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 *(serves 8-10)*
*Baked breakfast casserole with eggs, potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs—****wf*** ***contains: egg, milk***

VEGGIE FRITTATA — 75.00 *(serves 8-10)*
*Baked breakfast casserole with eggs, cheddar and Swiss cheese, potatoes, zucchini, mushrooms, scallions, and herbs—****wf, v*** ***contains: egg, milk***

QUICHE LORRAINE — 40.00 *(serves 6-8)*
*With eggs, bacon, and Gruyère—****contains: egg, milk, wheat***

GREEK YOGURT PARFAIT — 6.95
*Elephants granola with Greek yogurt and blueberry chia compote—****v*** ***contains: milk, tree nut***

COCONUT CHIA PARFAIT — 7.95
*Elephants muesli with coconut chia pudding and mango—****df, wf, vg*** ***contains: tree nut***

BANANA BREAD — 19.95 *(serves 8-10)*
*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 *(serves 8-10)* 45.00 *(serves 10-15)*
*Marionberry scones, biscuits, croissants, and bagels served with strawberry jam and cream cheese—****v*** ***contains: egg, milk, wheat***

MORNING PASTRY TRAY — 35.00 *(serves 8-10)* 45.00 *(serves 10-15)*
*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 *(serves 10-15)* 120.00 *(serves 20-30)*
*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 — **small** 55.00 *(serves 5-8)*
1 Turkey & Cheddar, 1 Ham & Swiss, 1 Turkey Club, 1 Caprese, 1 Seasonal Vegan Wrap

ELEPHANTS CLASSIC SANDWICH BOX — **medium** 125.00 *(serves 12-16)*
3 Turkey & Cheddar, 3 Ham & Swiss, 3 Turkey Club, 2 Caprese, 1 Seasonal Vegan Wrap

ELEPHANTS CLASSIC SANDWICH BOX — **large** 205.00 *(serves 20-30)*
5 Turkey & Cheddar, 4 Ham & Swiss, 4 Turkey Club, 4 Caprese, 3 Seasonal Vegan Wrap

VERY VEGGIE SANDWICH BOX — 45.00 *(serves 5-8)*
2 Caprese, 1 Curried Chickpea, 2 Seasonal Vegan Wrap

DELI SALAD SANDWICH BOX — 45.00 *(serves 5-8)*
2 Chicken Salad, 2 Albacore Tuna Salad, 1 Egg Salad

CUSTOM SANDWICH BOX — custom
Select any combination of sandwiches from the list below
Sandwiches are $10.5 each, wheat-free buns available for $3 each

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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 — 13.00 (pound)
A mix of honeydew, cantaloupe, pineapple, grapes, and blueberries— ***df, wf, vg***

GREEK METALA ORZO SALAD — 13.50 (pound)
*Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices—****v*** ***contains: milk, wheat***

SESAME NOODLES — 14.00 (pound)
Noodles with our sweet and spicy sesame dressing— ***df, vg***
contains: wheat, soy, sesame

QUINOA & BLACK BEAN SALAD — 13.50 (pound)
*With black beans, cabbage, carrots, cilantro & scallions and a smoky lime dressing—****df, wf, vg*** ***contains: soy***

CAPRESE PASTA SALAD — 13.50 (pound)
*Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil—****v*** ***contains: milk, wheat***

AMERICAN POTATO SALAD — 9.00 (pound)
*Potatoes tossed with mayonnaise and seasonings along with onions, eggs, and pickle relish—****df, wf, v*** ***contains: egg***

WILLAMETTE VALLEY SALAD — 13.95 (quart)
*Mixed greens with hazelnuts, blue cheese, apples, and raspberry vinaigrette—****wf, v*** ***contains: milk, tree nut***

SEASONAL HOUSE SALAD — 13.95 (quart)
Arugula, mixed greens, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing— ***df, wf, vg***

CHOP CHOP SALAD — 13.95 (quart)
*Romaine, turkey, salami, provolone cheese, garbanzos, scallions, Mama Lil's peppers, and our balsamic vinaigrette—****wf***
contains: milk

CHICKEN CAESAR SALAD — 13.95 (quart)
*Romaine, chicken breast, hard-boiled egg, croutons, and our Caesar dressing—****contains: egg, milk, wheat, fish***

CLASSIC COBB SALAD — 13.95 (quart)
*Romaine, chicken breast, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette—****wf***
contains: egg, milk

