

# Canard

## Cocktails

<b>PETAL &amp; THORN</b> gin, cynar, lillet rose, grapefruit, elderflower, cucumber tonic. . . . .	\$14
<b>VIPER</b> gin, vodka, cap corse, caper brine, olive bitters . . . . .	\$14
<b>THUNDERBIRD</b> mezcal, pineapple, ancho chili, passion fruit, lime . . .	\$15
<b>WAWA WEST</b> vodka, gin, rum, tequila, peach liqueur, amaro, coke. . .	\$14
<b>ROOM WITH A VIEUX</b> japanese whiskey, rye, oloroso, averta, matsutake shoyu . . . . .	\$15
<b>SHAKERATO</b> amaricano rossa, reposado tequila, cold brew coffee, orange & chocolate bitters. . . . .	\$15

## Beers

<b>MONTUCKY COLD SNACK LAGER</b> La Crosse, WI, 12oz . . . . .	\$4
<b>FORT GEORGE CITY OF DREAMS PALE</b> Astoria, OR, 12oz. . . . .	\$7
<b>ZOIGLHAUS ZOIGL-WEISS</b> Portland OR, 12oz . . . . .	\$6
<b>PFRIEM IPA</b> Hood River, OR, 12oz. . . . .	\$8
<b>NORTH COAST OLD RASPUTIN STOUT</b> Fort Bragg, CA, 12oz. . . . .	\$8
<b>PORTLAND DRY CIDER</b> Portland, OR, 12oz. . . . .	\$7

## Non-Alcoholic

<b>DARTH BROOKS</b> n/a amaro, coffee, toasted milk, brown sugar . . . . .	\$13
<b>HEARTLESS RITA</b> coconut water, citrus, chili, passionfruit . . . . .	\$13
<b>ATHLETIC RUN WILD IPA</b> <i>Non-Alcoholic</i> San Diego, CA, 12oz . . . . .	\$6
<b>ATHLETIC UPSIDE DAWN GOLDEN</b> <i>Non-Alcoholic</i> San Diego, CA, 12oz . .	\$6
<b>LEITZ 'EINS ZWEI ZERO'</b> <i>Sparkling Riesling</i> , Rudesheim, Germany . . .	\$12

## Apéritifs on rocks or with soda

<b>BONAL GENTIAN</b> . . . . .	\$11	<b>DOLIN ROUGE</b> . . . . .	\$10
<b>BYRRH</b> . . . . .	\$10	<b>EL BANDARRA VERMUT</b> . . . . .	\$9
<b>COCCHI AMERICANO</b> . . . . .	\$12	<b>MATTEI CAPCORSE BLANC</b> . . . . .	\$9
<b>COCCHI DI TORINO</b> . . . . .	\$12	<b>LILLET BLANC</b> . . . . .	\$12
<b>DOLIN DRY</b> . . . . .	\$10		

## WINES BY THE GLASS

### Sparkling

<b>BRUT</b> <i>Bul', Méthode Traditionnelle</i> , Raviere, NV, Savoie . . . . .	\$14
<b>BRUT</b> <i>Premier Cru, Tradition</i> , Gaston Chiquet, NV, Champagne . . . . .	\$26

### White

<b>'BELLE OISEAU'</b> Riesling/Pinot Gris/Muscat/Gewurztraminer Belle Pente, 2019, Willamette Valley . . . . .	\$11
<b>CHARDONNAY</b> Violin, 2020, Willamette Valley. . . . .	\$18
<b>TOURAIN AZAY-LE-RIDEAU</b> Chenin Blanc, <i>Mélocie</i> , Nicolas Paget, 2022, Loire . . . . .	\$14
<b>MONTONICO</b> <i>Santapupa</i> , La Quercia, 2022, Abruzzo. . . . .	\$13
<b>RIESLING</b> <i>Feinherb</i> , Seehof, 2022, Rheinhessen. . . . .	\$13
<b>MUSKATELLER</b> Schröck & Söhne, 2022, Burgenland . . . . .	\$16
<b>JUHFARK</b> Bott Frigyes, 2021, Južnoslovenská, Slovakia. . . . .	\$19

### Pink

<b>BANDOL</b> Mourvèdre/Cinsault/Grenache, Domaine Galantin, 2023, Provence . . . . .	\$14
--	------

### Orange

<b>PINOT GRIS/WELSCHRIESLING/CHARDONNAY/SAUVIGNON BLANC</b> <i>Bajta</i> , Kopal, 2021, Štajerska, Slovenia . . . . .	\$16
--	------

### Red

<b>ZINFANDEL/CARIGNANE/GRENACHE/SANGIOVESE/COUNOISE</b> <i>Wabi-Sabi</i> , Populis, 2022, California . . . . .	\$14
<b>ST. LAURENT</b> Reinisch, 2020, Thermenregion . . . . .	\$14
<b>LADOIX</b> Pinot Noir, <i>Les Chaillots</i> , Camille Giroud, 2020, Burgundy . .	\$28
<b>COTEAUX DE L'ARDÈCHE</b> Chatus, <i>Syramuse</i> , Domaine Salel & Renaud, 2022, N. Rhône . . . . .	\$15
<b>CAHORS</b> Malbec, <i>Le Combal</i> , Domaine Cosse-Maisonnette, 2019, Sud-Ouest . . . . .	\$13
<b>VALPOLICELLA</b> Corvina/Rondinella/Barbera, <i>Superiore</i> , Musella, 2020, Veneto. . . . .	\$13