



## SORELLA COCKTAILS

<i>Additional fruit purée/Additional smoke infusion</i>	\$1/\$2
<b>Angelo Azzurro</b>	<b>\$16</b>
<i>Painted lady gin, Cointreau, Sorella blue Curaçao, Sorella orange bitters</i>	
<b>Smoked Negroni</b>	<b>\$18</b>
<i>Old Tom Ransom gin, Campari, Cocchi sweet vermouth, smoked wood chips</i>	
<b>Casa Mule</b>	<b>\$12</b>
<i>Lime, Sorella ginger beer, choice of vodka, gin, whiskey, or tequila</i>	
<b>Cedar Rye Sour*</b>	<b>\$14</b>
<i>Redemption Rye, Sorella charred cedar bitters, lemon, egg white</i>	
<b>Black Walnut Old Fashioned</b>	<b>\$17</b>
<i>Bulleit Bourbon, Sorella Nocino, walnut sugar, Sorella black Walnut bitters, orange peel</i>	
<b>Margarita al Pompelmo</b>	<b>\$15</b>
<i>Sauza Hornitos reposado, rosemary infused Aperol, grapefruit, lime, Sorella grapefruit bitters, rosemary salt</i>	
<b>Blackberry Basil Mojito</b>	<b>#13</b>
<i>Bacardi rum, blackberry, lime, basil, soda water</i>	
<b>The Great Countess</b>	<b>\$16</b>
<i>St Germain, strawberry, lemon, rosé, prosecco, Sorella rhubarb bitters</i>	
<b>Espresso Martini</b>	<b>\$15</b>
<i>Portland Potato Vodka, Strictly Organic espresso, chocolate, Frangelico</i>	
<b>Peach Madras</b>	<b>\$10</b>
<i>Portland Potato Vodka, peach, oj, cranberry</i>	

**Our bitters, nocino, ginger beer, limoncello, are all made in-house and artfully mixed in select cocktails**

## TRADITIONAL COCKTAILS

<b>American</b>	<b>\$13</b>
<i>Campari, Cocchi sweet vermouth, soda water</i>	
<b>Margarita</b>	<b>\$13</b>
<i>Tequila, orange liqueur, lime, salt rim</i>	
<b>Bellini</b>	<b>\$12</b>
<i>Seasonal fruit purée &amp; Prosecco</i>	
<b>Lemon Drop</b>	<b>\$12</b>
<i>Crater lake vodka, Sorella limoncello, lemon</i>	
<b>Dark &amp; Stormee</b>	<b>\$12</b>
<i>Goslings dark rum, lime, Sorella ginger beer</i>	
<b>Boulvadier</b>	<b>\$17</b>
<i>Bulleit bourbon, Campari, Cocchi Vermouth di Torino</i>	
<b>Manhattan</b>	<b>\$15</b>
<i>Redemption Rye, sweet vermouth, bourbon compressed cherry, Sorella bitters</i>	
<b>Aperol Spritz</b>	<b>\$14</b>
<i>Aperol, Prosecco, orange slice</i>	
<b>Old Fashioned</b>	<b>\$15</b>
<i>Bulleit bourbon, sugar, orange, bourbon compressed cherry, Sorella bitters</i>	
<b>Negroni</b>	<b>\$17</b>
<i>Ransom Old Tom gin, Cocchi vermouth di Torino, Campari</i>	

\*Consuming raw eggs may increase your risk of food borne illness.

## SPIRITS

### Whisk[e]y

<i>Jim Beam Bourbon (Kentucky)</i>	\$6
<i>Bulleit Bourbon (Kentucky)</i>	\$10
<i>Redemption Rye (Kentucky)</i>	\$11
<i>Pendleton Blended Whisky (Canada)</i>	\$9
<i>Tullamore Dew Whiskey (Ireland)</i>	\$8
<i>Basil Haydens (Kentucky)</i>	\$11
<i>Angel's Envy (Kentucky)</i>	\$15
<i>Burnside Bourbon (Portland)</i>	\$9

### Vodka

<i>Portland Potato (Oregon)</i>	\$6
<i>Stoli (Latvia)</i>	\$8
<i>Crater Lake (Oregon)</i>	\$8
<i>Ketel One (Holland)</i>	\$10
<i>Belvedere (Poland)</i>	\$12
<i>Beefeater (London)</i>	\$6
<i>Tanqueray (London)</i>	\$8
<i>Bombay Sapphire (London)</i>	\$8
<i>Ransom Old Tom (Oregon)</i>	\$10
<i>Painted Lady (Oregon)</i>	\$9

### Rum

<i>Bacardi (Dominican Republic)</i>	\$6
<i>Sailor Jerry Spiced (New York)</i>	\$8
<i>Gosling's Black Seal (Bermuda)</i>	\$7

### Tequila & Mezcal

<i>El Jimador Blanco (Mexico)</i>	\$6
<i>Sauza Hornitos Reposado (Mexico)</i>	\$8
<i>Patron Silver (Mexico)</i>	\$10
<i>Del Maguey Vida Mezcal (Mexico)</i>	\$10

### Barrel Aged

<i>Christian Brothers Brandy (California)</i>	\$6
<i>Dewars White Label Scotch (Scotland)</i>	\$9
<i>Courvoisier VSOP Cognac (France)</i>	\$9
<i>Glenfiddich 12 year Single Malt (Scotland)</i>	\$10
<i>Laphroaig 10 year Single Malt (Scotland)</i>	\$13

