

OREGON GRAIN GROWERS BRAND DISTILLERY
FOOD AND BEVERAGE DIVISION

BASIC FIELD MANUAL
DINER'S HANDBOOK

SUMMERTIME, AND THE LIVIN'S EASY. 2022



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As local as it gets. Rooted in Pendleton Oregon, the heart of Oregon wheat country. We are craft distillery forging spirits created with top quality ingredients from the Pacific Northwest. Our products pay homage to the fertile land, pristine water from the Blue Mountains, and the hard-working growers that bring their products to market.

We are excited that you are here at the Distillery and hope you enjoy your visit. Our staff has worked hard on this menu and without them we wouldn't be where we are today. Thank you for your support!




**** WARNING ****

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

CONTACT INFO & DETAILS

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SOCIAL MEDIA

-  FACEBOOK: @OREGONGRAIN
-  TWITTER: @OREGONGRAIN
-  INSTAGRAM: @OREGONGRAIN

FEEDBACK - IDEAS - ACCOLADES

Let your voice be heard.

We love hearing from you. Feel free to drop us a line with feedback, ideas, and or accolades.

The fastest way to do this is either via social media, telephone, love note or email us at:
barley@oregongrain.com

CHECK IT OUT!!! GROUPS OF 10 or MORE GET STUCK WITH A 20% AUTO GRATUITY DANGER!!!

COCKTAILS AND A SIDE OF MORE COCKTAILS

276 VODKA**WHOOOP-DE-DOO BASIL** \$8

276 vodka, Grapefruit Juice, Basil Simple Syrup

MEACHAM MULE \$8

276 Vodka, Ginger Beer, Fresh Ginger, and Lime

PURPLE RAIN \$9

276 Vodka, Chambord, Lime, Sour, and Bubbles

FARMER'S MARKET \$8

276 Vodka, Cranberry Juice, Cucumber, and Lime

HEART THROB \$8

276 Vodka, Raspberry Puree, Grapefruit, and Soda

276 LEMONADE \$8

276 Vodka, Muddled Strawberries, and Lemonade

BLOODY MARY \$10

276 Vodka, House Made Mix, and Pickled Garnish

* available with Horsepower horseradish vodka

DELUXE GIN**GIN & TONIC** \$8

Deluxe Gin, Fever Tree Tonic, and Lime

OH RICKEY YOU'RE SO FINE \$8

Deluxe Gin, Club Soda, and Lime

SO MUCH DRAMA IN THE OGG \$8

Deluxe Gin, Orange Juice, Pineapple Juice, and Lime

GINGER GRANT \$9

Deluxe Gin, Strawberry Puree, Lime, and Ginger Beer

TORPEDO JUICE PINEAPPLE VODKA**PACIFIC THEATRE** \$8

Torpedo Juice, Pineapple Juice, Vanilla, Soda

DAMN THE TORPEDOES \$9

Torpedo Juice, Cold Springs Mint Vodka, Cream of Coconut, Pineapple Juice, Lime, Mint Syrup, Soda

MARK 14 TORPEDO \$8Torpedo Juice, Pineapple Juice, Vanilla, Grenadine
Served as a Shot**COLD SPRINGS**

