

SPIRITS

Whisk[e]y

<i>Jim Beam Bourbon (Kentucky)</i>	\$7
<i>Bulleit Bourbon (Kentucky)</i>	\$10
<i>Redemption Rye (Indiana)</i>	\$11
<i>Pendleton Blended Whisky (Canada)</i>	\$9
<i>Bushmills (Ireland)</i>	\$8
<i>Basil Haydens (Kentucky)</i>	\$11
<i>Elijah Craig (Kentucky)</i>	\$10
<i>Buffalo Trace (Kentucky)</i>	\$9
<i>Blantons Bourbon (Kentucky)</i>	\$18

Vodka

<i>Portland Potato (Oregon)</i>	\$7
<i>Tito's (Texas)</i>	\$8
<i>Crater Lake (Oregon)</i>	\$8
<i>Ketel One (Holland)</i>	\$10
<i>Belvedere (Poland)</i>	\$12

Gin

<i>Beefeater (London)</i>	\$7
<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

WHITE WINE

	<i>Glass/Bottle</i>
Toffoli	\$14/56
<i>Prosecco (Italy)</i>	
Ca' del Baio	\$13/52
<i>Langhe Chardonnay - Luna d'Agosto (Italy)</i>	
di Lenardo	\$12/48
<i>Pinot Grigio (Italy)</i>	
Bon Anno	\$14/56
<i>Chardonnay (California)</i>	
ROSÉ	
Cecilia Beretta	\$10/44
<i>Chiarretto Rosato Classico (Italy)</i>	

RED WINE

House Wine	\$10
<i>Sangiovese (Italy)</i>	
Scenic Valley Farms	\$14/56
<i>Pinot Noir (Oregon)</i>	
Gilbert Cellars	\$16/64
<i>Cabernet Sauvignon (Washington)</i>	
Castello di Farnetella	\$15/60
<i>Chianti Colli Senesi (Italy)</i>	
Podere Ruggeri Corsini	143/56
<i>Barbera (Italy)</i>	

BY THE BOTTLE

Torre dei Beati	\$70
<i>Montepulciano (Italy)</i>	
Ca' del Baio	\$54
<i>Langhe Nebbiolo (Italy)</i>	

DRAFT BEER

& CIDER

	12^{oz}/\$6 - 16^{oz}/\$7 - 23^{oz}/\$10
pFriem	6.8%ABV, 65^{IBU}
<i>IPA (Hood River, Oregon)</i>	
Stokes	4.2%ABV, 10^{IBU}
<i>American Lager (Bend, Oregon)</i>	
Boneyard	5.5%ABV, 30^{IBU}
<i>Diablo Rojo (Bend, Oregon)</i>	
Oakshire Brewing	5.8%ABV, 27^{IBU}
<i>Espresso Stout (Springfield, Oregon)</i>	
Tumalo Cider	6.9%ABV, 7^{IBU}
<i>Dry Apple Cider (Tumalo, Oregon)</i>	
Von Ebert Brewing	7.0%ABV, 45^{IBU}
<i>Sector 7 Hazy IPA (Portland, Oregon)</i>	

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

SORELLA
HAND CRAFTED ITALIAN

Beverage Menu



SORELLA COCKTAILS

Additional fruit purée/Additional smoke infusion	\$1/\$2
Angelo Azzurro	\$16
Painted lady gin, Cointreau, Sorella Blue Curaçao, Sorella orange bitters	
Smoked Negroni	\$18
Old Tom Ransom gin, Campari, Cocchi sweet vermouth, smoked wood chips	
Casa Mule	\$12
Lime, Sorella ginger beer, choice of vodka, gin, whiskey, or tequila	
Loren’s Gift*	\$12
Redemption Rye whiskey, lemon, hibiscus, Sorella orange bitters, egg white	
Gingerbread Old Fashioned	\$16
Bulleit bourbon, gingerbread simple, Sorella house bitters, cloved orance peel, bourbon compressed cherry	
Leone’s Last Stand	\$17
Courvoisier xo, burnt orange infused DOM Benedictine, Cocchi vermouth di Torino, Sorella orange bitters	
Basil Mojito	\$12
Bacardi rum, lime, basil, soda water	
Smoke & Clouds	\$17
Del Maguey Vida Mezcal, Aperol, hibiscus, lime, Sorellla smoked citrus bitters	
Espresso Martini	\$15
Portland Potato Vodka, Strictly Organic espresso, chocolate, Frangelico	
Pumpkin Hot Toddy	\$12
Christian Brothers brandy, Pumpkin, lemon, cinnamon, clove Sorella pumpkin spice bitters	
Paper Cessna 172	\$15
Bulleit Bourbon, Cappelletti Vino Amaro, Lustau dry vermouth, lemon, Sorella orange bitters	

ITALIAN AMARO

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

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

TRADITIONAL COCKTAILS

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

MOCKTAILS

Old Fashioned	\$12
Ritual Zero Proof whiskey, sugar, orange, cherry	
Manhattan	\$14
Ritual Zero Proof whiskey, Versin n/a sweet vermouth, cherry	
Negroni	\$14
Ritual Zero Proof gin, Ritual Zero Proof Apertif, Versin n/a sweet vermouth, orange	
Zen Zero	\$12
Ritual Zero Proof gin, hibiscus, lemon, Sorella ginger beer	
Basil Peach Palmer	\$9
Fresh squeezed lemonaide, iced tea, basil, peach	
N/A Pumpkin Hot Toddy	\$9
Pumpkin, clove, cinnamon, lemon	

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PACKAGED BEER & CIDER

Baladin Nazionale - 6.5%ABV	12oz/ \$7
Blonde Ale (Italy)	
Terminal Gravity - 7.1%ABV	12oz/ \$5
IPA (Enterprise, Oregon)	
Wild Ride Brewing - 5.5%ABV	12oz/ \$5
Whoopty Whoop Hefeweizen (Redmond, Oregon)	
Tieton Cider - 6.9%ABV	12oz/ \$7
Huckleberry (Yakima, Washington)	
Bitburger - NA	12oz/ \$5
Non - Alcoholic Lager (Bitburg, Germany)	

SPECIALTY

Sorella Ginger Beer	12oz/ \$7
House-made Ginger Beer	
Fresh Squeezed Lemonade	16oz/ \$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	

ADDITIONAL BEVERAGES

Soda, Hot or Iced Tea, Coffee, or Milk	12oz/ \$3
Coca-Cola, Diet Coke, Sprite, Barq’s Root Beer, Ginger Ale	
Cranberry Juice	12oz/ \$4
San Pelegrino	.5L/ \$4
Sparkling Water, Limonata (Italy)	
Cock’n Bull	12oz/ \$5
Ginger Beer (Hollywood, Californa)	

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Pricing subject to change.