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

Soups

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

TOMATO ORANGE — 52.00 *(serves 8-12)*
*A creamy, dreamy tomato soup with a twist of orange—**wf, v** **contains: milk***

MAMA LEONE'S — 52.00 *(serves 8-12)*
*Our signature Italian chicken soup with tomato, onion, celery, spinach, and herbs, and a touch of cream—**contains: milk, wheat***

ELEPHANTS CURE CHICKEN SOUP — 52.00 *(serves 8-12)*
*Chicken, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock—**df, wf***

BEEF & BARLEY *available until April 21st* — 52.00 *(serves 8-12)*
*Tender bites of beef, cooked with barley, carrots, onion, celery, leeks, and tomato simmered in beef stock—**df** **contains: wheat***

INDIAN SPICED LENTIL SOUP — 52.00 *(serves 8-12)*
*Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock—**df,wf,vg***

CLAM CHOWDER *available until May 19th* — 52.00 *(serves 8-12)*
*A creamy chowder with, potatoes, leeks, onions, celery, and just the right seasonings— **contains: milk, wheat, shellfish***

CHICKEN LIME TORTILLA *available May 20th to July 14th* — 52.00 *(serves 8-12)*
*Chicken simmered in our house-made chicken stock with onions, poblanos, jalapeños, tomatoes, corn, and seasonings—**df,wf***

Bread

DINNER ROLLS — 11.00 *(pack of six)*
*House baked, perfect for soup—**v** **contains: egg, milk, wheat***

FOCACCIA — 5.00 *(loaf)*
*House baked, sliced or whole loaf—**df, vg** **contains: wheat***

BUTTER PAT — .30
*Individual butter serving—**v** **contains: milk***

Hors D'Oeuvres

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

TERIYAKI SALMON BITES — 41.00 *(pound)*
*Served with our tangy wasabi dipping sauce—**df, wf***
contains: egg, fish, sesame, soy

SPICED LAMB KOFTA *served hot* new — 36.00 *(pound)*
*Lamb meatballs made with ginger, garlic, and serrano peppers, served with tomato yogurt curry sauce—**wf*** ***contains: egg, milk***

ZUCCHINI STUFFED MUSHROOMS *served hot* — 29.00 *(dozen)*
*Now vegan! Stuffed with zucchini, kale, and mixed vegetables with vegan cream cheese and lemon—**df, wf, vg***

DUNGENESS CRAB CAKES *served hot* — 40.00 *(dozen)*
*Dungeness crab and shrimp with seasoned breadcrumbs; served with our chili-lime aioli—**df*** ***contains: egg, wheat, fish, shellfish***

MISO EGGPLANT ROUNDS — 24.00 *(dozen)*
*Fried Japanese eggplant slices drizzled with a miso sake glaze and topped with Peppadew peppers and green onions—**df, wf, vg***
contains: soy

ARANCINI PRIMAVERA *served hot* — 20.00 *(dozen)*
*Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese—**v*** ***contains: egg, milk, wheat***

SMASHED POTATOES — 20.00 *(dozen)*
*Roasted potatoes topped with a spicy avocado hummus and garnished with cilantro, corn, and black beans—**df, wf, vg***
contains: sesame

BLACK BEAN CAKES *served hot* — 20.00 *(dozen)*
*Bite-sized black bean cakes with scallions, bell pepper, cilantro, and seasonings, served with our tangy cabo sauce—**df, wf, vg***

Party Trays

Our colorful trays make party planning easy.

SESAME RICE & SUSHI BITES
70.00 *(serves 10-15)*

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

CRUDITÉS TRAY
70.00 *(serves 5-10)*
120.00 *(serves 20-30)*

*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

CHARCUTERIE & CHEESE TRAY
90.00 *(serves 6-15)*
150.00 *(serves 12-25)*

*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)***

MEDITERRANEAN MEZZE TRAY new
100.00 *(serves 10-20)*

*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***

HOUSE TORTILLA CHIPS & DIPS
40.00 *(serves 10-15)*

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

CROSTINI TRAY WITH SPREADS
60.00 *(serves 20-30)*

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

CHEESE BOARD
90.00 *(serves 6-15)*
150.00 *(serves 12-25)*

*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

110.00
(serves 10-20)

*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***

TEA SANDWICHES

70.00
(serves 8-15)

105.00
(serves 12-25)

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

POACHED SHRIMP TRAY

110.00
(serves 10-20)

*Tail-on poached shrimp, garnished with lemon and dill and served with three tangy sauces—traditional cocktail sauce with horse-radish; 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***