MINT VODKA

BOOTLEG \$8

Cold Springs Mint Vodka, Sour, Mint Syrup, Soda

VOJITO \$8

Cold Springs Mint Vodka, Lime, Mint Syrup, Soda

FIRST FREEZE \$8

Cold Springs Mint Vodka, Hot Chocolate, Whip

JUBILEE

HUCKLEBERRY VODKA

JUBILEE LAKE LEMONADE \$8

Jubilee Huckleberry Vodka, Lemonade

JOHNNY RINGO \$9

Jubilee Huckleberry Vodka, Huckleberries, Triple Sec, Sour, Lime

I'M YOUR HUCKLEBERRY \$8

Jubilee Huckleberry Vodka, Peach Schnapps, Vanilla, Lemon, Soda

ADVENTURES OF HUCK FINN \$8

Jubilee Huckleberry Vodka, Cold Springs Mint Vodka, Lime, Fresh Mint, Soda

HUCKLEBERRY HOUND \$8

Jubilee Huckleberry Vodka, Huckleberries, Ginger, Lime, Ginger Beer

HUCKLEBERRY LEMON DROP \$10

Jubilee Huckleberry Vodka, Lemon, Simple Syrup, Crème De Cassis, Sugar Rim

DEADMAN PASS

SILVER RUM

ADDICTED TO PAINKILLERS \$9

Deadman Pass Rum, Pineapple Juice, Orange Juice and Coconut Creme

MOJITO \$8

Deadman Pass Rum, Cold Springs Mint Vodka, Lime Mint, Soda

JUNGLE BIRD \$9

Deadman Pass Rum, Campari, Pineapple Juice, Lime juice, Simple Syrup

COCKTAILS, BEER, CIDER, UNLEADED...OH MY!

CABBAGE HILL WHEAT WHISKEY

- OLD FASHIONED** \$10
Cabbage Hill Whiskey, Angostura Bitter, Orange Peel, Cherry, Sugar Cube
- WHISKEY GINGER** \$9
Cabbage Hill Whiskey, Ginger Beer
- BLACK CHERRY SOUR** \$9
Cabbage Hill Whiskey, Bordeaux Cherry Juice, Sour

PIC-NIC WATERMELON VODKA

- PIC-NIC LEMONADE** \$8
Pic-Nic Watermelon Vodka, Lemonade
- WATERMELON CRAWL** \$8
Pic-Nic Watermelon Vodka, Cold Springs Mint Vodka, Cucumber, Lime, Fresh Mint, Soda Water
- WATER-MULE'N** \$8
Pic-Nic Watermelon Vodka, Fresh Ginger, Ginger Beer, Lime

HORSEPOWER HORSERADISH VODKA

- DOWN AND DIRTY MARTINI** \$10
Horsepower Horseradish Vodka, Olive Juice, Peppercorn infused dry Vermouth, Splash of Hot Sauce, Olives
- HORSEPOWER SOUR** \$8
Horsepower Horseradish Vodka, House Sour, Lemon Garnish

FREE TASTINGS

Taste up to four of our spirits for free! If you are interested in trying more than four there will be a \$5 charge that can be applied to your bottle purchase!

THANK YOU!

UNLEADED REFRESHMENTS

- MUNDET APPLE SODA** \$3
Apple Flavored Soda from Mexico
- BOTTLED COCA-COLA** \$3
Classic Soda in a Classic Bottle
- BOTTLED JARRITOS FRUIT SODA** \$3
A Cornucopia of Fruit Sodas from Mexico
- CANNED SODA** \$2
Ask your server what flavors are available.
- CHOCOLATE MILK HALF PINT** \$1
Half Pint of Chocolate Milk in a Frustrating Package
- MOCKTAILS** \$4
Remove the alcohol from our Cocktail.

GET YOUR BEER HERE!

- PALLET JACK IPA** \$6
Barley Browns - Baker Oregon
- BUD LIGHT 12oz** \$3
Mid-West USA - Bottle
- COORS LIGHT 16oz** \$4
Golden Colorado - Aluminum Wide Mouth
- RAINIER BEER** \$3
Pacific Northwest - 12oz Aluminum Can
- RED BEER** \$5
Choice of Domestic Beer and Bloody Mary Mix
- BEERS IN ROTATION** \$6
Ask your Server what special beers we have.

CIDERS

- CHANGES WITH SEASON** \$6
Ask your server for flavors

FOOD! SHARE PLATES

THE BITCHEN KITCHEN EST. 2017

The Oregon Grain Growers Brand Distillery added a kitchen in July of 2017 where they added a full cook line and a massive wood fired pizza oven built by Forno Bravo. Our menu changes regularly where we use local ingredients that change with the seasons.

We pride ourselves on being a full throttle kitchen bringing you all sorts of local goodness influenced by what is in season. Nothing is sacred and no expense spared when creating good eats for the hard working folks of Pendleton and those whose choose to visit while traveling through.



