Major Tom • $15
bourbon, scotch, demerara, coconut, mole, espresso + scotchy mist

Prowl By Night • $15
blanco tequila, mezcal, aperol, grapefruit-cinnamon cordial, pineapple, lime, habanero, coconut milk, clarified

Mutual Understanding • $14
vodka, bianco vermouth, miso, sugar snap pea, meyer lemon shrub

Devil In Disguise • $15
agave spirit blend, amaro blend, fernet, blackstrap rum, strawberry

Present Times • $13
gin, house peach masala tonic, bubbles [on draft]

Mischief Reef • $13
pineapple gin, makrut lime leaf, banana, lime, egg white
All Up In Your Mind · $14
Sazerac
rye, trakal patagonian spirit, chanterelle, wakame, sesame bitters, absinthe mist

Get Rekt · $15
Vieux Carré
coconut scotch, cognac, tepache sherry, banana, benedictine, bitters

Demi-Dream · $14
Pimm’s Cup
pimm’s, mezcal, cantaloupe, cucumber, vanilla, bubbles [on draft]

That’s Nectar · $13
Martini-Style Hurricane
rum blend, old tom gin, passion fruit liqueur, herbal liqueur, clarified lime, tiki bitters

It’s Only Forever · $14
French 75
gin, escubac, hibiscus tea, lemon, sparkling rose

Backhand Slappé · $15
Absinthe Frappé
pisco, absinthe, coconut water, makrut lime leaf, lemon [frozen]
ANOTHER DAY IN PARADISE

Lies & Tropiganda • $14
Jungle Bird
rum, campari, centerba, pineapple, orgeat, coconut demerara, tiki bitters
*contains nuts

Wicked, Wicked Girl • $14
El Diablo
agave spirit blend, crème de mûre, strawberry, ginger, chamomile, lemon, bubbles, bee pollen

Surf & Rally • $15
Espresso Martini
coconut vodka, rum, kahlua, tepache sherry, caribbean pineapple, orgeat, sea salt, cold brew [on nitro] *contains nuts

Meloncholia • $13
Mai Tai
blanco tequila, dark rum, cantaloupe, orgeat, lime *contains nuts

Painsicle • $14
Painkiller
spiced rum, coconut, caribbean pineapple, citrus [frozen]

Saucy Minx • $13
Spicy Margarita
tequila, mezcal, cucumber, orange liqueur, tajín, habanero
The False King • $12
the pathfinder hemp & root, ginger, chamomile, lemon, bee pollen

La Llorona • $8
meyer lemon shrub, strawberry, lemon, bubbles

Virgin Creamsicle • $9
coconut cream, pineapple, orange [frozen]

Paradise Forgotten* • $12
DHOS NA gin & bitter, makrut lime leaf, coconut water, pineapple, lime, egg white

Lucy, Lucy Apple Juicy • $9
copa tropical CBD, granny smith, pineapple, lime

SPIRIT FREE

HOUSE POP

Cantaloupe Vanilla
Hibiscus

Thai Lime
Strawberry Lemonade

$6
Anchor Steam
california common 4.9%

**DRAFT BEER**

**Double Mountain**
tropical IPA 5.6%

Bavik
super pilsner 5.2%

Delirium Tremens (11oz)
belgian strong pale 8.5%

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**BOTTLES & CANS**

Double Mountain Dry Cider $7
High Life, 12 oz btl $4
Sol Cerveza, 12 oz btl $5
Shimai Toshi Yuzu Hazy IPA, 16oz can $7
Maui POG Hard Seltzer, 12 oz can $5
Corona Sunbrew NA, 12 oz btl $5
Copa Tropical CBD Seltzer, 16 oz can $7
Liquid Death Mango bubbly water, 16 oz can $4

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**WINE**

**On Tap!**
Landmass Pinot Gris, Columbia Gorge $10
Landmass Pinot Rosé, Columbia Gorge $10

**From the Bottle!**
Sfera Rosso, Red Blend, Italy $14
Cardedu 'Praja', Monica Red, Sardinia, $15
Sfera Macerato, Orange, Italy $14
Alice Frizzante 'Tajad', Sparkling dry, Italy $13
Casabianca, Prosecco Rosé, Italy $11
MEZZE $12
COMMON

pickled and fresh veggies,
olives, flatbread, choice of dip

[Ask to substitute gluten-free crackers]

Dip Choices
hummus
red pepper & bean labneh
extra dip $5

Additions
artisanal cheeses $8
ooli napoli salami $4
matiz sardines with sweet piquillo peppers $6

Juniper Fries (GF) • $8
castelvetrano olive aioli

Baked Goat Cheese • $11
w/ baguette

Crispy Cauliflower (V,GF) • $15
harissa, golden raisins,
tahini sauce, almond dukkah

Farm Salad (V,GF) • $12
fresh & pickled market vegetables,
leafy greens, sesame vinaigrette,
pepitas, spiced chickpeas

Fancy Nachos (GF) • $13
Juanita’s tortilla chips, cotija, house queso,
radishes, pickled onions, pickled jalapeno,
spiced beans, olives, chives, cilantro

Arayes (stuffed pita) (V) • $15
[add side of fries or salad for $4]
beyond beef, pomegranate molasses, tahini sauce

Uncanny Burger* • $14
[add side of fries or salad for $4]
double smashed lamb & beef, lettuce,
american cheese, super sauce, red onion,
pickle, Cafe Olli milk bun

Fried Chicken Sandwich • $14
[add side of fries or salad for $4]
brined & fried thigh, hot honey mustard,
lettuce, pickles, mayo, Cafe Olli milk bun

V = vegan, GF = gluten free

SWEET TOOTH

Ice Cream Sundae $15
vanilla ice cream, cookie crumbles,
brownie bits, pretzel parts,
banana bits, brown butter toffee,
chocolate sauce, sprinkles!

Chocolate Halva Brownie $6

Dream Bird Bumble Crumble Cookie (V) $3
Scoop of Tillamook Vanilla Ice Cream +$2

*Consuming raw or undercooked meat and eggs may increase your risk of foodborne illness