

# DRINK

# VELVET

## VODKA

### BLUE VELVET \$8

house infused blueberry vodka, homemade lemonade, Yerba Maté, infused Oregon blueberries

### HIBISCUS MATÉ SOUR \$8

vodka, hibiscus sugar, homemade lemonade & Yerba Maté  
– try it with tequila or whiskey too!

### YAMAJITO \$8

mint & citrus muddled into a vodka press

### OREGONIC \$9

vodka, fresh squeezed grapefruit, chamomile sugar, Yerba Maté & soda water

### CAMPING COCKTAIL \$10

grapefruit vodka, homemade lemonade, agave. topped with a PBR

## GIN

### ROSEMARY RICKEY \$8

house infused rosemary lime gin, homemade lemonade, rosemary sugar, soda water

### BASIL HERB SMASH \$9

Aria gin, fresh basil, cucumber, lime, tonic

## WHISKEY

### GINGER MINT SOUR \$9

whiskey, homemade ginger beer, mint, citrus, shaken with homemade lemonade

### VINTAGE SOUR \$11

four roses bourbon, egg white, homemade lemonade, bitters, served up

### HONEY OLD FASHIONED \$11

house infused honey & orange Old Forester bourbon, orange bitters, Oregon cherry, stirred over a large cube

### 805 SAZARAC \$11

dikel rye, peychauds & angostura bitters, sugar cube, absinthe rinse. stirred over a large cube

## RUM

### MOJITO LA ARGENTINA \$9

coconut rum, mint, citrus, homemade lemonade, Yerba maté, soda water

### HEMINGWAY DAIQUIRI \$10

bacardi silver, maraschino liqueur, fresh squeezed grapefruit & lime, served up

## TEQUILA

### CHAMPAGNE JALAPEÑO MARGARITA \$10

silver tequila, jalapeño, cucumber, homemade lemonade, topped with champagne

### SI MAMACITA \$10

silver tequila, aperol, fresh squeezed grapefruit, chamomile sugar, lime

### BAJA REYES \$10

espolon silver tequila, ancho reyes chili liquor, lemon, cucumber, agave, soda water

### CBD COCKTAIL \$12

silver tequila, Boneyard Brewing lemon-ginger-cayenne CBD elixir, lemon

## MEZCAL

### LA PAZ FRESCO \$10

vida mezcal, cucumber, cilantro, jalapeño, soda water

### MEZCAL MANHATTAN \$11

vida mezcal, sweet vermouth, bitters, served up

## BUBBLES

### UNDERWOOD ROSÉ BUBBLES \$8

OR 2018  
– 375ml can

### UNDERWOOD THE BUBBLES \$8

OR 2018  
– 375ml can

## WINE

### ELK COVE PINOT GRIS \$9/\$30

OR 2017

### TRUE MYTH CHARDONNAY \$9/\$30

CA 2015

### BALANCING ACT ROSÉ \$9/\$30

WA 2017

### THE HARRISON PINOT NOIR \$10/\$34

OR 2017

### HEDGES CMS RED BLEND \$9/\$30

WA 2016

### PADRILLOS MALBEC \$9/\$30

Argentina 2017

## BREWS

ASK ABOUT OUR ROTATING DRAFTS & CANS

# HAPPY HOUR

EVERYDAY FROM 5-7PM

## **BLUE VELVET** \$6

house infused blueberry vodka, homemade lemonade, Yerba Maté, infused Oregon blueberries

## **MOSCOW MULE** \$6

fresh lime, vodka, housemade ginger brew – ask for a copper mug! ID & CC deposit needed

## WINE

## **TRUE MYTH CHARDONNAY** \$6

CA 2015

## **BALANCING ACT ROSÉ** \$6

WA 2017

## **PADRILLOS MALBEC** \$6

Argentina 2017

## BREWS

## **ROTATING DRAFT** \$4

ask our bartenders for what's on deck

## **PBR 40'S** \$6

served in a brown bag!

## **TALL BOY & A BUBBLESHOT** \$6

your choice of a tall boy can & a well bubble shot

## **PBR** \$1.50

tall boy

## GRUB

CHOOSE FROM OUR GRUB MENU-ALL FOOD IS \$7! NO JOKE!

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# GRUB

ITEMS BELOW AVAILABLE ALL NIGHT

## **BACON WRAPPED APRICOT SKEWERS** \$8

sweet soy

## **GF PROSCIUTTO WRAPPED ASPARAGUS** \$8

olive oil, parmesan, sea salt

## **GF ANDOUILLE SAUSAGE SKEWERS** \$8

roasted red & yellow peppers, roasted Walla Walla onion, salsa verde

## **V BAKED BRIE** \$8

mango chutney, toasted sourdough

## **BLT SLIDERS** \$9

bacon, iceberg, heirloom tomatoes, honey mayo – add Avocado \$2

## **V MARINATED TOFU SLIDERS** \$9

sunomono cucumber, wasabi mayo, sweet soy, scallion – add avocado \$2

## **GF PROSCIUTTO WRAPPED MUSHROOMS** \$9

goat cheese, chickpea puree, truffle oil

## **DUCK SAMOSAS** \$10

Maple Leaf Farms braised duck, Granny Smith's, mushrooms, tzaziki & sweet chili

ITEMS BELOW AVAILABLE 'TILL 8:30PM

## **V GF QUESO FRESCO DIP** \$8

baked queso fresco, tomatillo, Juanita's tortilla chips

## **GF SHRIMP AVOCADO CEVICHE** \$9

cucumber, heirloom tomatoes, onion, cilantro, Juanita's tortilla chips

## **GF PULLED PORK TACOS** \$10

Carlton Farms pulled pork, tomatillo, cucumber-jalapeño slaw, queso fresco