SHARE OR NOT TO SHARE PLATES

BREAD MAKES YOU FAT? \$6

We take our left over Pizza Dough and bake it to perfection. Served with Olive Oil & Balsamic Vinegar blend.

HOLY RAVIOLIS \$12

Eight cheese and spinach raviolis lovingly fried with panko bread crumbs served with house red sauce for dipping or shooting

CODEY'S FAMOUS CLAMS \$20

Steamed Little Neck Clams, Poblano Chilies, Hill Meat Andouille Sausage, Grilled Corn, White Wine, and side of Burnt Bread.

TOWER OF POWER NACHOS \$27

House Tortilla Chips with Pork Carnitas, Black Beans, Jalapeños Pico De Gallo, Three Cheese Blend, Cilantro, Pickled Red Onions, and Slathered in our House Queso Blend.

This Beast is served table side in a tower. Serves about 4 maybe less depending on hunger level. We have seen a few finish it without help, but it doesn't happen often. Muy Bueno!

HOT WINGS 8 for \$20 16 for \$27

A Pile of the Largest Chicken Wings we can procure slathered in your choice of three different sauces.

LUCKY 7 WING SAUCE

the old stand me by wing sauce. our favorite!

PICKLE RICK WINGS

chicken wings brined in a pickle juice and served in a pickly herb aioli. Comes with Ranchovi Dressing

PACQUIAO'S HABENERO WINGS

spicy yet tangy habenero wings

***extra wing sauce is going to cost you! \$2*

SALADS

THE WORLD OF SALADS

MR. COBBS WILD RIDE

\$18

Our take on the Classic Cobb. Iceberg Lettuce, Roasted Chicken Breast, Hill Meat Bacon, Hard Boiled Egg, Avocado, Cucumbers, Tomatoes, Black Olives, Pickled Red Onions, Chives and your choice of Dressings below.

MOTHER CLUCKER

\$17

Mixed Greens, Arugula, Romaine Lettuce, Roasted Chicken Breast, Hill Meat Bacon, Candied Pecans, Tillamook White Cheddar, Dried Oregon Cherries, and served with your choice of Dressing Below. Side of Burnt Bread.

ROLL THE DICE SALAD

\$16

Allow our kitchen to amaze your taste buds with a roll the dice salad. We are armed with a cornucopia of ingredients and have been hard at work designing one off custom salads to tantalize you! Luck you!!

BRACHER'S PEAR SALAD

\$14

Mixed Greens, Arugula, Spinach, Bracher's Family Pears, Candied Pecans, Blue Cheese Crumbles, and your choice of Dressings below. (hint: Meyer Lemon Vinaigrette).

HAIL CAESAR!

\$13

Romaine Lettuce, Parmesan, Pizza Dough Croutons, Lemon Wedge, and tossed with our Caesar dressing unless you tell us differently which wouldn't make it a Caesar Salad technically?

STRAWBERRY FIELDS FOREVER

\$16

Mixed Greens, Roasted Chicken Breast, Strawberries, Goat Cheese, Candied Pecans, Shallots, and your choice of dressing below. (hint: Honey Dijon Mustard)

BLUE MONDAY

\$15

Chopped Iceberg Lettuce with Hill Meat Bacon, Tomatoes, Blue Cheese Crumbles, Pizza Dough Croutons, Chives, and your choice of Dressing below. (hint: Buttermilk Blue Cheese)

ISLAND OF CAPRI

\$13

Our interpretation of a Caprese Salad. Fresh Mozzarella, Roma Tomatoes, Basil Leaves, Garlic Oil, and Balsamic Vinegar. Served with burnt bread. A fan favorite!

CHEF SALAD

\$9

Lettuce of the day, Hard Boiled Egg, Shredded Carrot, Red Onion, Tomatoes and your choice of Dressings below.

