered in our house-made chicken stock with onions, poblanos, jalapeños, tomatoes, corn, and seasonings—df, wf

52.00
(serves 8-12)



Bread

DINNER ROLLS

House baked, perfect for soup—v contains: egg, milk, wheat

11.00
(pack of six)

FOCACCIA

House baked, sliced or whole loaf—df, vg contains: wheat

5.00
(loaf)

BUTTER PAT

Individual butter serving—v contains: milk

.30

Hors D’Oeuvres

These items require a three-dozen or three-pound minimum per item

TERIYAKI SALMON BITES

Served with our tangy wasabi dipping sauce—*df, wf*
contains: egg, fish, sesame, soy

41.00
(pound)



SPICED LAMB KOFTA served hot

Lamb meatballs made with ginger, garlic, and serrano peppers, served with tomato yogurt curry sauce—*wf* contains: egg, milk

36.00
(pound)

ZUCCHINI STUFFED MUSHROOMS served hot

Now vegan! Stuffed with zucchini, kale, and mixed vegetables with vegan cream cheese and lemon—*df, wf, vg*

29.00
(dozen)

DUNGENESS CRAB CAKES served hot

Dungeness crab and shrimp with seasoned breadcrumbs; served with our chili-lime aioli—*df* contains: egg, wheat, fish, shellfish

40.00
(dozen)

MISO EGGPLANT ROUNDS

Fried Japanese eggplant slices drizzled with a miso sake glaze and topped with Peppadew peppers and green onions—*df, wf, vg*
contains: soy

24.00
(dozen)

ARANCINI PRIMAVERA served hot

Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese—*v* contains: egg, milk, wheat

20.00
(dozen)

SMASHED POTATOES

Roasted potatoes topped with a spicy avocado hummus and garnished with cilantro, corn, and black beans—*df, wf, vg*
contains: sesame

20.00
(dozen)

BLACK BEAN CAKES served hot

Bite-sized black bean cakes with scallions, bell pepper, cilantro, and seasonings, served with our tangy cabo sauce—*df, wf, vg*

20.00
(dozen)



Party Trays

Our colorful trays make party planning easy.

SESAME RICE & SUSHI BITES

*Rainbow veggie sushi rolls and sesame rice canapes; served with pickled zucchini and teriyaki dipping sauce—df, vg
contains: sesame, soy*

70.00
(serves 10-15)

CRUDITÉS TRAY

*An array of fresh vegetables including carrots, bell peppers, jicama, romanesco, Belgian endive, and watermelon radishes served with house-marinated artichokes, hummus, and Greek feta dip—wf, v
contains: egg, milk, tree nut, sesame*

70.00
(serves 5-10)

120.00
(serves 20-30)



CHARCUTERIE & CHEESE TRAY

3-Month Manchego, 2-Year aged white cheddar, Goat Cheese & Pistachio Spread, Toscano salami, Calabrese salami, coppa, Greek olive mix, Valencia almonds, dried apricots, fig spread, Dijon mustard, garnished with rosemary and edible flowers; served with crackers—contains: milk, tree nut (only crackers contain wheat, sesame, or soy)

90.00
(serves 6-15)

150.00
(serves 12-25)



MEDITERRANEAN MEZZE TRAY

Hummus, Greek feta dip, tzatziki sauce, dolmas, colorful minced salad, cucumber slices, roasted vegetables in a zaatar herb sauce, marinated olives, and seasoned pita—v contains: egg, milk, wheat, tree nut, sesame

100.00
(serves 10-20)

HOUSE TORTILLA CHIPS & DIPS

Our fresh salsa, guacamole, and bean dip; served with our house-made tortilla chips—df, wf, vg

40.00
(serves 10-15)

60.00
(serves 20-30)



CROSTINI TRAY WITH SPREADS

Slices of toasted baquette served with mushroom almond pâté, truffled pea farce, and olive tapenade—v contains: milk, wheat, tree nut

60.00
(serves 20-30)

90.00
(serves 6-15)

150.00
(serves 12-25)



CHEESE BOARD

Camembert le Pommier, 3-Month Manchego, aged Gouda, Danish blue cheese, 2-Year aged white cheddar, Greek olive mix, Valencia almonds, dried apricots, fig spread, honey, garnished with rosemary and edible flowers; served with crackers—v contains: milk, tree nut (only crackers contain wheat, sesame, or soy)

Party Trays

Our colorful trays make party planning easy.

