

DRINK

VELVET

SUMMER SIPPERS

- FRESAS MESCAL MARGARITA** \$14
Divino Maguey mescal, fresh squeezed lime, orange liquor, strawberry purée, agave, salted rim
- ORANGE CREAMSICLE** \$14
360 Vanilla vodka, fresh squeezed orange juice, honey, press, sweet cream float
- PIÑA BOURBON SOUR** \$13
Four Roses bourbon, pineapple, fresh squeezed lemon, sugar, bitters
- PINK PANTHER** \$14
Tito's vodka, hibiscus sugar, homemade lemonade, soda, served on the rocks

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
- BONSAI ESPRESSO MARTINI** \$16
Tito's vodka, Bonsai Beans cold brew, Kahlua, simple syrup, served up

GIN

- INDIGO BLOSSOM SOUR** \$16
Empress 1908 gin, egg white, lemon, elderflower, served up
- CUCUMBER SITUATION** \$14
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

- HEMINGWAY DAIQUIRI** \$14
Bacardi silver, maraschino liqueur, fresh squeezed grapefruit & lime, served up
- MOJITO LA ARGENTINA** \$12
coconut rum, mint, citrus, homemade lemonade, Yerba maté, soda water

MEZCAL

- BONAFIDE HUSTLER** \$15
Fidencio Classico Mezcal, Amaro Nonino, Aperol, fresh squeezed lemon, served over a big cube
- OAXACAN OLD FASHIONED** \$13
400 Conejos mezcal, muddled orange, agave, orange bitters, angostura bitters, served over a large cube
- LA PAZ FRESCA** \$13
400 Conejos mezcal, cucumber, jalapeño, lemonade, soda

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

GROUP COCKTAILS

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

2 FOR 1 TUESDAY

ALL WELLS, DRAFTS & FOOD

GRUB

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| GF PROSCIUTTO WRAPPED MUSHROOMS \$11 goat cheese, chickpea puree, truffle oil | |
| BACON WRAPPED APRICOT SKEWERS \$11 sweet soy | |
| vegie BAKED BRIE \$10 mango chutney, toasted sourdough | |
| HOUSEMADE SOUP OF THE DAY \$7 served in a mug with oyster crackers – ask your bartender for todays variety | |
| vegie LOCAL BAKED BIG ED'S PRETZEL TWIST \$10 brushed with garlic oil, sea salt, spicy mustard dip, cheese dip | |

HAPPY HOUR

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| BLUE VELVET \$8 house infused blueberry vodka, homemade lemonade, Yerba Maté, infused Oregon blueberries | |
| MOSCOW MULE \$8 vodka, fresh lime, housemade ginger brew | |
| DRAFT BREWS \$5 ask your bartender for today's flavors | |
| CANNED VINO \$8 ask your bartender for today's red & white varietals | |
| INSTAGRAM.COM/VELVET_BEND | |
| FACEBOOK.COM/VELVETBEND | |
| WWW.VELVETBEND.COM | |
| 👉 CASH IS BEST - FOR SMALL BUSINESSES! | |