

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 \$10

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 \$6! NO JOKE!

VELVETBEND.COM

FACEBOOK.COM/VELVETBEND

INSTAGRAM.COM/VELVET_BEND

GRUB

ITEMS BELOW AVAILABLE ALL NIGHT

BACON WRAPPED APRICOT SKEWERS \$8

sweet soy

Ⓞ **PROSCIUTTO WRAPPED ASPARAGUS** \$8

olive oil, parmesan, sea salt

Ⓞ **ANDOUILLE SAUSAGE SKEWERS** \$8

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

Ⓟ **BAKED BRIE** \$8

mango chutney, toasted sourdough

BLT SLIDERS \$9

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

Ⓟ **MARINATED TOFU SLIDERS** \$9

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

Ⓞ **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 11PM

Ⓟ Ⓞ **QUESO FRESCO DIP** \$8

baked queso fresco, tomatillo, Juanita's tortilla chips

Ⓞ **SHRIMP AVOCADO CEVICHE** \$9

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

Ⓞ **PULLED PORK TACOS** \$10

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