

Certified



Corporation



# CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2026 Spring Menu—March 25th through July 14th

Place your order online or contact us at:  
[cateringrequest@elephantsdeli.com](mailto:cateringrequest@elephantsdeli.com) | 503.937.1099

Delivery available! Or pick up your order from our Cedar Hills, Corbett,  
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  
gratuuity 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** (serves 8-10)

**VEGGIE FRITTATA** 75.00

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

**QUICHE LORRAINE** 40.00

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

**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

A classic treat with pecans and a hint of vanilla—**v contains: egg, wheat, milk, tree nut** (serves 8-10)

**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** (serves 8-10) 45.00 (serves 10-15)

**MORNING PASTRY TRAY** 35.00

An assortment of fresh baked treats—banana bread slices, mini muffins, and marionberry scones—**v contains: egg, wheat, milk, tree nut** (serves 8-10) 45.00 (serves 10-15)

**FRESH FRUIT TRAY** 70.00

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



# 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, 3 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—  
contains: egg, wheat, fish

### CAPRESE

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

### ALBACORE TUNA SALAD

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

### EGG SALAD

Egg salad on multigrain—  
contains: egg, wheat

### TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, mixed greens, carrots, scallions, vegan mayonnaise,  
and our soy ginger dressing—  
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, mixed greens, 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)

## CHICKEN LIME TORTILLA available May 20th 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 new 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 new

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)

## CROSTINI TRAY WITH SPREADS

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

60.00  
(serves 20-30)



## 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)

90.00  
(serves 6-15)

150.00  
(serves 12-25)



# 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

## TEA SANDWICHES

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

## POACHED SHRIMP TRAY

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

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

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)**

110.00  
(serves 10-20)

70.00  
(serves 8-15)

105.00  
(serves 12-25)

110.00  
(serves 10-20)

100.00  
(serves 10-15)

180.00  
(serves 20-30)

70.00  
(serves 6-10)

120.00  
(serves 12-20)



# 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  
*Tender beef braised with our bourbon peach glaze and fresh grilled peaches—df* (pound)

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

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

**BAKED VEGETABLE MOUSSAKA** *served hot* new 75.00  
*Slices of eggplant, potatoes, and zucchini, layered with a spiced lentil stew, then topped with a rich bechamel sauce and baked until golden—v* (serves 8-10) *contains: egg, milk wheat*

**ROASTED STUFFED PEPPERS** *served hot* 15.00  
*Red bell peppers stuffed with a mix of spiced rice, lentils, tempeh, carrots, and broccoli, then drizzled with our tahini sauce—df, wf, vg* (each) *contains: sesame, soy*

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

**SALMON WITH CUCUMBER DILL SAUCE** *served hot* 41.00  
*Roasted salmon fillets, delicately seasoned, and served with our creamy cucumber dill sauce—wf* (pound) *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  
*Lightly roasted carrots, fennel, shallots tossed with olive oil, lemons, and thyme—df, wf, vg* (pound)

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

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

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

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

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

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

**GRILLED SEASONAL VEGETABLE TRAY** 120.00  
*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* (serves 20-30)

**BALELA SALAD** new 70.00  
*Chickpeas, cucumbers, bell peppers, tomatoes, parsley, mint, and green onions drizzled with lemon juice, garlic, olive oil and other seasonings—df, wf, vg* (serves 8-10)

**RICE PILAF** *served hot* new 120.00  
*Fluffy rice seasoned with onions, cherries, pistachios, butter, orange juice, cinnamon, and orange zest—wf, v* (serves 15-20) **contains: milk, tree nut**

**COUNTRY CORN PIE** *served hot* new 16.00  
*Corn, butter, Tillamook cheddar, green chiles—v* (pound) **contains: milk, egg, wheat**



# 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

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

5.95

## CHOCOLATE MOUSSE

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

6.95

## 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

*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 mineral finish*

DUCHÉ DE LONGUEVILLE 12.00

FRENCH SPARKLING CIDER — zero proof—

*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 12.00

VODKA SODA

(each)

*Organic vodka, black tea, lemon, currant*

STRAIGHTAWAY GIN FIZZ 12.00

*House gin blend, lemon, lime, orange flower water*

(each)

## beer, cider, and zero proof

NORTHWEST CRAFT BREWS 6.00

*We offer a rotating selection of local beers.*

*Please inquire about our current selection*

(each)

SEASONAL CIDER 6.00

*Portland Cider Co.—Kinda Dry*

(each)

HAPPY MOUNTAIN KOMBUCHA — zero proof— 6.00

*Passionfruit*

(each)

ATHLETIC BREWING BEER — zero proof— 6.00

*Please inquire about our current selection*

(each)

# Beverages

SODAS 3.00

*Coke and diet coke*

(each)

POLAR SELTZER 2.50

*Ginger lime, grapefruit, lemon, and black cherry*

(each)

SAN PELLEGRINO 3.50

*Aranciata, limonata*

(each)

GOLD PEAK TEA 4.00

*Unsweetened— 3.25 / each*

(each)

APPLE JUICE 3.75

(each)

ELEPHANTS BOTTLED WATER 3.00

(each)

STUMPTOWN COFFEE 39.00

*Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins*

(serves 12)

STEVEN SMITH TEAS 39.00

*An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins*

(serves 12)

# 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 & 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 🍷

Wild Roots Rosé wine, triple sec, brandy, oranges, lemons, limes, and strawberries

## 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

🍷 These beverages have a minimum order of 25

### ELDERFLOWER LEMON DROP

Stirrings Lemon Drop syrup, Giffard elderflower liqueur (n/a)

### 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