

CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2026 Fall Menu—November 4th through December 29th

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 *(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, seasonal loaf slices, 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, 3 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

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



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***



Holiday Willamette Valley Salad — 13.95 (quart)
*Mixed greens, candied walnuts, blue cheese, dried cranberries, apples, and raspberry vinaigrette—**wf, v** **contains: milk, tree nut***

Seasonal House Salad — 12.95 (quart)
*Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette— **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, grilled chicken breast, Parmesan, 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***



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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***

Wild Mushroom Soup — 52.00 *(serves 8-12)*
*With porcini mushrooms, cream, onions, vinegar, and a touch of Madeira wine—**v*** ***contains: milk, 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***





Bread

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

Focaccia — 5.00 *(serves 4-8)*
*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

Steakhouse Meatballs *served hot* — 25.00 (pound)
*Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce—**contains: egg, milk, wheat***

Zucchini Stuffed Mushrooms *served hot* — 29.00 (dozen)
*Stuffed with zucchini, kale, and mixed vegetables with vegan cream cheese and lemon—**df, wf, vg***

Dungeness Crab Cakes *served hot* — 40.00 (dozen)
*Savory breaded cakes with shrimp, cilantro, and chili-lime aioli—**df** **contains: egg, wheat, fish, shellfish***

Zucchini & Pine Nut Bites — 24.00 (dozen)
*Rounds of zucchini topped with vegan cream cheese spread, red onions, pine nuts, and a dash of balsamic vinegar—**df, wf, vg***
contains: tree nut

Arancini with Porcini & Truffle *served hot* — 20.00 (dozen)
*Risotto balls with Parmesan cheese, porcini mushrooms, truffle oil, and panko breadcrumbs; served with fermented black garlic aioli—**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









Party Trays

Our colorful trays make party planning easy.

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

95.00 *(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)***



Hummus, Vegetable, & Pita Tray

60.00 *(serves 6-10)*

110.00 *(serves 12-20)*

Hummus, sautéed dates with sea salt, Greek feta dip, oil cured olives, carrots, cucumbers, Castelvetrano olives, and seasoned pita chips—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 bread 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.

Seafood Platter new

140.00 *(serves 10-20)*

*A colorful tray filled with delicious poached shrimp, Nova lox, smoked mahi mahi, smoked scallops, grilled octopus salad, Louisiana remoulade, caviar spread and cocktail sauce; served with tortilla chips and Vollkornbrot bread—**contains: egg, milk, wheat, fish, shellfish***



Deviled Eggs Trio new

110.00 *(serves 10-20)*

*An assortment of flavors including wasabi eggs with rice vinegar and pickled ginger, beautiful beet-colored eggs topped with flaky lox, and the classic with mustard, a dash of hot sauce, and pomegranate seeds—**df, wf** **contains: egg, fish, sesame, soy***



Tea Sandwiches

70.00 *(serves 8-15)*

105.00 *(serves 12-25)*

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

Satay Assortment

100.00 *(serves 10-15)*

180.00 *(serves 20-30)*

*A trio of our favorite skewers—Thai beef, Indonesian chicken, and Lemongrass shrimp garnished with fresh lime slices and cilantro; served with our peanut dipping sauce—**df, wf** **contains: fish, peanut, tree nut, soy, 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 squash with lentils and the Wagyu steak tray

Wagyu Flat Iron Steak Tray — 220.00 *(serves 10-20)*
Expertly grilled flat iron steak served with green peppercorn sauce and creamy horseradish—wf
contains: egg, milk, fish

Beef Bourguignon *served hot* new — 45.00 *(pound)*
Tender beef braised with Pinot Noir wine, carrots, shallots, mushrooms, and bacon lardons—df *contains: wheat*

Salmon with Cucumber Dill Sauce *served cold* — 150.00 *(three pounds)*
Poached salmon fillets, delicately seasoned, and served with our creamy cucumber dill sauce—wf *contains: egg, milk, fish*

Applewood Smoked Ham *served hot* new — 32.00 *(pound)*
Smoked applewood ham served with our pineapple bourbon sauce made with crushed pineapple and orange marmalade—df, wf

Chicken Saltimbocca *served hot* new — 24.00 *(pound)*
Seasoned boneless chicken thighs with mushrooms, fontina cheese, and prosciutto in our saltimbocca sauce—wf
contains: milk

Roasted Squash with Lentils *served hot* — 24.00 *(pound)*
Delicata squash tossed with kale, seasoned lentils, and pepitas then topped with soy tahini sauce—df, wf, vg
contains: sesame, soy

Oven Roasted Turkey Breast *served hot* — 34.00 *(pound)*
Seasoned and slow roasted, tender turkey breast, sliced and ready to serve—df, wf









Side Dishes

Three-pound minimum per item—except for the grilled seasonal vegetable tray, fresh fruit tray, and Brussels sprout gratin.

