

EXPLORATION FLIGHT | $25

A tasting experience exploring our family of wines.

		BOTTLE | CLUB | GLASS
2024	Stoller Dundee Hills Estate White Pinot Noir	$40 | $32 | $14
2016	Chehalem Triplets (Basalt) Grüner Veltliner	$30 | $24 | $12
2024	Chehalem Hood View Pinot Noir	$40 | $32 | $14
2022	Stoller Winemaker's Series Classic Clones (777) Pinot Noir	$50 | $40 | $17
2023	Stoller Single Acre Tempranillo	$55 | $44 | $19

HISTORY FLIGHT | $40

A collection of History wines showcasing historic Pacific Northwest vineyards.

		BOTTLE | CLUB | GLASS
2025	Bacchus Vineyard Sauvignon Blanc	$40 | $32 | $14
2021	Columbia Valley Red Blend	$45 | $36 | $15
2022	Canoe Ridge Vineyard Merlot	$65 | $52 | $22
2022	Summit View Vineyard Malbec	$65 | $52 | $22
2022	Cold Creek Vineyard Cabernet Sauvignon	$75 | $60 | $25

HOUSE COCKTAILS



KAISER MANHATTAN | $20
Brixeur Rye, Red Blend simple syrup, maple syrup, walnut bitters



FAST CAR | $17
Journey vodka, Mr. Black liqueur, Caravan cold brew, simple syrup



HARVEST SIDECAR | $16
Clear Creek apple brandy, Cointreau, lemon, simple syrup, honey, cinnamon



THREE EYED RAVEN | $16
Lunazul tequila, brut, muddled blackberries, lemon, honey, rosemary



CENTER STREET SPRITZ | $17
Brixeur gin, brut, cranberry juice, lime, cointreau, ginger beer, orange bitters



GOLDEN HOUR OLD FASHIONED | $20
Brixeur bourbon, honey, rosemary, orange bitters

CLASSIC COCKTAILS

HIGHBALL | $10+

CLASSIC COCKTAIL | $13+

TOP SHELF | $20+
select spirits available in all cocktails, see spirits list



DRAFT

Check our list above the bar for our ten rotating drafts!

FORT GEORGE - SHORT SANDS LAGER	$7
BREAKSIDE BREWING - WANDERLUST IPA	$7
SUNRIVER BREWING - BURLINGTON HAZY IPA	$7
LONG BREWING - rotating option	$8
WOLVES & PEOPLE - rotating option	$8
PORTLAND CIDER CO. - Huckleberry Lemonade Cider	$7
Non-Alcoholic & Gluten Free Beer available by the can	$7