DEVILED EGGS TRIO

An assortment of flavors including curried eggs with a touch of Major Grey's chutney, beautiful beet-colored eggs topped with flaky lox, and the traditional classic with mustard, a dash of hot sauce, and pomegranate seeds—df, wf **contains: egg, fish, tree nut**

110.00
(serves 10-20)



TEA SANDWICHES

A delicious variety of sandwiches including chicken salad, egg salad, curried chickpea, and cucumber—**contains: egg, milk, wheat, fish**

70.00
(serves 8-15)

105.00
(serves 12-25)



POACHED SHRIMP TRAY

Tail-on poached shrimp, garnished with lemon and dill and served with three tangy sauces—traditional cocktail sauce with horseradish; a lemongrass dipping sauce with tamari, cilantro, and ginger; plus a bang bang sauce with sriracha and sweet chili sauce—df, wf **contains: egg, fish, shellfish**

110.00
(serves 10-20)

100.00
(serves 10-15)

180.00
(serves 20-30)



SOUVLAKI TRIO new

A trio of our favorite skewers—Salt & Pepper beef, Chicken Souvlaki, and Grilled shrimp, garnished with cucumber; served with our tzatziki and zaatar chimichurri dipping sauces—wf **contains: milk, sesame, shellfish**

70.00
(serves 6-10)

120.00
(serves 12-20)



ANTIPASTO TRAY

Molinari salami, Daniele prosciutto, Castelvetrano olives, oil cured olives, mascarpone, bocconcini, marinated shrimp, giardiniera (with pepperoncini, peppadews, cauliflower, carrots, and olives), bacon jam; served with focaccia and sesame rice crackers — **contains: milk, wheat, soy, shellfish (crackers contain sesame, soy)**

Entrées

Three-pound / three-dozen minimum per item—except for the roasted stuffed pepper, vegetable moussaka, and the Wagyu steak tray

BOURBON PEACH GLAZED BEEF served hot

Tender beef braised with our bourbon peach glaze and fresh grilled peaches—df contains: wheat, soy

40.00
(pound)

BUTTERMILK FRIED CHICKEN

Fried chicken breasts coated with seasoned bread crumbs, and served with our roasted garlic ranch—contains: egg, milk, wheat

22.00
(pound)

APRICOT CHICKEN TAGINE served hot new

Boneless chicken thighs braised with carrots, onions, almonds, dried apricots, green olives, cilantro, saffron, garlic and other seasonings—df, wf contains: tree nut

24.00
(pound)



BAKED VEGETABLE MOUSSAKA served hot new

Slices of eggplant, potatoes, and zucchini, layered with a spiced lentil stew, then topped with a rich bechamel sauce and baked until golden—v contains: egg, milk, wheat

75.00
(serves 6-8)



ROASTED STUFFED PEPPERS served hot

Red bell peppers stuffed with a mix of spiced rice, lentils, tempeh, carrots, and broccoli, then drizzled with our tahini sauce—df, wf, vg contains: sesame, soy

15.00
(each)

WAGYU FLAT IRON STEAK TRAY

Expertly grilled flat iron steak served with green peppercorn sauce and creamy horseradish—wf contains: egg, milk, fish

220.00
(serves 10-20)



SALMON WITH CUCUMBER DILL SAUCE served hot

Roasted salmon fillets, delicately seasoned, and served with our creamy cucumber dill sauce—wf contains: egg, milk, fish