### Liqueur

<i>Kahlua - Coffee (Mexico)</i>	\$7
<i>Bailey's - Irish Cream (Ireland)</i>	\$7
<i>Luxarda Maraschino - Cherry (Turkey)</i>	\$8
<i>Amaretto - Almond (Italy)</i>	\$6
<i>Grand Marnier - Orange Cognac (France)</i>	\$10
<i>Frangelico - Hazelnut (Italy)</i>	\$10

## ITALIAN AMARO

### Amari dall'italia

<b>Sorella Amaro</b>	<b>\$8</b>
<i>Citrus/Sage/Anise</i>	
<b>Campari</b>	<i>Bitter Orange</i>
<b>Aperol</b>	<i>Blood Orange/Rhubarb</i>
<b>Averna</b>	<i>Citrus/Herb/Roots</i>
<b>Cynar</b>	<i>Citrus/Artichoke</i>
<b>Fernet</b>	<i>Saffron/Herb</i>
<b>Meletti</b>	<i>Saffron/Anise</i>
<b>Cardamaro</b>	<i>Vino Amaro</i>
<b>Sorella Nocino</b>	<i>Black Walnut</i>





## SPARKLING WINE

	<i>Glass/Bottle</i>
<b>Toffoli</b> <i>Prosecco (Italy)</i>	\$12/46
<b>Ca' del Baio</b> <i>Langhe Chardonnay - Luna d'Agosto (Italy)</i>	\$12/46
<b>di Lenardo</b> <i>Pinot Grigio (Italy)</i>	\$12/46
<b>Sweet Cheeks</b> <i>Chardonnay (Oregon)</i>	\$10/42
<b>Satellite</b> <i>Sauvignon Blanc (New Zealand)</i>	\$14/50

## ROSÉ

<b>Torre dei Beati</b> <i>Cerasuolo d'Abruzzo (Italy)</i>	\$13/48
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## RED WINE

<b>House Wine</b> <i>Sangiovese (Italy)</i>	\$9
<b>Scenic Valley Farms</b> <i>Pinot Noir (Oregon)</i>	\$14/50
<b>Torre dei Beati</b> <i>Montepulciano (Italy)</i>	\$14/50
<b>Cedar &amp; Salmon</b> <i>Cabernet Sauvignon (Washington)</i>	\$15/52
<b>San Felice</b> <i>Chianti Classico (Italy)</i>	\$13/48
<b>Podere Ruggeri Corsini</b> <i>Barbera (Italy)</i>	\$12/46
<b>Ca' del Baio</b> <i>Langhe Nebbiolo (Italy)</i>	\$12/46

## DRAFT BEER/CIDER 12oz/\$5 - 16oz/\$6 - 23oz/\$9

<b>Gigantic Brewing</b> <i>IPA (Portland, Oregon)</i>	6.9%ABV, 60IBU
<b>Oakshire Brewing</b> <i>Italian Pilsner (Portland, Oregon)</i>	5.2%ABV, 35IBU
<b>McKenzie Brewing</b> <i>Raging Rhino Red (Eugene, Oregon)</i>	5.4%ABV, 35IBU
<b>Three Creeks Brewing</b> <i>Chocolate Porter (Sisters, Oregon)</i>	6.2%ABV, 55IBU
<b>Fort George</b> <i>City of Dreams Pale Ale (Astoria, Oregon)</i>	5.5%ABV, 40IBU
<b>Portland Cider Company</b> <i>Kinda Dry (Portland, Oregon)</i>	6.9%ABV, 7IBU

## ADDITIONAL BEVERAGES

<b>Soda, Hot or Iced Tea, Coffee, or Milk</b> <i>Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale</i>	12oz/ \$3
<b>Cranberry Juice</b>	12oz/ \$4
<b>San Pelegrino</b> <i>Sparkling Water, Limonata (Italy)</i>	12oz/ \$4
<b>Bundaberg</b> <i>Ginger Beer (Australia)</i>	12oz/ \$4

## PACKAGED BEER & CIDER

<b>Peroni - 5.1%ABV</b> <i>Lager (Italy)</i>	12oz/ \$5
<b>Fort George - 8.8%ABV</b> <i>Cavatica Stout (Astoria, Oregon)</i>	16oz/ \$6
<b>GoodLife - 6.0%ABV</b> <i>Sweet As Pacific Ale (Bend, Oregon)</i>	12oz/ \$5
<b>GoodLife - 7.0%ABV</b> <i>Descender IPA (Bend, Oregon)</i>	12oz/ \$5
<b>Oakshire Brewing - 5.4%ABV</b> <i>Amber (Eugene, Oregon)</i>	16oz/ \$6
<b>Sunriver Brewing - 5.0%ABV</b> <i>Fuzztail Hefeweizen (Sunriver, Oregon)</i>	12oz/ \$5
<b>Bauman's Cider - 6.9%ABV</b> <i>Clyde's Dry Apple (Gervais, Oregon)</i>	12oz/ \$7
<b>Clausthaler - NA</b> <i>Non - Alcoholic Lager (Germany)</i>	12oz/ \$4

## SPECIALTY

<b>Sorella Ginger Beer</b> <i>House-made Ginger Beer</i>	12oz/ \$7
<b>Fresh Squeezed Lemonade</b>	12oz/ \$4

## ESPRESSO

<i>Add Liqueur for \$5</i>	
<b>Single Shot Espresso</b>	\$3
<b>Americano</b>	\$4
<b>Cappuccino or Latte</b>	\$5
<b>Affogato</b> <i>Scoop of Sorella Gelato "drowned" in espresso shot</i>	\$8



**SORELLA**  
HAND CRAFTED ITALIAN



A 20% service charge will be applied to parties of six or more.  
Pricing subject to change.

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