

# 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!

### OREGONIC \$8

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

### YAMAJITO \$8

mint & citrus muddled into a vodka press

### CAMPING COCKTAIL \$10

grapefruit & hop infused vodka, homemade lemonade, agave. topped with a PBR

### BARREL OF PERIL \$40

750ml of our house infused Oregon blueberry vodka, homemade lemonade, Yerba Maté. great for groups of 3 or more-delivered in your own self service barrel  
– id & credit card deposit required

## GIN

### ROSEMARY RICKEY \$8

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

### BASIL HERB SMASH \$8

gin, fresh basil, cucumber, lime, tonic

## WHISKEY

### GINGER MINT SOUR \$8

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

### VINTAGE SOUR \$10

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

### HONEY OLD FASHIONED \$10

house infused honey & orange whiskey, orange bitters, Oregon cherry, stirred over a large cube

### 805 SAZARAC \$10

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

## RUM

### MOJITO LA ARGENTINA \$8

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

### HEMMINGWAY 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 \$9

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

### BAJA REYES \$9

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

### MEZCAL MANHATTAN \$10

vida mezcal, sweet vermouth, bitters, served up

### LA PAZ FRESCO \$10

vida mezcal, cucumber, cilantro, jalapeño, soda water

## SANGRIA & CHAMPAGNE

### WINTER WHITE SANGRIA \$8

crisp pinot blanc, cantaloupe, peach, agave

### CHAMPAGNE COCKTAIL \$10

champagne, bitters, maple syrup, lemon

## WINE

### ELK COVE PINOT GRIS \$10

OR 2017

### TRUE MYTH CHARDONNAY \$8

CA 2015

### BALANCING ACT ROSÉ \$8

WA 2017

### V CHRISTOPHER PINOT NOIR \$14

OR 2015

### HEDGES CMS RED BLEND \$10

WA 2016

### PADRILLOS MALBEC \$8

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 \$6! NO JOKE!

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# GRUB

ITEMS BELOW AVAILABLE ALL NIGHT

## **BACON WRAPPED APRICOT SKEWERS** \$7

sweet soy

## **GF PROSCIUTTO WRAPPED ASPARAGUS** \$7

olive oil, parmesan, sea salt

## **GF ANDOUILLE SAUSAGE SKEWERS** \$7

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

## **BLT SLIDERS** \$8

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

## **V MARINATED TOFU SLIDERS** \$8

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

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

mango chutney, toasted sourdough

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

goat cheese, chickpea puree, truffle oil

## **DUCK SAMOSAS** \$10

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

## **DESSERT** \$5

Ask about our ever changing nightly special

ITEMS BELOW AVAILABLE 'TILL 11PM

## **V CAPRESE SKEWERS** \$8

heirloom cherry & grape tomatoes, mozzarella, cucumber, toasted sourdough, balsamic & olive oil

## **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

## **KING OYSTER MUSHROOM & SHRIMP** \$10

### **SKEWERS**

wrapped in bacon, zucchini, yakisoba