41.00
(pound)



Side Dishes

Three-pound minimum per item—except for the grilled seasonal vegetable tray

ROASTED CARROT & FENNEL MÉLANGE served hot new

Lightly roasted carrots, fennel, shallots tossed with olive oil, lemons, and thyme—df, wf, vg

18.00
(pound)



BROCCOLINI

Broccolini tossed with olive oil, garlic, and red pepper—df, wf, vg

20.00
(pound)

GARLIC RICE

Jasmine rice seasoned with garlic and onion—df, wf, vg

14.00
(pound)

SPICED RICE & LENTILS served hot

Basmati rice tossed with lentils, tomatoes, onions, and seasonings with a soy tahini sauce—df, wf, vg contains: soy

14.00
(pound)

BROCCOLINI PASTA SALAD new

Farfalle pasta tossed with broccolini, goat cheese, roasted tomatoes, marinated artichokes, grape tomatoes, and arugula with a garlic lemon dressing—v contains: milk, wheat

24.00
(pound)

WATERMELON FETA SALAD

watermelon bites tossed with arugula, and feta cheese in a refreshing mint dressing—wf, v contains: milk

24.00
(pound)

FRESH FRUIT TRAY

Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries—df, wf, vg

70.00
(serves 10-15)

GRILLED SEASONAL VEGETABLE TRAY

Yukon potatoes, broccolini, zucchini, portobella mushrooms, red bell peppers, and red onion, grilled with olive oil and served with our mustard & basil vinaigrette—df, wf, vg

120.00
(serves 20-30)

70.00
(serves 8-10)

120.00
(serves 15-20)

BALELA SALAD

Chickpeas, cucumbers, bell peppers, tomatoes, parsley, mint, and green onions drizzled with lemon juice, garlic, olive oil and other seasonings—df, wf, vg

16.00
(pound)

RICE PILAF served hot

Fluffy rice seasoned with onions, cherries, pistachios, butter, orange juice, cinnamon, and orange zest—wf, v contains: milk, tree nut

14.00
(pound)

COUNTRY CORN PIE served hot

Corn, butter, Tillamook cheddar, green chiles—v contains: milk, egg, wheat

55.00



Casseroles

Served hot, these delicious and cozy casseroles are perfect for feeding groups.

CHICKEN ENCHILADA VERDE

Chicken layered with tortillas and cheddar & Monterey Jack cheeses smothered in a tomatillo salsa with cilantro—wf
contains: milk

75.00

(serves 8-10)



VEGETARIAN ENCHILADA ROJA

Corn tortillas filled with sautéed vegetables and cheese, covered in a zesty red sauce, and topped with cheddar and Monterey Jack cheeses—wf, v contains: milk

75.00

(serves 8-10)

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits—contains: egg, milk, wheat

75.00

(serves 8-10)

LASAGNA BOLOGNESE

Tender lasagna noodles layered with meaty Bolognese ragu, mozzarella, provolone, and Romano cheeses, topped with Parmesan cheese—contains: egg, milk, wheat

75.00

(serves 8-10)

LASAGNA MARINARA

Tender lasagna noodles layered with a bright, tangy marinara sauce and soft herbed cheese, topped with Parmesan—v
contains: egg, milk, wheat

75.00

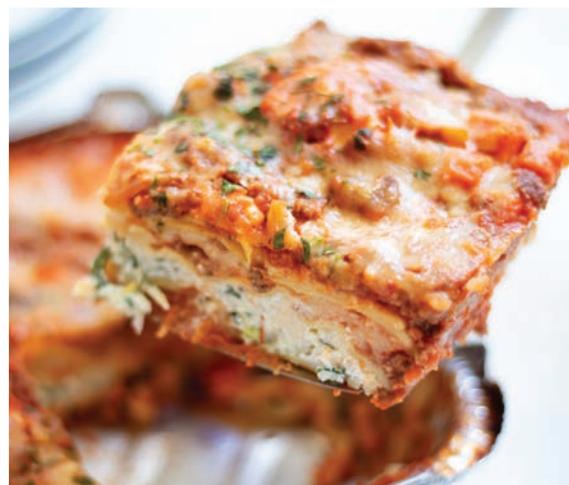
(serves 8-10)

