

Certified



Corporation



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2026 Summer Menu—July 15th through November 3rd

Place your order online or contact us at:
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 2pm 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**
(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)
(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)
(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

BUFFALO CAULIFLOWER & CHICKPEA WRAP

with red cabbage, kale, red onion, and Mama Lil's peppers
in a flour tortilla—
contains: wheat



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)

MOROCCAN COUSCOUS SALAD new

Couscous tossed with red & yellow bell pepper, red onions, dried apricots, dates, cranberries, pistachios, and cilantro in a curry vinaigrette — **df, vg** **contains: wheat, tree nut**

14.00
(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)

SUMMER VEGETABLE available until October 6th

Tomatoes, carrot, potatoes, onion, celery, turnips, garbanzos, and lima beans simmered in a seasoned broth—**df, wf, vg**

52.00
(serves 8-12)

CORN CHOWDER available until October 6th

A creamy chowder with corn, potatoes, bacon, onions, celery, and poblano peppers for a slight kick— **contains: milk, wheat**

52.00
(serves 8-12)

INDIAN SPICED LENTIL SOUP available October 7th

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

52.00
(serves 8-12)

WILD MUSHROOM SOUP available October 7th

With porcini mushrooms, cream, onions, vinegar, and a touch of Madeira wine—**v** **contains: milk, wheat**

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
(serves 4-8)

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)

GINGER HOISIN BBQ MEATBALLS *served hot*

Made with ground pork, spices, scallions, cilantro, and fresh ginger; served with hoisin barbecue sauce—contains: egg, wheat, sesame, soy

25.00
(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)

NOVA LOX TARTLETS new

Crisp phyllo shells filled with our pistachio goat cheese spread, salmon lox, and fresh dill—contains: milk, wheat, fish, tree nut

24.00
(dozen)

VEGETABLE BROCHETTE new

Skewers of roasted zucchini, eggplant, bell pepper, mushrooms, and onions marinated in seasoned olive oil—*df, wf, vg*

24.00
(dozen)

CAPRESE SKEWERS new

Skewers of fresh mozzarella balls, tomatoes, and basil with creamy pesto dressing—*wf, v* contains: egg, milk, tree nut

30.00
(dozen)



Party Trays

Our colorful trays make party planning easy.

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

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)

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

HOUSE TORTILLA CHIPS & DIPS

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

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

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)

70.00
(serves 5-10)

120.00
(serves 20-30)

90.00
(serves 6-15)

150.00
(serves 12-25)

100.00
(serves 10-20)

40.00
(serves 10-15)

60.00
(serves 20-30)

90.00
(serves 6-15)

150.00
(serves 12-25)



Party Trays

Our colorful trays make party planning easy.

DEVILED EGGS TRIO new

An assortment of flavors including curried eggs with a touch of Major Grey's chutney, wasabi eggs with rice vinegar and pickled ginger, and the traditional classic with mustard, a dash of hot sauce, and pomegranate seeds—**df, wf, v** contains: egg, sesame, soy, tree nut

TEA SANDWICHES

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

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)

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, risotto cakes, and the Wagyu steak tray

WAGYU FLAT IRON STEAK TRAY 220.00
Expertly grilled flat iron steak served with chimichurri sauce and balsamic roasted onions—df, wf (serves 10-20)

CAROLINA PULLED PORK served hot **new** 24.00
Slow roasted in our Carolina mustard barbeque sauce with a dash of chili powder and apple cider vinegar—df, wf (pound) contains: soy

BBQ JACKFRUIT served hot **new** 24.00
All the zip and tang of our pulled pork made with jackfruit—df, wf, vg (pound) contains: soy

CAROLINA PORK MINI SANDWICHES served hot **new** 100.00
Build your own mini sandwiches with our slow roasted pulled pork, house-made focaccia, and Carolina coleslaw—contains: wheat, soy (serves 20-30)

BBQ JACKFRUIT MINI SANDWICHES served hot **new** 100.00
Build your own mini sandwiches with tangy bbq jackfruit, house-made focaccia, and Carolina coleslaw—contains: wheat, soy (serves 20-30)

BABY BACK RIBS served hot **new** 32.00
Pork ribs in our tangy mustard based barbeque sauce—df (pound) contains: wheat, fish, soy

SPICE-RUBBED BBQ CHICKEN served hot **new** 24.00
Grilled boneless chicken thighs topped with summer barbecue sauce—df, wf (pound) contains: soy

PINOT NOIR GLAZED CHICKEN served hot 24.00
Boneless chicken thighs glazed in our Pinot Noir Sauce made with shallots, balsamic vinegar, cherry jam, and ginger—df, wf (pound)

CHILI-GLAZED TOFU SKEWERS served hot 24.00
Skewers of marinated tofu with red bell peppers and onions, pineapple, and cilantro, roasted with our teriyaki sauce—df, wf, vg (dozen) contains: soy

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

PRIMAVERA RISOTTO CAKES served hot **new** 8.00
Arborio rice, Parmesean, Romano, and mascarpone cheeses, with asparagus, peas, and lemon zest—wf, v (each) contains: milk

HONEY GARLIC SALMON served hot 41.00
Baked with butter, honey, garlic, parsley, and lemon—wf (pound) contains: milk, fish



Side Dishes

Three-pound minimum per item—except for the grilled seasonal vegetable tray, fresh fruit tray, and country corn pie.

DAD'S BAKED BEANS *served hot* new 14.00
(pound)

Slow cooked kidney, butter, and navy beans with onions, brown sugar, molasses, apple cider vinegar, and other seasonings—*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*

HEIRLOOM TOMATO CAPRESE new 24.00
(pound)

Slices of fresh mozzarella and tomatoes drizzled with basil garlic oil and sprinkled with salt and pepper—*wf, v* **contains: milk**

BROCCOLINI PASTA SALAD 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**



HOMESTYLE MACARONI SALAD new 17.00
(pound)

Ditalini pasta tossed with cheddar cheese, ham, and celery in a dressing with mayonnaise, white wine vinegar, and Tabasco sauce—**contains: egg, milk, wheat**

WATERMELON FETA SALAD 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)

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

GRILLED SEASONAL VEGETABLE TRAY 70.00
(serves 20-30)

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*

MEXICAN STREET CORN SALAD 120.00
(serves 8-10)

Corn, jicama, red bell peppers, and cotija cheese tossed with cilantro, chilies, and seasonings in a light dressing made with lime juice and mayonnaise—*wf, v* **contains: milk, egg**



CAROLINA COLESLAW new 70.00
(serves 15-20)

Shredded green cabbage and carrots tossed in a dressing seasoned with mustard, apple cider vinegar, and tamari—*df, wf, vg* **contains: soy**

COUNTRY CORN PIE *served hot* 20.00
(pound)

A delicious bake of corn, butter, Tillamook cheddar, and green chiles—*v* **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

KEY LIME PIE

Tart and sweet with a graham cracker crust and whipped cream—v **contains: egg, milk, wheat, soy**

6.95

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

⊕ These beverages have a minimum order of 25

bourbon

DEMERARA OLD FASHIONED

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

PAPER PLANE

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

gin

PARISIAN GIN FIZZ

Gin, St. Germain, lemon juice, soda water

CARDAHONEY BEES KNEES

Gin, honey syrup, and lemon juice

rum

JUNGLE BIRD

Bacardi light rum, Aperol, pineapple juice, lime juice

BLUEBERRY BASIL DAIQUIRI ⊕

with lime juice, blueberry basil purée, and basil tincture

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 purée 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