

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

## RED WINE

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

## BY THE BOTTLE

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

## DRAFT BEER

### & CIDER

<b>Breakside Brewing</b>	12 <sup>oz</sup> /\$6 - 16 <sup>oz</sup> /\$7 - 23 <sup>oz</sup> /\$10
<i>IPA (Portland, Oregon)</i>	6.8%ABV, 73 <sup>IBU</sup>
<b>Freight</b>	4.7%ABV, 10 <sup>IBU</sup>
<i>American Lager (Astoria, Oregon)</i>	
<b>Buoy Brewing</b>	6.7%ABV, 65 <sup>IBU</sup>
<i>NW Red Ale (Astoria, Oregon)</i>	
<b>Oakshire Brewing</b>	5.8%ABV, 27 <sup>IBU</sup>
<i>Espresso Stout (Springfield, Oregon)</i>	
<b>Bend Cider Co</b>	6.7%ABV, 1 <sup>IBU</sup>
<i>Dry Apple Cider (Bend, Oregon)</i>	
<b>Fort George Brewing</b>	5.5%ABV, 40 <sup>IBU</sup>
<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
<b>Angelo Azzurro</b>	\$16
<i>Painted lady gin, Cointreau, Sorella Blue Curaçao, Sorella orange bitters</i>	
<b>Smoked Negroni</b>	\$18
<i>Old Tom Ransom gin, Campari, Cocchi sweet vermouth, smoked wood chips</i>	
<b>Casa Mule</b>	\$12
<i>Lime, Sorella ginger beer, choice of vodka, gin, whiskey, or tequila</i>	
<b>Due Terre Sour*</b>	\$15
<i>Del Maguey Vida Mezcal, Amaro Meletti, lemon, agave syrup, Sorella orange bitters, egg white</i>	
<b>Elder Old Fashioned</b>	\$16
<i>Bulleit bourbon, St. Germain, elderberry simple, Sorella house and elder bitters, orange peel, bourbon compressed cherry</i>	
<b>Leone's Last Stand</b>	\$17
<i>Courvoisier xo, burnt orange infused DOM Benedictine, Cocchi vermouth di Torino, Sorella smoked citrus bitters</i>	
<b>Basil Mojito</b>	\$12
<i>Bacardi rum, lime, basil, soda water</i>	
<b>Margarita al Pompelmo</b>	\$13
<i>Sauza Hornitos tequila, rosemary infused Aperol, lime, grapefruit, simple syrup, Sorella orange bitters, rosemary salt</i>	
<b>Espresso Martini</b>	\$15
<i>Portland Potato Vodka, Strictly Organic espresso, chocolate, Frangelico</i>	
<b>Belafonte*</b>	\$14
<i>Bacardi rum, Giffard Banane du Brisisil, lime, simple, egg white</i>	
<b>Peach Madras</b>	\$11
<i>Portland potato vodka, oj, cranberry, peach</i>	
<b>Blackberry Gin Fizz*</b>	\$12
<i>Beefeater gin, blackberry, lemon, simple syrup, soda water, egg white</i>	

## ITALIAN AMARO

<b>Amari dall'italia</b>	\$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

<b>Boulevardier</b>	\$17
<i>Bulleit Bourbon, Campari, Cocchi sweet vermouth, Sorella orange bitters</i>	
<b>Black Manhattan</b>	\$17
<i>Redemption Rye, Cocchi sweet vermouth, Amaro Averna, bourbon compressed cherry, Sorella house bitters</i>	
<b>Basil Hugo</b>	\$16
<i>St. Germain, basil, lime, Prosecco</i>	
<b>Margarita</b>	\$13
<i>Tequila, orange liqueur, lime, salt rim</i>	
<b>Bellini</b>	\$13
<i>Seasonal fruit purée &amp; Prosecco</i>	
<b>Lemon Drop</b>	\$12
<i>Crater lake vodka, Sorella limoncello, lemon</i>	
<b>Dark &amp; Stormee</b>	\$12
<i>Goslings dark rum, lime, Sorella ginger beer</i>	
<b>Manhattan</b>	\$16
<i>Redemption Rye, Cocchi sweet vermouth, bourbon compressed cherry, Sorella house bitters</i>	
<b>Aperol Spritz</b>	\$14
<i>Aperol, Prosecco, orange slice</i>	
<b>Old Fashioned</b>	\$15
<i>Bulleit bourbon, sugar, orange, bourbon compressed cherry, Sorella bitters</i>	
<b>Negroni</b>	\$17
<i>Ransom Old Tom gin, Cocchi vermouth di Torino, Campari</i>	

## MOCKTAILS

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

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## PACKAGED BEER & CIDER

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

## SPECIALTY

<b>Sorella Ginger Beer</b>	12oz/ \$7
<i>House-made Ginger Beer</i>	
<b>Fresh Squeezed Lemonade</b>	16oz/ \$5
<b>ESPRESSO</b>	
<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>	\$8
<i>Scoop of Sorella Gelato "drowned" in espresso shot</i>	

## ADDITIONAL BEVERAGES

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