MACARONI & CHEESE

Cavatappi pasta in a cheddar cheese sauce with a hint of Dijon mustard and topped with breadcrumbs and parsley—v
contains: milk, wheat

68.00

(serves 8-10)



Sweet Treats

From cookies to mini cupcakes.

BIG COOKIES

Pick your favorite flavor—chocolate chip, cowboy (oatmeal chocolate chip), double chocolate, oatmeal raisin, or our seasonal cookie—v **contains: egg, milk, wheat** (chocolate chips contain soy and seasonal cookies may contain peanuts, nuts, or soy)

3.50
(each)

21.00
(half-dozen)

SHORTBREAD COOKIES

Delicious elephant shaped shortbreads—v **contains: milk, wheat**

15.00
(half-dozen)

FROSTED SHORTBREAD —three days notice required—

Our seasonally decorated shortbread cookies half-dipped in frosting—v **contains: egg, milk, wheat**

19.50
(half-dozen)

DING DONG CAKE

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache—v **contains: egg, milk, wheat**

11.95

RASPBERRY BERET

A light and creamy custard topped with raspberry purée—wf, v **contains: milk**

6.00

CHOCOLATE MOUSSE

Light fluffy mousse made with chocolate and a hint of vanilla—wf, v **contains: egg, milk, soy**

6.00

MINI CUPCAKES —three days notice required—

Your choice of yellow or chocolate cupcake with either Swiss vanilla or chocolate buttercream frosting—v **contains: egg, milk, wheat**

3.00
(each)

BIG COOKIE PLATTER

Our favorites—chocolate chip, cowboy (oatmeal chocolate chip), double chocolate with sea salt, oatmeal raisin, and elephant shaped shortbreads—v **contains: egg, milk, wheat, soy**

30.00
(serves 10)

40.00
(serves 15)

50.00
(serves 20)

PETITE COOKIE TRAY

Four of our favorites— chocolate chip, double chocolate, oatmeal raisin, and elephant shaped shortbreads—v **contains: egg, milk, wheat, soy**

35.00
(serves 10-15)

55.00
(serves 15-25)

MACARON TRAY —three days notice required—

Farina Bakery's French macarons—raspberry, lemon, pistachio, and salted caramel—wf, v **contains: egg, milk, tree nut**

75.00
(serves 15-20)

GOURMET PETITE DESSERTS

Chocolate mousse tartlets, chocolate coconut truffles, lemon raspberry cheesecakes, ricciarelli, and Italian thumbprints with raspberry jam—v **contains: egg, milk, wheat, tree nut, soy**

60.00
(serves 10-15)

110.00
(serves 20-30)



Wine & More

red wine

AYRES PERSPECTIVE RIBBON RIDGE	33.00
<i>An Oregon wine, juicy berries and cherries with notes of boysenberry, cinnamon, and tobacco</i>	
BOOKWALTER NOTEBOOK RED	20.00
<i>This Washington red is bright and vibrant with notes of Rainer cherry, plum, and spice</i>	
MCKINLAY VINEYARDS PINOT NOIR	26.00
<i>This light and juicy Oregon Pinot has hints of cherry and berry fruit with an elegant finish</i>	

sparkling & rosé

GRATIEN & MEYER CREMANT DE LOIRE	25.00
<i>Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white</i>	
TORRE ORIA CAVA BRUT	18.00
<i>Green apple and juicy citrus fruits highlight this Spanish cava brut with a bright mineral finish</i>	
DUCHÉ DE LONGUEVILLE	12.00
FRENCH SPARKLING CIDER – zero proof –	
<i>A dry cider that offers lots of freshness, apple aromas, and lively effervescence</i>	
VETRICCE ROSÉ	21.00
<i>This French rosé has aromas of peaches, cherries, and red currants—refreshing and harmonious</i>	