HOUSE MADE DRESSINGS

BUTTERMILK BLUE CHEESE

we go through a lot of this for a reason

HONEY DIJON MUSTARD

two guesses what is in this one

RANCHOVI

classic herb ranch with secret ingredient

MEYER LEMON VINAIGRETTE

fresh lemon flavor for the win

CAESAR

classically made with big flavor

*** Additional or extra dressing is going to cost you! \$1 per large serving. All dressing are made in house*

ADD-ON LIST

ROASTED CHICKEN BREAST \$5

HILL MEAT BACON \$3

HARD BOILED EGG \$1

ONION \$1

TOMATOES \$1

BLUE CHEESE CRUMBLES \$2

GOAT CHEESE CRUMBLES \$2

AVOCADO \$3

PICKLED RED ONIONS \$1

*** There could be a time where we might run out of something so take your frustration out on your server and not the kitchen staff. Thank You!*

DOUGH CROUTONS

All our croutons are made in house from pizza dough that didn't make it to the big leagues.

We bake the dough in our ovens till golden brown. We then break up roll into tiny bite size pieces. Where we add our special oil and herb blend.

Once again baking the bread and oil mixture until we have tasty little bread nuggets everyone calls croutons!

**** WARNING ****

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

FULL MEAL DEALS

FULL MEAL DEALS

AHI TUNA TACOS

\$23

Four Seared (rare) Ahi Tuna Tacos with Pickled Poblano Peppers, Cabbage Slaw, Watermelon Radish, Avocado Wasabi Garlic Aioli, Ginger Relish

BOWL - O - BURRITO

\$18

A big bowl of Pork Carnitas, Black Beans, Roasted Corn, Cotija Cheese, Rice, Pico De Gallo, Cilantro, Salsa Verde, Crema, and House Tortilla Chips

POZOLE VERDE

\$17

Braised Pork Shoulder, House Chili Verde, Hominy, Traditional Garnish of Jalapeños, Cabbage, Radish, Avocado, Fresh Onion and warm White Corn Tortillas. Add an Egg any style for \$1

THE MAC AND CHEESE EXPERIENCE

RETURN OF THE MAC

\$12

Cavatappi Pasta Noodles and the Cheesiest Cheese Blend on SE 6th Ave. A good introduction into the experience.

MIGGITY MAC DADDY

\$14

The one that has been with us since day one. Tillamook White Cheddar Sauce, Hill Meat Bacon, Chives, and Bread Crumbs

ROLL THE DICE MAC & CHEESE

\$16

Not sure what kind of Mac you want? Let the Bitchen Kitchen amaze and astound you with a wild concoction. Let us know of any food allergies and think twice when you say you "I want it Spicy"

ONLINE ORDERING

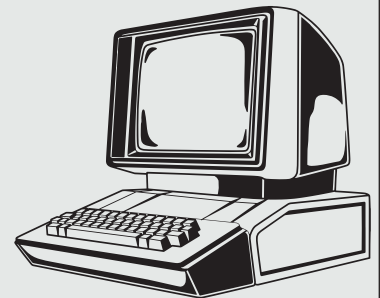
Through the modern advancements in computer Internet technology you now have the ability to order from our menu via the interwebs.

Log on to the Internet via your provider or cellular telephone and type in www.oregongrain.com. You will be magically whisked away to our website where you have the option to "Order Online" and then come on down and pick it up.

What a time to be alive!



OPERATORS STANDING BY



HAMBURGERS

MEAT BETWEEN TWO BUNS

ADDITIONAL 8oz BEEF PATTY \$6

AWESOME BURGER \$18

We were gifted the original A&R Burger Island recipe for their famed Awesome Burger which was a local staple for several decades. 8oz Ground Chuck Patty, Goody Goop Sauce, Swiss Cheese, Hill Meat Bacon, Apple Wood Smoked Ham, Onion, Tomato, Pickle, Shredded Lettuce, and comes on a Franz Sesame Seed Bun served with Crinkle Cut fries just like the original

BABY AWESOME BURGER \$16

We were gifted the original A&R Burger Island recipe for their famed Baby Awesome Burger which was a local staple for several decades. 6oz Ground Chuck Patty, Goody Goop Sauce, Swiss Cheese, Hill Meat Bacon, Apple Wood Smoked Ham, Onion, Tomato, Pickle, Shredded Lettuce, and comes on a Franz Sesame Seed Bun served with Crinkle Cut fries just like the original

ROLL THE DICE BURGER \$16

Allow our kitchen to amaze your taste buds with a roll the dice burger. We are armed with a cornucopia of ingredients and have been hard at work designing one off custom burgers to tantalize you! Comes with a side of something, our love, and devotion.