SOUVLAKI TRIO new

100.00
(serves 10-15)

180.00
(serves 20-30)

*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***

ANTIPASTO TRAY

70.00
(serves 6-10)

120.00
(serves 12-20)

*Molinari salami, Daniele prosciutto, Castelvetrano olives, oil cured olives, mascarpone, bocconcini, marinated shrimp, giardiniera (with pepperoncini, peppadews, cauilflower, 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* — 40.00 *(pound)*
*Tender beef braised with our bourbon peach glaze and fresh grilled peaches—**df** **contains: wheat, soy***

BUTTERMILK FRIED CHICKEN — 22.00 *(pound)*
*Fried chicken breasts coated with seasoned bread crumbs, and served with our roasted garlic ranch—**contains: egg, milk, wheat***

APRICOT CHICKEN TAGINE *served hot* new — 24.00 *(pound)*
*Boneless chicken thighs braised with carrots, onions, almonds, dried apricots, green olives, cilantro, saffron, garlic and other seasonings—**df, wf** **contains: tree nut***

BAKED VEGETABLE MOUSSAKA *served hot* new — 75.00 *(serves 6-8)*
*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***

ROASTED STUFFED PEPPERS *served hot* — 15.00 *(each)*
*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***

WAGYU FLAT IRON STEAK TRAY — 220.00 *(serves 10-20)*
*Expertly grilled flat iron steak steak served with green peppercorn sauce and creamy horseradish—**wf***
contains: egg, milk, fish

SALMON WITH CUCUMBER DILL SAUCE *served hot* — 41.00 *(pound)*
*Roasted salmon fillets, delicately seasoned, and served with our creamy cucumber dill sauce—**wf** **contains: egg, milk, fish***

Side Dishes

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

ROASTED CARROT & FENNEL MÉLANGE *served hot* new — 18.00 *(pound)*
*Lightly roasted carrots, fennel, shallots tossed with olive oil, lemons, and thyme—**df, wf, vg***

BROCCOLINI — 20.00 *(pound)*
*Broccolini tossed with olive oil, garlic, and red pepper—**df, wf, vg***

GARLIC RICE — 14.00 *(pound)*
*Jasmine rice seasoned with garlic and onion—**df, wf, vg***

SPICED RICE & LENTILS *served hot* — 14.00 *(pound)*
*Basmati rice tossed with lentils, tomatoes, onions, and seasonings with a soy tahini sauce—**df, wf, vg** **contains: soy***

BROCCOLINI PASTA SALAD new — 24.00 *(pound)*
*Farfalle pasta tossed with broccolini, goat cheese, roasted tomatoes, marinated artichokes, grape tomatoes, and arugula with a garlic lemon dressing—**v** **contains: milk, wheat***

WATERMELON FETA SALAD new — 24.00 *(pound)*
*watermelon bites tossed with arugula, and feta cheese in a refreshing mint dressing —**wf, v** **contains: milk***

FRESH FRUIT TRAY — 70.00 *(serves 10-15)*; 120.00 *(serves 20-30)*
*Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries—**df, wf, vg***

GRILLED SEASONAL VEGETABLE TRAY — 70.00 *(serves 8-10)*; 120.00 *(serves 15-20)*
*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***

BALELA SALAD new — 16.00 *(pound)*
*Chickpeas, cucumbers, bell peppers, tomatoes, parsley, mint, and green onions drizzled with lemon juice, garlic, olive oil and other seasonings—**df, wf, vg***

RICE PILAF *served hot* new — 14.00 *(pound)*
*Fluffy rice seasoned with onions, cherries, pistachios, butter, orange juice, cinnamon, and orange zest—**wf, v** **contains: milk, tree nut***

COUNTRY CORN PIE *served hot* new — 55.00
*Corn, butter, Tillamook cheddar, green chiles—**v** **contains: milk, egg, wheat***

Casseroles

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

CHICKEN ENCHILADA VERDE — 75.00 *(serves 8-10)*
*Chicken layered with tortillas and cheddar & Monterey Jack cheeses smothered in a tomatillo salsa with cilantro—**wf***
contains: milk

VEGETARIAN ENCHILADA ROJA — 75.00 *(serves 8-10)*
*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***

CHICKEN POT PIE — 75.00 *(serves 8-10)*
*Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits—**contains: egg, milk, wheat***