MOCKTAILS

Thoughtfully crafted, non-alcoholic cocktails full of flavor

CENTER ST. SPARKLER | $11
ginger beer, cranberry, lime, orange, soda, rosemary

MANGO MARY | $13
n/a tequila, mango, orange, lime, agave, soda, tajin

CHERRY PIT STOP | $10
tart cherry, lime, vanilla simple syrup, soda

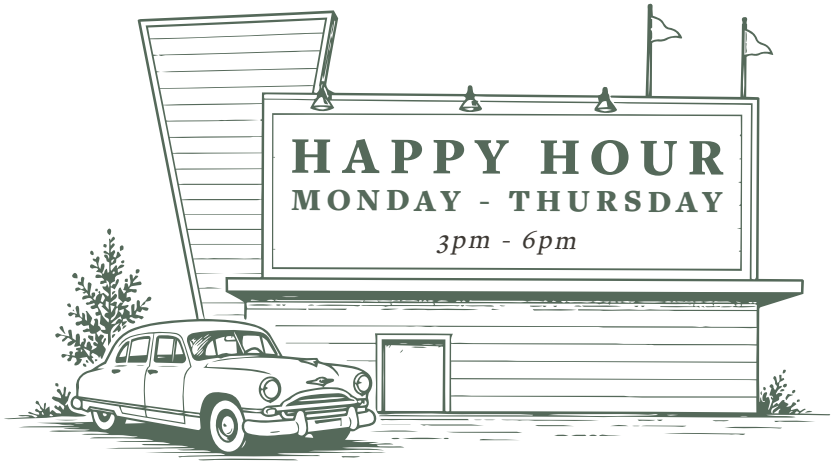
SOFT DRINKS

KOMBUCHA | $6

COFFEE OR TEA | $5

SHIRLEY TEMPLE | $6

LA CROIX & SODA | $4



DRINKS | $2 OFF
wines by the glass, beers, ciders, cocktails, mocktails

CRISPY PORK BELLY SANDWICH | $15
pork belly with apple-garlic glaze, apple citrus slaw, toasted focaccia

BURRATA SALAD | $12 | v
Roasted Delicata squash, apples, arugula, pepitas, sage, lemon vinaigrette

CRISPY FRIED BRUSSEL SPROUTS | $10 | v
hot honey glaze, lemon zest

Full Food Menu On Next Page!

BITES & SHARED PLATES

CHEESE AND CHARCUTERIE | $25
rotating artisan cheeses and select charcuterie meats
(gluten free available upon request)

HOUSEMADE GUACAMOLE & CHIPS | $15 | gf, df

BURRATA SALAD | $15 | v
roasted delicata squash, apples, arugula, pepitas, sage, lemon vinaigrette

CRISPY FRIED BRUSSEL SPROUTS | $13 | v
hot honey glaze, lemon zest | add pancetta +$3

WINGS & FRIES | $15
eight bone-in wings with your choice of 1-2 flavors:
bbq, buffalo, garlic parmesan, or lemon pepper

SWEET POTATO FRITES | $10 | gf, df, v
served with our housemade red pepper aioli

DESSERTS

CARAMEL APPLE ROLLS | $8
add scoop of vanilla ice cream +$2

ROOT BEER or ORANGE SODA FLOAT | $6 | gf

HOUSEMADE SAUCES

RED PEPPER AIOLI | GARLIC AIOLI | AVOCADO AIOLI
SPICY AIOLI | FRY SAUCE | RANCH | HONEY MUSTARD

vegetarian (v), gluten free (gf), dairy free (df)

ENTRÉES

CRISPY PORK BELLY SANDWICH | $20
pork belly with apple-garlic glaze, apple citrus slaw, toasted focaccia

KAISER BURGER | $22
two 4oz patties, sharp cheddar, tomato, red onion, arugula,
black garlic aioli | add bacon +$4 | substitute gluten free bun +$2

BUTTERMILK FRIED CHICKEN SLIDERS (3) | $20
toasted brioche, fried chicken thigh, cabbage-carrot slaw, pickles, chipotle aioli

all served with fries | subsitute sweet potato fries +$2 or side salad +$4

GRILLED CHICKEN QUESADILLA | $18
chipotle grilled chicken, Mexican cheese blend, housemade pico de gallo,
guacamole, sour cream

AP HARVEST SALAD | $15 | gf, v
mixed greens, sliced apples & pears, candied pecans, dried cranberries,
feta, apple cider vinaigrette | add bacon or pancetta +$4

SHORT RIB MAC & CHEESE | $25
elbow mac, braised short rib, three-cheese blend, parmesan crisps, rosemary, thyme

BOLOGNESE PASTA | $20
penne, meaty marinara, parmesan, basil, grilled focaccia

SWEET POTATO BOWL | $15 | v
roasted sweet potato, black rice, pickled carrots, cabbage, daikon, avocado, miso glaze

AP HARVEST SALAD | $15 | gf, v
mixed greens, sliced apples & pears, candied pecans, dried cranberries, feta,
apple cider vinaigrette | add bacon or chicken +$4

CAESAR SALAD | $15
romaine, parmesan crisps, croutons, housemade caesar dressing | add bacon or chicken +$4

HOUSE SALAD | $10 | v
mixed greens, rosé pickled onion, carrots, cucumber, housemade champagne
vinaigrette | add bacon or chicken +$4