white wine

PIKE ROAD PINOT GRIS	22.00
<i>A Willamette Valley wine, fruit-forward and vibrant with character and complexity</i>	
PATZ & HALL CHARDONNAY	24.00
<i>From the Sonoma Coast—fresh fruit abounds with aromas of granny smith apple, orange, and pear</i>	
ROCKS OF BAWN SHAFTS AND FURROW	26.00
<i>From Washington—styled after a White Bordeaux with fig flavors that contrast beautifully with the fragrant aromas</i>	

craft hard seltzers

STRAIGHTAWAY ORGANIC BLACK TEA	10.00
VODKA SODA	<i>(each)</i>
<i>Organic vodka, black tea, lemon, currant</i>	

STRAIGHTAWAY GIN FIZZ	10.00
<i>House gin blend, lemon, lime, orange flower water</i>	<i>(each)</i>

beer, cider, and zero proof

NORTHWEST CRAFT BREWS	6.00
<i>We offer a rotating selection of local beers. Please inquire about our current selection</i>	<i>(each)</i>

SEASONAL CIDER	6.00
<i>Portland Cider Co.—Kinda Dry</i>	<i>(each)</i>

HAPPY MOUNTAIN KOMBUCHA – zero proof –	6.00
<i>Passionfruit</i>	<i>(each)</i>

ATHLETIC BREWING BEER – zero proof –	6.00
<i>Please inquire about our current selection</i>	<i>(each)</i>

Signature Cocktails

bourbon

BUSH & BARREL

Bourbon, rooibos tea, rhubarb purée, lemon, rhubarb bitters

DEMERAZA OLD FASHIONED

Buffalo Trace bourbon, Demerara syrup, Angostura bitters, and an orange twist

gin

THAI GIN & TONIC

Thai lime gin, Fever Tree Tonic, peach bitters, and lime

PARISIAN GIN FIZZ

Gin, St. Germain, lemon juice, soda water

NEGRONI

Gin, Campari, sweet Vermouth

CARDAHONEY BEES KNEES

Gin, honey syrup, and lemon juice

rum

DARK & STORMY

Rum, Cock 'n Bull ginger beer, and lime

CARIBBEAN TEA PARTY

Rum, Meyer Limoncello, OJ, Earl Grey tincture, and honey

vodka

PROVENCE LEMON DROP

Vodka, lemon juice, and lavender syrup

BLOODY MARY

House-made bloody mary mix, vodka, and lime

CUCUMBER ELDERFLOWER SPRITZ

Cucumber & lime juices, elderflower syrup, and splash of Cava

tequila

BALSAMIC STRAWBERRY MARGARITA

with fresh strawberries, lime juice, and balsamic vinegar

MEZCAL MARGARITA

Mezcal, Harlequin, lime juice, orange juice, and agave

Zero-Proof Cocktails

ELDERFLOWER LEMON DROP

Stirrings Lemon Drop syrup, Giffard elderflower liqueur

MULE'S ON THE WAGON

DHOS gin-free spirit, Cock & Bull ginger beer, and lime juice

Beverages

SODAS	2.25
Coke and diet coke	(each)
POLAR SELTZER	2.25
Ginger lime, grapefruit, lemon, and black cherry	(each)
SAN PELLEGRINO	2.50
Aranciata, limonata	(each)
GOLD PEAK TEA	3.25
Unsweetened – 3.25 / each	(each)
APPLE JUICE	3.25
ELEPHANTS BOTTLED WATER	2.00
STUMPTOWN COFFEE	34.00
Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins	(serves 12)
STEVEN SMITH TEAS	34.00
An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins	(serves 12)