



SORELLA COCKTAILS

<i>Additional fruit purée/Additional smoke infusion</i>	\$1/\$2
Angelo Azzurro	\$16
<i>Painted lady gin, Cointreau, Sorella blue Curaçao, Sorella orange bitters</i>	
Smoked Negroni	\$18
<i>Old Tom Ransom gin, Campari, Cocchi sweet vermouth, smoked wood chips</i>	
Casa Mule	\$12
<i>Lime, Sorella ginger beer, choice of vodka, gin, whiskey, or tequila</i>	
Cedar Rye Sour*	\$14
<i>Redemption Rye, Sorella charred cedar bitters, lemon, egg white</i>	
Black Walnut Old Fashioned	\$17
<i>Bulleit Bourbon, Sorella Nocino, walnut sugar, Sorella black Walnut bitters, orange peel, bourbon compressed cherry</i>	
Margarita al Pompelmo	\$15
<i>Sauza Hornitos reposado, rosemary infused Aperol, grapefruit, lime, Sorella grapefruit bitters, rosemary salt</i>	
Basil Mojito	\$12
<i>Bacardi rum, lime, basil, soda water</i>	
Mancino	\$17
<i>Redemption Rye, Sorella Nocino, Cocchi vermouth di Torino, Sorella bitters, bourbon compressed cherry</i>	
Espresso Martini	\$15
<i>Portland Potato Vodka, Strictly Organic espresso, chocolate, Frangelico</i>	
Charred Cedar Hot Toddy	\$13
<i>Tullamore Dew, lemon, cinnamon, clove, sugar, Sorella Charred Cedar Bitters</i>	

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

TRADITIONAL COCKTAILS

American	\$13
<i>Campari, Cocchi sweet vermouth, soda water</i>	
Margarita	\$13
<i>Tequila, orange liqueur, lime, salt rim</i>	
Bellini	\$12
<i>Seasonal fruit purée & Prosecco</i>	
Lemon Drop	\$12
<i>Crater lake vodka, Sorella limoncello, lemon</i>	
Dark & Stormee	\$12
<i>Goslings dark rum, lime, Sorella ginger beer</i>	
Boulvadier	\$17
<i>Bulleit bourbon, Campari, Cocchi Vermouth di Torino</i>	
Manhattan	\$15
<i>Redemption Rye, sweet vermouth, bourbon compressed cherry, Sorella bitters</i>	
Aperol Spritz	\$14
<i>Aperol, Prosecco, orange slice</i>	
Old Fashioned	\$15
<i>Bulleit bourbon, sugar, orange, bourbon compressed cherry, Sorella bitters</i>	
Negroni	\$17
<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>	\$7
<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>Elijah Craig (Kentucky)</i>	\$10
<i>Buffalo Trace (Kentucky)</i>	\$9

Vodka

<i>Portland Potato (Oregon)</i>	\$7
<i>Stoli (Latvia)</i>	\$8
<i>Crater Lake (Oregon)</i>	\$8
<i>Ketel One (Holland)</i>	\$10
<i>Belvedere (Poland)</i>	

Gin

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

Tequila & Mezcal

<i>El Jimador Blanco (Mexico)</i>	\$7
<i>Sauza Hornitos Reposado (Mexico)</i>	\$8
<i>Patron Silver (Mexico)</i>	\$12
<i>Del Maguey Vida Mezcal (Mexico)</i>	\$11

Barrel Aged

<i>Christian Brothers Brandy (California)</i>	\$7
<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

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





WHITE WINE

Glass/Bottle

Toffoli <i>Prosecco (Italy)</i>	\$12/46
Ca' del Baio <i>Langhe Chardonnay - Luna d'Agosto (Italy)</i>	\$12/46
di Lenardo <i>Pinot Grigio (Italy)</i>	\$12/46
Bon Anno <i>Chardonnay (California)</i>	\$13/48
Stafford Hill <i>Sauvignon Blanc (Oregon)</i>	\$13/48

ROSÉ

Cecilia Beretta <i>Chiarretto Rosato Classico (Italy)</i>	\$10/44
---	---------

RED WINE

House Wine <i>Sangiovese (Italy)</i>	\$9
Scenic Valley Farms <i>Pinot Noir (Oregon)</i>	\$14/50
Torre dei Beati <i>Montepulciano (Italy)</i>	\$14/50
Gilbert Cellars <i>Cabernet Sauvignon (Washington)</i>	\$15/52
Castello di Farnetella <i>Chianti Colli Senesi (Italy)</i>	\$14/50
Podere Ruggeri Corsini <i>Barbera (Italy)</i>	\$12/46
Ca' del Baio <i>Langhe Nebbiolo (Italy)</i>	\$12/46

DRAFT BEER

& CIDER	12oz/\$6 - 16oz/\$7 - 23oz/\$10
Gigantic Brewing <i>IPA (Portland, Oregon)</i>	6.9%ABV, 60IBU
Good Life Brewing <i>High Altitude Lager (Bend, Oregon)</i>	4.9%ABV, 12IBU
McKenzie Brewing <i>Raging Rhino Red (Eugene, Oregon)</i>	5.4%ABV, 35IBU
Three Creeks Brewing <i>Chocolate Porter (Sisters, Oregon)</i>	6.2%ABV, 55IBU
Fort George <i>City of Dreams Pale Ale (Astoria, Oregon)</i>	5.5%ABV, 40IBU
Portland Cider Company <i>Kinda Dry (Portland, Oregon)</i>	6.9%ABV, 7IBU

ADDITIONAL BEVERAGES

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

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



PACKAGED BEER & CIDER

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

SPECIALTY

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

ESPRESSO

Add Liqueur for \$5

Single Shot Espresso	\$3
Americano	\$4
Cappuccino or Latte	\$5
Affogato	\$8

Scoop of Sorella Gelato "drowned" in espresso shot



SORELLA
HAND CRAFTED ITALIAN