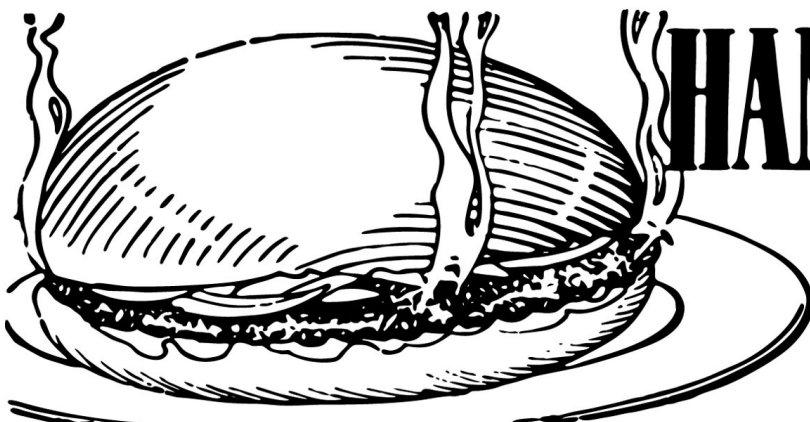
CHAD'S BIG BOY BURGER \$15

8oz Ground Chuck Patty, Tillamook White Cheddar, Hill Meat Bacon, Burger Sauce, Lettuce, Tomato, Onion, Brioche Bun, and served with Fresh Fries.

SESAME STREET BURGER \$13

A well done 8oz Ground Chuck Patty, American Cheese, Crinkle Cut fries, a Fruit Cup, Cookie, and Chocolate Milk.

* BASKET OF POTATOES		ADD-ON LIST	HAVE IT YOUR WAY
FRESH FRIES	\$6	HILL MEAT BACON	\$3
CRINKLE FRIES	\$6	JALAPEÑOS	\$1
ROLL THE DICE	\$9	MUSHROOMS	\$1
		HAM	\$3
		CHEESE (Swiss, American, Cheddar)	\$2
		LETTUCE, PICKLE, TOMATO	\$2
		ONIONS	\$1
			* Make any burger bun-less just ask.
			* You can also sub fries for a salad.
			* Looking for a vegetarian option, sub an Impossible Burger for \$2.



HAMBURGERS
with all the
TRIMMINGS

WOOD FIRED PIZZAS

DATA ON OUR PIZZAS BEFORE YOU BEGIN YOUR JOURNEY

Our Oven

We have a Forno Bravo commercial pizza oven that maintains 800+ degrees. This high temperature is where all the good things happen. You can also expect some charring to occur. The oven can hold up to four of our pizzas uncomfortably.

Our Pizza

Our large pizza size is circa 17" and small is circa 12" in diameter, hand tossed, and is cut into 8 almost equal slices. We have worked hard to source the best ingredients and we are excited to share them with you.

Our Dough

We use wheat grown 100% in the great Pacific Northwest and proof it for over 24 hours which gives it a great flavor, and a soft yet toothy texture. All dough is made in house and hand stretched to order.

RED SAUCE

PRAISE CHEESUS

SMALL \$16 LARGE \$21

House Red Sauce Base, Shredded Mozzarella, and Parmesan. Cheesus Christ Loves You!

TOGETHER FOREVER

SMALL \$20 LARGE \$27

House Red Sauce Base, Fresh Mozzarella, Shredded Mozzarella Hill Meat Italian Sausage, and Large Slice Pepperoni

GRIZZLY BEAR

SMALL \$21 LARGE \$28

House Red Sauce Base, Shredded Mozzarella, Hill Meat Italian Sausage, Large Slice Pepperoni, Black Olives, and finished with Fresh Onions.

