

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>	\$20

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>	
Matthew Fritz	\$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>	
Elk Cove	\$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	\$14/56
<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
Gigantic Brewing	6.2%ABV, 65 ^{IBU}
<i>IPA!(Portland, Oregon)</i>	
Freight	4.7%ABV, 10 ^{IBU}
<i>American Lager (Astoria, Oregon)</i>	
Buoy Brewing	6.7%ABV, 65 ^{IBU}
<i>NW Red Ale (Astoria, Oregon)</i>	
Oakshire Brewing	5.8%ABV, 27 ^{IBU}
<i>Espresso Stout (Springfield, Oregon)</i>	
Bend Cider Co	6.7%ABV, 1 ^{IBU}
<i>Dry Apple Cider (Bend, Oregon)</i>	
Fort George Brewing	5.5%ABV, 40 ^{IBU}
<i>City of Dreams Hazy Pale (Astoria, Oregon)</i>	

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

SORELLA

HAND CRAFTED ITALIAN

Beverage Menu



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>	
Due Terre Sour*	\$15
<i>Del Maguey Vida Mezcal, Amaro Meletti, lemon, agave syrup, Sorella orange bitters, egg white</i>	
Elder Old Fashioned	\$16
<i>Bulleit bourbon, St. Germain, elderberry simple, Sorella house and elder bitters, orange peel, bourbon compressed cherry</i>	
Leone's Last Stand	\$17
<i>Courvoisier xo, burnt orange infused DOM Benedictine, Cocchi vermouth di Torino, Sorella smoked citrus bitters</i>	
Basil Mojito	\$12
<i>Bacardi rum, lime, basil, soda water</i>	
Margarita al Pompelmo	\$13
<i>Sauza Hornitos tequila, rosemary infused Aperol, lime, grapefruit, simple syrup, Sorella orange bitters, rosemary salt</i>	
Espresso Martini	\$15
<i>Portland Potato Vodka, Strictly Organic espresso, chocolate, Frangelico</i>	
Sfizio	\$15
<i>Painted lady gin, Aperol, rhubarb, grapefruit, prosecco, Sorella rhubarb bitters, candied grapefruit</i>	
Peach Madras	\$11
<i>Portland potato vodka, oj, cranberry, peach</i>	
Blackberry Gin Fizz*	\$11
<i>Beefeater gin, blackberry, lemon, simple syrup, soda water, egg white</i>	

ITALIAN AMARO

Amari dall'italia	\$9
<i>Sorella Amaro</i>	<i>Citrus/Sage/Anise</i>
<i>Campari</i>	<i>Bitter Orange</i>
<i>Aperol</i>	<i>Blood Orange/Rhubarb</i>
<i>Averna</i>	<i>Citrus/Herb/Roots</i>
<i>Cynar</i>	<i>Citrus/Artichoke</i>
<i>Fernet</i>	<i>Saffron/Herb</i>
<i>Meletti</i>	<i>Saffron/Anise</i>
<i>Cardamaro</i>	<i>Vino Amaro</i>
<i>Sorella Nocino</i>	<i>Black Walnut</i>

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

TRADITIONAL COCKTAILS

Boulevardier	\$17
<i>Bulleit Bourbon, Campari, Cocchi sweet vermouth, Sorella orange bitters</i>	
Black Manhattan	\$17
<i>Redemption Rye, Cocchi sweet vermouth, Amaro Averna, bourbon compressed cherry, Sorella house bitters</i>	
Basil Hugo	\$16
<i>St. Germain, basil, lime, Prosecco</i>	
Margarita	\$13
<i>Tequila, orange liqueur, lime, salt rim</i>	
Bellini	\$13
<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>	
Manhattan	\$16
<i>Redemption Rye, Cocchi sweet vermouth, bourbon compressed cherry, Sorella house 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>	

MOCKTAILS

Old Fashioned	\$12
<i>Ritual Zero Proof whiskey, sugar, orange, cherry</i>	
Manhattan	\$14
<i>Ritual Zero Proof whiskey, Versin n/a sweet vermouth, cherry</i>	
Negroni	\$14
<i>Ritual Zero Proof gin, Ritual Zero Proof Apertif, Versin n/a sweet vermouth, orange</i>	
Zen Zero	\$12
<i>Ritual Zero Proof gin, hibiscus, lemon, Sorella ginger beer</i>	
Basil Peach Palmer	\$9
<i>Fresh squeezed lemonade, iced tea, basil, peach</i>	

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PACKAGED BEER & CIDER

Fort George Vortex - 7.2%ABV	16oz/ \$8
<i>IPA (Astoria, Oregon)</i>	
Wild Ride Brewing - 5.5%ABV	12oz/ \$6
<i>Whoop Whoop Hefeweizen (Redmond, Oregon)</i>	
Portland Cider Co - 6.1%ABV	12oz/ \$7
<i>Huckleberry Lemonade (Portland, Oregon)</i>	
Clausthauer - NA	12oz/ \$6
<i>Non - Alcoholic Lager (Frankfurt, Germany)</i>	
Baumans Cider - NA	12oz/ \$7
<i>Non - Alcoholic Apple Cider (Gervais, Oregon)</i>	

SPECIALTY

Sorella Ginger Beer	12oz/ \$7
<i>House-made Ginger Beer</i>	
Fresh Squeezed Lemonade	16oz/ \$5
ESPRESSO	
<i>Add Liqueur for \$5</i>	
Single Shot Espresso	\$3
Americano	\$4
Cappuccino or Latte	\$5
Affogato	\$8
<i>Scoop of Sorella Gelato "drowned" in espresso shot</i>	

ADDITIONAL BEVERAGES

Soda, Hot or Iced Tea, Coffee, or Milk	12oz/ \$3
<i>Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale</i>	
Cranberry Juice	12oz/ \$4
San Pellegrino	.5L/ \$4
<i>Sparkling Water (Italy)</i>	
Cock'n Bull	12oz/ \$5
<i>Ginger Beer (Hollywood, California)</i>	
San Pellegrino Limonata	11.15oz/ \$3
<i>Sparkling Water (Italy)</i>	

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