

## MOCKTAILS/ ZERO PROOF

### **Shirley Ginger**

Muddled fresh lime, Bordeaux cherries, cherry juice, topped with Cock n Bull ginger beer. Garnished with fresh lime, rosemary sprig and Bordeaux Cherry. \$8

### **Mint Berry Smash**

Muddled fresh raspberries, blueberries and mint, lime juice and agave. Topped with soda water. Garnished with fresh blueberries, lime wedge and mint. \$9

### **Prohibition Daisy**

Fresh squeezed orange, lemon and lime juice, pineapple juice, pomegranate simple syrup. Garnished with fresh pomegranate and orange wedge. \$9

### **London Fog**

Tea Forte Earl Grey tea, lavender simple syrup, Vanilla extract and steamed milk. \$8

## HAPPY HOUR

3:00-5:00pm, Monday-Friday

**\*Beverage purchase of any kind required.**

## DRINKS

\$1 Off- Cocktails & Mocktails

\$7 Glass of House Red or White Wine

\$6 Pint- Draft Beer or Cider

\$4 Bottled Beer

## FOOD

### **Hamburger & Chips**

Garlic aioli, lettuce, tomato- \$10

Add on available, cheese only +\$3

### **Skillet Brie & French Baguette**

Hazelnuts, honey, fresh herbs and chefs choice fruit. \$9

### **Wild Pear Pizza- \$8**

Add on available, chicken only +\$5

### **Artichoke Parmesan Fritters**

Served with house made marinara sauce- \$8

### **Truffle Fries- \$7**

### **Mexican Street Corn Dip & Tortilla Chips- \$6**

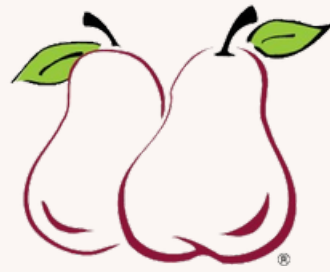
### **1/2 Caesar Salad- \$6**

Add on available, chicken only +\$5

### **Rosemary Focaccia w/ EVOO & Balsamic- \$5**

### **Cup of Soup- \$4**

WILD PEAR



# Bar

# MENU

## BEER & CIDER ON TAP

\$7 Pint

Rotating Selection of local IPA, Pilsner & Cider  
Ask your Server.

## BOTTLED BEER & CIDER

\$5 Bottle

Stella Artois Pilsner- Brouwerij Artois  
Vortex IPA- Fort George  
Sol Power Pilsner- Worthy  
BrightCider- 2 Towns  
Coors Light Lager- Coors Brewing  
NØ MØ Non-Alc IPA- Crux Fermentation Project

## WHITE WINE

2021 Pinot Gris- Terrapin Cellars- OR	\$10/25
2021 Pinot Blanc- Stafford Hills- OR	\$9/23
2021 Chardonnay- Fellow- CA	\$10/25
2020 Sauvignon Blanc- Domaine du Vieil Orme, France	\$11/28
Cava- Torre Oria- Spain	\$8/20
Portuga Casa Santos Lima- Portugal (happy hour)	\$8

## RED WINE

2021 Pinot Noir- Stafford Hill- OR	\$14/35
2019 Cabernet Sauvignon- Mathew Fritz- CA	\$11/28
2020 Tempranillo- Hollaran- OR	\$12/30
2021 Côtes du Rhône- Saint-Cosme- France	\$11/28
Espiga Casa Santos Lima- Portugal (happy hour)	\$8

## \* ADDITIONAL WINE BY BOTTLE

### Sparkling-

Durant Vineyards- OR	\$90
St. Innocent Crémant- OR	\$90

### White-

2021 Pinot Gris- Lumos Wine Company- OR	\$38
2018 Chardonnay- Bethel Heights- OR	\$58

### Red-

2018 Tempranillo- Bryn Mawr- OR	\$60
2018 Pinot Noir Freedom Hill- St. Innocent- OR	\$79

**\*All wines based on availability and seasonality.**

## SPECIALTY COCKTAILS

### Jessica's Legacy

Bacardi Superior White Rum, Champagne, fresh grapefruit, lime juice, simple syrup, mint, & a splash of bitters. \$11

### A Bar Keep's Secret

Trillium Gin, Absinthe, fresh orange juice, & a splash of grenadine. \$11

### Citrus Pomegranate Crush

Absolut Vodka, Caravella Limoncello, pomegranate syrup, lime juice, & grapefruit juice. \$10

### Bee's Knees

Old Overholt Rye, honey simple syrup, & fresh squeezed lemon juice. \$10

### Peartini

Absolut Pears Vodka, pear juice, & Vermouth. \$10

### Seasonal Margarita

Espolon Reposado Tequila, lime juice, simple syrup, triple sec, & a salted rim. \$12

### The Hemingway

Bacardi Superior Rum, Luxardo Maraschino liqueur, fresh grapefruit, lime juice, & simple syrup. \$11

### Vesper

Trillium Gin, Vodka, Lillet Blanc Aperitif, & lemon twist. \$10

### Old Fashioned

Bulleit Whiskey, Angostura bitters, sugar, & flamed orange peel. \$12

### French 75

Trillium Gin, Champagne, St. Germain, & a lemon twist \$11

### Blueberry Bramble

New Amsterdam Gin, Crème de mure, simple syrup, & lemon juice. \$11

### Cosmopolitan

Tito's vodka, cranberry juice, lime juice, triple sec, & Orange twist. \$10

### Negroni

Aviation Gin, Campari, Carpano Antica Formula, & orange peel. \$12

### Old Fashioned

Old Forester Bourbon, Angostura bitters, sugar, & flamed orange peel. \$12