SICILIANO

SMALL \$21 LARGE \$28

Red Sauce Base, Shredded Mozzarella, Pepperoni, Prosciutto Ham, and topped with Fresh Arugula & Shaved Parmesan

CLASSIC PEPPERONI

SMALL \$19 LARGE \$26

House Red Sauce Base, Shredded Mozzarella, Large Sliced Pepperoni, and lite Parsley garnish.

PRINCESS MARGHERITA

SMALL \$18 LARGE \$25

House Red Sauce Base, Fresh Mozzarella, Shredded Mozzarella, Basil Pesto, and finished with Fresh Tomatoes & Basil Leaves.

GHOST OF SHAKEYS

SMALL \$22 LARGE \$29

Red Sauce Base, Shredded Mozzarella, Pepperoni, Hard Salami Italian Sausage, Crimini Mushrooms, Black Olives, and Grated Parmesan

WHITE SAUCE

BUCKAROO

SMALL \$20 LARGE \$27

White Citrus Cheese Base, Shredded Mozzarella, Hill Meat Sausage, Caramelized Onions.

ALFREDO GARCIA

SMALL \$22 LARGE \$29

Bechamel White Sauce, Shredded Mozzarella, Roasted Chicken, Hill Meat Bacon, Spinach, Caramelized Onions, and Roasted Garlic.

MELLOW MUSHROOM

SMALL \$19 LARGE \$26

Fungi White Cream Base, Shredded Mozzarella, Roasted Crimini Mushrooms, and topped with Chives & Truffle Oil.

MARILYN MONROE

SMALL \$19 LARGE \$26

White Citrus Cheese Base, Shredded Mozzarella, Ricotta Cheese, and Artichokes

JAMES CAGNEY

SMALL \$20 LARGE \$27

Citrus White Cheese Base, Shredded Mozzarella, Large Pepperoni, and topped with Mike's Hot Honey.

FORAGER

SMALL \$22 LARGE \$29

White Citrus Pesto Basil Sauce, Shredded Mozzarella, Crimini Mushroom, Artichokes, and Prosciutto Ham.

WOOD FIRED PIZZAS

GRAIN GROWER SPECIALS

BLUE MOUNTAINS SMALL \$20 LARGE \$27

Garlic Oil Base, Hill Meat Bacon, Shredded Mozzarella, Blue Cheese Crumbles, and topped with Arugula, Roma Tomatoes

ROCKET MAN SMALL \$22 LARGE \$29

Garlic Oil Base, Shredded Mozzarella, Caramelized Onions, Prosciutto Ham, and topped with Arugula, Fresh Burrata Cheese, and Balsamic Drizzle

GRAPES OF WRATH SMALL \$20 LARGE \$27

Thyme Oil Base, Shredded Mozzarella, Red Grapes, Prosciutto Ham, Goat Cheese and topped with Fresh Thyme.

STRANGERS IN THE NIGHT SMALL \$21 LARGE \$28

Red Sauce, Shredded Mozzarella, Cupping Pepperoni, Hot Honey, Ricotta Cheese

BALI HAI SMALL \$22 LARGE \$29

Polynesian Glaze Base, Shredded Mozzarella, Hill Meat Sausage and Bacon, and topped with Shredded Carrots, Radish, Scallions, Cilantro, and Toasted Sesame Seeds

GETTING FIGGY WITH IT SMALL \$21 LARGE \$28

Herb Oil Base, Chunky Fig Marmalade, Caramelized Onions, Hill Meat Bacon, Blue Cheese Crumble, and Chives

ROLL THE DICE SMALL \$21 LARGE \$28

Allow the Bitchen Kitchen to amaze and astound you with their own very special creation. Let us know of any allergies and that is about it...

ROSEMARY'S BABY SMALL \$19 LARGE \$26

Rosemary Oil Base, Shredded Mozzarella, Thin Sliced Red Potatoes, Hill Meat Bacon, and topped with Truffle Oil and Fresh Rosemary.