LASAGNA BOLOGNESE — 75.00 *(serves 8-10)*
*Tender lasagna noodles layered with meaty Bolognese ragu, mozzarella, provolone, and Romano cheeses, topped with Parmesan cheese—**contains: egg, milk, wheat***

LASAGNA MARINARA — 75.00 *(serves 8-10)*
*Tender lasagna noodles layered with a bright, tangy marinara sauce and soft herbed cheese, topped with Parmesan—**v***
contains: egg, milk, wheat

MACARONI & CHEESE — 68.00 *(serves 8-10)*
*Cavatappi pasta in a cheddar cheese sauce with a hint of Dijon mustard and topped with breadcrumbs and parsley—**v***
contains: milk, wheat

Sweet Treats

From cookies to mini cupcakes.

BIG COOKIES — 3.50 *(each)*, 21.00 *(half-dozen)*
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)*

SHORTBREAD COOKIES — 15.00 *(half-dozen)*
Delicious elephant shaped shortbreads—v ***contains: milk, wheat***

FROSTED SHORTBREAD **—three days notice required—** — 19.50 *(half-dozen)*
Our seasonally decorated shortbread cookies half-dipped in frosting—v ***contains: egg, milk, wheat***

DING DONG CAKE — 11.95
Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache—v ***contains: egg, milk, wheat***

RASPBERRY BERET — 5.95
Creamy custard with raspberry purée—wf, v ***contains: milk***

CHOCOLATE MOUSSE — 6.95
Light fluffy mousse made with chocolate and a hint of vanilla—wf, v ***contains: egg, milk, soy***

MINI CUPCAKES **—three days notice required—** — 3.00 *(each)*
Your choice of yellow or chocolate cupcake with either Swiss vanilla or chocolate buttercream frosting—v ***contains: egg, milk, wheat***

BIG COOKIE PLATTER — 30.00 *(serves 10)*, 40.00 *(serves 15)*, 50.00 *(serves 20)*
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***

PETITE COOKIE TRAY — 35.00 *(serves 10-15)*, 55.00 *(serves 15-25)*
Four of our favorites— chocolate chip, double chocolate, oatmeal raisin, and elephant shaped shortbreads—v ***contains: egg, milk, wheat, soy***

MACARON TRAY **—three days notice required—** — 75.00 *(serves 15-20)*
Farina Bakery's French macarons—raspberry, lemon, pistachio, and salted caramel—wf, v ***contains: egg, milk, tree nut***

GOURMET PETITE DESSERTS — 60.00 *(serves 10-15)*, 110.00 *(serves 20-30)*
Chocolate mousse tartlets, chocolate coconut truffles, lemon raspberry cheesecakes, ricciarelli, and Italian thumbprints with raspberry jam—v ***contains: egg, milk, wheat, tree nut, soy***

Wine & More

red wine

AYRES PERSPECTIVE RIBBON RIDGE — 33.00
An Oregon wine, juicy berries and cherries with notes of boysenberry, cinnamon, and tobacco

BOOKWALTER NOTEBOOK RED — 20.00
This Washington red is bright and vibrant with notes of Rainer cherry, plum, and spice

MCKINLAY VINEYARDS PINOT NOIR — 26.00
This light and juicy Oregon Pinot has hints of cherry and berry fruit with an elegant finish

sparkling & rosé

GRATIEN & MEYER CREMANT DE LOIRE — 25.00
Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white

TORRE ORIA CAVA BRUT — 18.00
Green apple and juicy citrus fruits highlight this Spanish cava brut with a bright minerally finish

DUCHÉ DE LONGUEVILLE FRENCH SPARKLING CIDER *— zero proof—* — 12.00
A dry cider that offers lots of freshness, apple aromas, and lively effervescence

WILD ROOTS ROSÉ — 21.00
A vibrant blend from the Willamette Valley of melon, white strawberry, stone fruit, honeysuckle, cranberry—fruity, but not too sweet

VETRICCE ROSÉ — 21.00
This French rosé has aromas of peaches, cherries, and red currants—refreshing and harmonious

white wine

PIKE ROAD PINOT GRIS — 22.00
A Willamette Valley wine, fruit-forward and vibrant with character and complexity

PATZ & HALL CHARDONNAY — 24.00
From the Sonoma Coast—fresh fruit abounds with aromas of granny smith apple, orange, and pear