Creamy Mashed Potatoes *served hot* — 12.00 *(pound)*
Fluffy potatoes seasoned with butter, cream, and nutmeg— ***wf, v*** ***contains: milk***

Nutted Wild Rice — 15.00 *(pound)*
Wild rice tossed with pecans, raisins, scallions, a dash of orange juice, and olive oil— ***df, wf, vg*** ***contains: tree nut***

Brussels Sprouts Gratin new *served hot* — 75.00 *(each)*
Brussels sprouts mixed with cream and Gruyère cheese, topped with panko bread crumbs, fried onions, and lemon zest— ***v*** ***contains: milk, wheat***

Apricot Roasted Vegetables *served hot* — 24.00 *(pound)*
With carrots, beets, butternut squash, parsnips, fennel, olive oil, apricot preserves, and thyme— ***df, wf, vg***

Green Bean Casserole *served hot* — 22.00 *(pound)*
Traditional casserole with mushrooms and fried onions— ***df, wf, vg*** ***contains: soy***

Savory Stuffing *served hot* — 18.00 *(pound)*
Dos Hermanos Bakery breads with onions, celery, mushrooms, spices,eggs, butter, and turkey stock— ***contains: egg, milk, wheat***

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***

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***

Turkey Gravy *served hot* — 9.00 *(pint)*; 17.00 *(quart)*
Rich, savory, and perfectly seasoned— ***contains: milk, wheat***

Cranberry Orange Relish — 9.00 *(half-pint)*; 17.00 *(pint)*
A citrus twist on the tart favorite— ***df, wf, vg***









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 ragù, 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***

Sweet Potato Pumpkin Pie — 7.00 (serves 1) / 37.00 (serves 6-8)
A traditional favorite with cinnamon, clove, and nutmeg—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***

Butterscotch Budino — 5.95
A rich and creamy custard topped with caramel sauce—wf ***contains: egg, 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 Tray — 30.00 (serves 10) / 40.00 (serves 15) / 50.00 (serves 20)
Our favorites—chocolate chip, cowboy (oatmeal chocolate chip), double chocolate with peppermint, 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***

Holiday Cookie Tray — **three days notice required** — 40.00 (serves 10) / 70.00 (serves 20)
Available beginning December 2nd
A tray of gingerbread folk, peppermint double chocolate cookies, tree-shaped shortbreads, and frosted holiday shortbreads—v
contains: egg, milk, wheat, soy









Wine & More

red wine

Elio Perrone Tasmorcan Barbera 22.00
This Italian red is bright and plush—plum and berry forward with hints of wild mint, anise, and clove

Ayres Perspective Ribbon Ridge 33.00
An Oregon Pinot Noir—juicy berries and cherries with notes of boysenberry, cinnamon, and tobacco

Syncline Subduction Red 33.00
A Washington blend of classic southern French varieties with notes of raspberry, blackberry, pepper, and a subtle earthy undertone

Elephants Stoller Pinot Noir 25.00
A blend of 2025 grapes from three estate-grown vineyards in the Dundee Hills—aged in French oak barrels, offering flavors of spice and dark cherry

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

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

Elephants Stoller Pinot Gris 22.00
A 100% estate-grown pinot gris from three different vineyards in the Chehalem Valley marrying a soft texture with bright citrus fruit flavors.

Teutonic Jazz Odyssey White Wine 26.00
A delightful blend of Riesling, Pinot Gris, and Gewurztraminer from the Willamette Valley—crisp, light, and bright

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

Best Day Brewing Beer *—zero proof—* 6.00 *(each)*
Please inquire about our current selection

Duché de Longueville French Cider 12.00
—zero proof—
A sparkling dry cider that offers crisp, fresh apple aromas and lively effervescence

Happy Mountain Kombucha *—zero proof—* 6.00 *(each)*
Passionfruit

Beverages

Sodas 3.00 *(each)*
Coke and diet coke

Polar Seltzer 2.50 *(each)*
Ginger lime, grapefruit, lemon, and black cherry

San Pellegrino 3.50 *(each)*
Aranciata, limonata

Gold Peak Tea 4.00 *(each)*
Unsweetened

Apple Juice 3.75 *(each)*

Elephants Bottled Water 3.00 *(each)*

Stumptown Coffee 39.00 *(serves 12)*
Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins

Steven Smith Teas 39.00 *(serves 12)*
An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins

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

Vieux Carré
Buffalo Trace bourbon, brandy, Dolin sweet vermouth, Benedictine liqueur, Peychaud's bitters

gin

Pear Sage Gimlit
Aviation Gin, Wild Roots pear liqueur, lime, simple syrup, sage

rum

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

Pomegranate Cosmo
Monopolowa vodka, Harlequin orange liqueur, pomegranate juice, and lime & orange juices

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

Tijuana Greyhound
Tequila, Aperol, grapefruit juice, triple sec, and lime

Fall & Winter Margarita bar ✪
Classic *with El Jimador Tequila, Harlequin orange liqueur, lime juice, simple syrup*
Diablo *El Jimador tequila, Crème de Cassis, ginger beer, lime*
Mezcal *with orange juice, Mezcal, lime, agave, Topo Chico, and a tajín rim*

punches

Holiday Mulled Wine ✪
Red wine, cloves, star anise, cinnamon, cranberries, orange

bubbles

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

Champagne Cocktail
Cava, Angostura bitters, a sugar cube, with a lemon twist

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