SAUSAGE PARTY SMALL \$21 LARGE \$28

Garlic Oil Base, Hill Meat Italian Sausage, Roasted Crimini Mushrooms, Caramelized Onions, and topped with Truffle Oil & Chives

FORBIDDEN FRUIT SMALL \$21 LARGE \$28

Polynesian Glaze Base, Shredded Mozzarella, Grilled Pineapple, Prosciutto Ham, and topped with Fresh Red Onion & Cilantro

ADDITIONAL PIZZA ITEMS

CHEESE		MEATS		VEGGIES	
<i>Fresh Mozzarella</i>	\$3	<i>Pepperoni</i>	\$3	<i>Black Olives</i>	\$1
<i>Shredded Mozzarella</i>	\$3	<i>Italian Sausage</i>	\$3	<i>Caramelized Onions</i>	\$1
<i>Goat Cheese</i>	\$3	<i>Bacon</i>	\$3	<i>Artichokes</i>	\$2
<i>Blue Cheese Crumbles</i>	\$3	<i>Prosciutto Ham</i>	\$4	<i>Fresh Roma Tomatoes</i>	\$1
<i>4oz Burrata Ball</i>	\$4	<i>Roasted Chicken Breast</i>	\$4	<i>Grilled Pineapple</i>	\$3
		<i>Hard Salami</i>	\$3	<i>Jalapeños</i>	\$1
				<i>Pickled Red Onion</i>	\$1
				<i>Mushrooms</i>	\$2
FINISHER MOVES					
<i>Balsamic Drizzle</i>	\$1				
<i>Mike's Hot Honey</i>	\$2				
<i>Truffle Oil</i>	\$3				

OUR LARGE PIZZA SIZE IS CIRCA 17" AND SMALL IS CIRCA 12" IN DIAMETER

BOTTLED LIQUORS TO-GO

ENJOY THE FRUITS OF OUR LABOR

TAKE HOME A BOTTLE TODAY!

276 VODKA

750ML BOTTLE

\$23.95

Our flagship Vodka that we use for the base ingredient of all other products produced and distilled here at the distillery. This Vodka is always grain based and continuously cold filtered for over 96 hours before bottling. This gives our Vodka a smooth taste with a natural sweet vanilla finish. A great Vodka any way you make it.

COLD SPRINGS MINT VODKA

750ML BOTTLE

\$25.95

We locally sourced the Mint used in Cold Springs Mint Vodka from Mills Mint in Stanfield Oregon a little over 20 miles west of the Distillery. As always we use our cold filtered 276 Vodka as the base and incorporate both Peppermint and Spearmint to create this refreshing Vodka. It plays nicely in Mojitos, Hot Chocolate, and other citrus type mixers. Ask Bartender Tammi for some ideas!

DELUXE GIN

750ML BOTTLE

\$33.95

To start we take our flagship 276 Vodka and macerate several unique botanicals for over 24 hours pulling out their delicate flavors. We then use our pot style still to create a fresh flavored Gin with a bold Juniper aroma and hint of citrus and mint finish. Get out the velvet smoking jacket, your grandfather's ivory pipe, and pour yourself one hell of a Deluxe Martini. Rinse and then repeat.

CABBAGE HILL WHISKEY

750 ML BOTTLE

\$43.95

Our first batch of Cabbage Hill was barreled in August of 2018 making our first release just over 2 years old. With a beautiful chestnut color and smooth caramel toffee flavors, we wanted to keep this delicious whiskey at a slightly higher 90 Proof to maintain the character we've waited for so long to experience. Easily enjoy with your favorite whiskey drink or on the rocks.

JUBILEE HUCKLEBERRY VODKA

750ML BOTTLE

\$28.95

The Blue Mountains of Eastern Oregon are scattered with bushes bearing purple berries prized for their distinctive flavor. The beloved huckleberry is a treasure to those who seek and savor them each summer. Sweet, tart and intense, these wild little berries can really jazz up a cocktail and infuse it with glee. We are excited share our Jubilee vodka with you made with real huckleberries and the immense pride we have for Eastern Oregon!