ROCKS OF BAWN SHAFTS AND FURROW — 26.00
From Washington—styled after a White Bordeaux with fig flavors that contrast beautifully with the fragrant aromas

craft hard seltzers

STRAIGHTAWAY ORGANIC BLACK TEA VODKA SODA — 12.00 *(each)*
Organic vodka, black tea, lemon, currant

STRAIGHTAWAY GIN FIZZ — 12.00 *(each)*
House gin blend, lemon, lime, orange flower water

beer, cider, and zero proof

NORTHWEST CRAFT BREWS — 6.00 *(each)*
We offer a rotating selection of local beers. Please inquire about our current selection

SEASONAL CIDER — 6.00 *(each)*
Portland Cider Co.—Kinda Dry

HAPPY MOUNTAIN KOMBUCHA *— zero proof—* — 6.00 *(each)*
Passionfruit

ATHLETIC BREWING BEER *— zero proof—* — 6.00 *(each)*
Please inquire about our current selection

Beverages

SODAS — 2.25 *(each)*
Coke and diet coke

POLAR SELTZER — 2.25 *(each)*
Ginger lime, grapefruit, lemon, and black cherry

SAN PELLEGRINO — 2.50 *(each)*
Aranciata, limonata

GOLD PEAK TEA — 3.25 *(each)*
Unsweetened– 3.25 / each

APPLE JUICE — 3.25 *(each)*

ELEPHANTS BOTTLED WATER — 2.00 *(each)*

STUMPTOWN COFFEE — 34.00 *(serves 12)*
Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins

STEVEN SMITH TEAS — 34.00 *(serves 12)*
An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins

Signature Cocktails

bourbon

BUSH & BARREL
Bourbon, rooibos tea, rhubarb purée, lemon, rhubarb bitters

PAPER PLANE
Buffalo Trace bourbon, Aperol, Amaro, lemon juice, with a lemon twist

gin

NEGRONI
Gin, Campari, sweet Vermouth

CARDAHONEY BEES KNEES
Gin, honey syrup, and lemon juice

rum

CARIBBEAN TEA PARTY
Rum, Meyer Limoncello, orange juice, lemon juice, Earl Grey tincture, and honey

JUNGLE BIRD
Bacardi light rum, Aperol, pineapple juice, lime juice

AIR MAIL
Gold rum, lime juice, honey syrup, and splash of Cava

vodka

PROVENCE LEMON DROP
Vodka, lemon juice, and lavender syrup

BLOODY MARY
House-made bloody mary mix, vodka, and lime

tequila

PINK PEPPERCORN PALOMA
Tequila, pink peppercorn tincture, grapefruit juice, lime juice, simple syrup, and soda water

SPRING & SUMMER MARGARITA BAR *(25 min required)*
- ***Classic*** *with El Jimador Tequila, Harlequin orange liqueur, lime juice, simple syrup*
- ***Balsamic Strawberry*** *with fresh strawberry purée, balsamic vinegar, tequila, Harlequin orange liqueur, lime juice*
- ***Mezcal*** *with orange juice, Mezcal, lime, agave, Topo Chico, and a tajín rim*

punches

SUMMER PICNIC SANGRIA
White wine, triple sec, oranges, lemon, limes, strawberries, and soda water

bubbles

FRENCH 75
Gin, lemon juice, simple syrup, Cava, with a lemon twist

KIR ROYALE
Cava and Wild Roots marionberry liqueur

MIMOSA BAR
Cava with two purées: orange, blood orange, grapefruit, white peach, pear, or mango

zero-proof

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

PAIN CHILLER
Pineapple, orange, cream of coconut, nutmeg

MANGO LIME SPRITZER
Mango, honey, lime, soda water, tajin rim

PEAR SAGE GIMLITE
Pear sparkling soda, DHOS Gin Free Spirit, lime, and sage

ORCHID THIEF
Lemon, orange, vanilla syrup, soda water, orange peel

STRAWBERRY DAIQUIRI
Strawberry purée, lime, mint simple syrup, soda water

HONEY BERRY KOMBUCHA SPRITZER
Berry purée, honey, apple cider vinegar, GT's Synergy Blackberry-ginger kombucha

FAUXGRONI
Grapefruit peel, hibiscus tea, black peppercorns, cloves, grapefruit juice, Fee Bros Old Fashioned bitters

NEW OLD FASHIONED
Smith Tea Masala Chai Spiced black tea, maple simple syrup, orange bitters, orange twist

BLACKBERRY JASMINE REFRESHER
Smith Tea Blackberry and Jasmine Seasonal Tea, lemon, juniper syrup, soda water, and mint