

# DRINK

# VELVET

## WINTER WARMERS

- EMPRESS HOTTY TODDY** \$13  
Empress gin, fresh lemon, agave, cinnamon
- BAJA MARRÓN** \$12  
Ancho Reyes chili liqueur, hot chocolate, whipped cream, cinnamon, orange
- HOT BUTTERED BOURBON** \$12  
Four Roses bourbon, hot butter, angostura bitters
- PLANTERAY CAFÉ** \$12  
Plantation rum, Oregon Spirit salted cardamom simple, coffee, topped with whip & cardamom
- ANEJO CIDER** \$14  
Altos anejo, Grand Mariner, hot apple cider
- BFK** \$12  
Bailey's, Kahlua, Frangelico, coffee, whip

## VODKA

- BLUE VELVET** \$10  
house infused blueberry vodka, homemade lemonade, Yerba Maté, infused Oregon blueberries
- HIBISCUS MATÉ SOUR** \$10  
vodka, hibiscus sugar, homemade lemonade & Yerba Maté  
– try with tequila for a new variation
- CAMPING COCKTAIL** \$12  
grapefruit vodka, homemade lemonade, agave, topped with a PBR
- MOSCOW MULE** \$11  
fresh lime, vodka, housemade ginger brew

## GIN

- INDIGO BLOSSOM SOUR** \$16  
Empress 1908 gin, egg white, lemon, elderflower, served up
- WATERMELON BITTER NEGRONI** \$14  
Aria gin, Lillet Blanc, Campari, cucumber, peach bitters, served over a large cube
- CUCUMBER SITUATION** \$13  
Aria gin, cucumber, mint, fresh squeezed grapefruit, fresh squeezed lemon, sugar, angostura bitters  
– also good with Tito's vodka
- ROSEMARY RICKEY** \$12  
house infused Oregon Spirit rosemary lime gin, homemade lemonade, rosemary sugar, soda
- BASIL HERB SMASH** \$12  
Aria gin, fresh basil, cucumber, lime, tonic

## WHISKEY

- VINTAGE SOUR** \$16  
Four Roses bourbon, egg white, lemon, bitters, sugar, served up
- HONEY OLD FASHIONED** \$12  
house infused honey & orange Old Forester bourbon, orange & Angostura bitters, Oregon cherry, stirred over a large cube
- GINGER MINT SOUR** \$12  
bourbon, homemade ginger syrup, mint, citrus, shaken with homemade lemonade, soda

## RUM

- DARK RUM DAIQUIRI** \$14  
Plantation 5 year, fresh lime, sugar, served over a large cube
- MOJITO LA ARGENTINA** \$12  
coconut rum, mint, citrus, homemade lemonade, Yerba maté, soda water

## MEZCAL

- SUCKER PUNCH** \$13  
400 Conejos mezcal, Campari, passionfruit, lime, soda water & bitters
- OAXACAN OLD FASHIONED** \$13  
400 Conejos mezcal, muddled orange, agave, orange bitters, angostura bitters, served over a large cube
- BONAFIDE HUSTLER** \$15  
Fidencio Classico Mezcal, Amaro Nonino, Aperol, fresh squeezed lemon, served over a big cube

## TEQUILA

- BAJA REYES** \$13  
silver tequila, ancho reyes chili verde liquor, lemon, cucumber, soda
- CHAMPAGNE JALAPEÑO MARGARITA** \$13  
silver tequila, jalapeño, cucumber, homemade lemonade, topped with champagne
- SI MAMACITA** \$13  
silver tequila, aperol, fresh squeezed grapefruit, chamomile sugar, lime

## BREWS

**ASK ABOUT OUR ROTATING DRAFTS & CANS**

## WINE & BUBBLES

|  |      |
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| <b>ALTOS LAS HORMIGAS MALBEC</b><br>Argentina 2019             | \$13 |
| <b>ELK COVE PINOT NOIR</b><br>OR 2021                          | \$18 |
| <b>CHRISTOPHER MICHAEL CABERNET</b><br>WA 2020<br>– -375ml can | \$10 |
| <b>UNDERWOOD ROSÉ</b><br>OR 2020<br>– 250ml can                | \$8  |
| <b>UNDERWOOD THE BUBBLES</b><br>OR 2018<br>– 250ml can         | \$8  |
| <b>ELK COVE PINOT GRIS</b><br>OR 2021                          | \$14 |

## GROUP COCKTAILS

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| <b>BLUEBERRY BARREL OF PERIL</b> \$60+\$12 GRATUITY<br>750ml of our house infused Oregon blueberry vodka, homemade lemonade, Yerba Maté. Great for groups of 4 or more-delivered in your own self service barrel<br>– id & credit card deposit required ***gratuity is included*** |  |
| <b>HIBISCUS TEQUILA BARREL OF PERIL</b> \$60+\$12 GRATUITY<br>750ml tequila, homemade lemonade, Yerba Maté, hibiscus sugar. Great for groups of 4 or more-delivered in your own self service barrel<br>– id & credit card deposit required ***gratuity is included***              |  |
| <b>PBR 40'S</b> \$6<br>served in a brown bag! Great solo or shared   |  |

## GRUB

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| <b>GF PROSCIUTTO WRAPPED MUSHROOMS</b> \$11<br>goat cheese, chickpea puree, truffle oil                                 |  |
| <b>BACON WRAPPED APRICOT SKEWERS</b> \$9<br>sweet soy   |  |
| <b>vegie BAKED BRIE</b> \$9<br>mango chutney, toasted sourdough   |  |
| <b>HOUSEMADE SOUP OF THE DAY</b> \$5<br>served in a mug with oyster crackers<br>– ask your bartender for todays variety |  |
| <b>vegie LOCAL BAKED BIG ED'S PRETZEL TWIST</b> \$8<br>brushed with garlic oil, sea salt, spicy mustard dip, cheese dip |  |

## HAPPY HOUR

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| <b>BLUE VELVET</b> \$8<br>house infused blueberry vodka, homemade lemonade, Yerba Maté, infused Oregon blueberries |  |
| <b>MOSCOW MULE</b> \$8<br>vodka, fresh lime, housemade ginger brew   |  |
| <b>DRAFT BREWS</b> \$5<br>ask your bartender for today's flavors   |  |
| <b>CANNED VINO</b> \$8<br>ask your bartender for today's red & white varietals                                     |  |
| <a href="https://www.instagram.com/velvet_bend">INSTAGRAM.COM/VELVET_BEND</a>                                      |  |
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| 👉 CASH IS BEST - FOR SMALL BUSINESSES!   |  |