TORPEDO JUICE PINEAPPLE VODKA

750ML BOTTLE

\$29.95

In the early days of World War II, Torpedoes were powered by steam engines that ran on 180 proof alcohol. Thirsty sailors soon discovered that the fuel could be redistilled and filtered, making it safe for human consumption. They mixed the resulting alcohol with pineapples to make it more palatable, and over time the concoction was affectionately dubbed "torpedo juice". We take our higher proof filtered 276 vodka and add pineapple puree to give you that sweet pineapple flavor with a sailor's kick!

HORSEPOWER HORSERADISH VODKA

750ML BOTTLE

\$24.95

VRRROOOOM. Supercharge cocktails with a boost of horseradish. This pungent root vegetable has been prized for centuries for its power to rev up cuisine. With just enough heat to keep things interesting, this vodka will add bite to a Bloody Mary and muscle to a martini.

BOTTLED LIQUORS TO-GO, ETC

PIC-NIC WATERMELON VODKA

750ML BOTTLE

\$27.95

Our research and development department worked over two years to come up with a delicate yet refreshing flavored watermelon vodka using local Walchli Farms watermelons near Hermiston Oregon! Enjoy this taste of summer all year long with a nice lemonade or just over ice with some soda and a mint leaf.

DEADMAN PASS SILVER RUM

750ML BOTTLE

\$33.95

Raw Panela sugar from Bogota, Columbia provides the backbone of this clean flavored spirit. 800 pounds of sugar per batch is fermented with specially designed rum yeast to give this spirit a sweet aroma with subtle hints of banana and vanilla. Our Deadman Pass Silver is another workhorse of our bar. The Silver provides a smooth and clean base that makes tropical fruits like pineapple and coconut stand out amongst cocktails.

DEADMAN PASS OVERPROOF RUM

750ML BOTTLE

\$42.95

Specifically designed for Tiki aficionados and the pirate in each of us, our Overproof Rum comes in at 133 Proof. Historically, overproof rum was a way to save storage space on ships crossing the ocean. Shippers would simply dilute the overproof once it reached its destination down to the typical 80 Proof. However, drinkers eventually developed a taste for the "uncut" product and overproof rum has been a staple on beaches around the world ever since.

FREE TASTINGS & PURCHASING

Taste up to four of our spirits for free!

If you are interested in trying more than four there will be a \$5 charge that can be applied to your bottle purchase!

Thank you!

MORE FUN TO COME

We will be releasing more products throughout 2022.

Ask your server for hints!



FROZEN PIZZAS



TAKE IT HOME AND DO IT YOURSELF

Through the modern marvels of frozen technology and the purchase of very expensive vacuum sealing chamber we now offer several 12" pizza flavors in a frozen format.

A great way to experience our pizzas at home on your own time!

PRAISE CHEESUS

FROZEN \$14

House Red Sauce Base, Shredded Mozzarella, and Parmesan. Cheesus Chrust Loves You!

CLASSIC PEPPERONI

FROZEN \$16

House Red Sauce Base, Shredded Mozzarella, Pepperoni

GHOST OF SHAKEYS

FROZEN \$17

Red Sauce Base, Shredded Mozzarella, Pepperoni, Hard Salami Italian Sausage, Crimini Mushrooms, Black Olives, and Grated Parmesan

PRINCESS MARGHERITA

FROZEN \$14

House Red Sauce Base, Fresh Mozzarella, Shredded Mozzarella, Basil Pesto, and finished with Fresh Tomatoes & Basil Leaves.

MELLOW MUSHROOM

FROZEN \$14

Fungi White Cream Base, Shredded Mozzarella, Roasted Crimini Mushrooms, and topped with Chives & Truffle Oil.





THIS IS THE BACK OF THE MENU!!!

**THIS SPACE LEFT INTENTIONALLY BLANK
WE RAN OUT OF WITTY STUFF TO SAY
BUY A BOTTLE OR TWO
DRINK OREGON
TIP THE STAFF
DRIVE SAFE
WASH YOUR HANDS!!
MAKE NEW FRIENDS..**