

HOUSE SPECIALS

SUNNYSLOPE COCKTAIL 44N nectarine vodka, brown sugar syrup, lemon juice and lime juice. Served up with a cinnamon/sugar rim.	\$7
DRINK YOUR WHEATIES Bernheim wheat whiskey, Barenjager, Dry Curacao and bitters served up with an orange peel.	\$7
RUM OLD FASHIONED Ron Zacapa rum, brown sugar syrup, and bitters. Served on the rocks with a twist.	\$10
GIN RICKEY Tanqueray Rangpur, house lime cordial and club soda served on the rocks with a lime wedge	\$6
SPICY MARGARITA House jalapeno/pineapple infused tequila, lime juice, and triple sec. Served on the rocks with a salted rim and lime wedge.	\$6
LEMONBERRY Stoli Blueberi vodka, lemon juice, sugar syrup, lemonade, and house lavender tincture. Served on the rocks with a lemon moon.	\$6
BLOOD ORANGE MARGARITA Jose Cuervo Traditional tequila, blood orange puree, triple sec, and lime juice. Served on the rocks with a sugar rim.	\$6
LIFE IS LIKE A CUCUMBER Hendrick's, fresh muddled cucumber, St. Germain, lime juice and white cranberry juice. Served up with a cucumber slice.	\$7
DIRTY SHIRLEY Monopolowa vodka, house grenadine, Sierra Mist. Served tall on the rocks with an Amerena cherry.	\$6
TRADITIONAL HURRICANE Flor de Cana 7yr rum, lemon juice, and passion fruit syrup. Served on the rocks.	\$6
CALL ME A CAB Trails End Bourbon, house cabernet syrup and lemon juice. Served up.	\$8
MAI TAI Flor de Cana 7 yr rum, lime juice, orange curacao, almond syrup and sugar syrup. Served over ice with a mint sprig.	\$6
510 COCKTAIL House made vanilla vodka, lychee puree, almond syrup and lemon juice. Served up with a lemon moon.	\$7
HUCK CINN 44N huckleberry vodka, Cointreau, house toasted cinnamon, orange syrup and lemon juice. Served up.	\$8
DOWN THE HATCH 2 Crater Lake Hatch chili vodka, prickly pear puree, lime juice and sugar syrup. Served up.	\$7



HAPPY HOUR

3PM - 5PM
DAILY IN THE LOUNGE,
BAR & PATIO

OUR 1847 HAPPY HOUR MENU IS OFFERED
7 DAYS A WEEK,

FEATURING GREAT PRICES ON:

DRAFT BEER

WINE BY THE GLASS

**\$2 OFF ALL SPECIALTY HOUSE
COCKTAILS**

541-451-1847

www.1847restaurant.com

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1847 GREEN SALAD GF \$3

crisp greens topped with house pickled vegetables, manchego and red wine vinaigrette

ONION RINGS \$6

king size beer battered onion rings with Szechuan sauce

CRISPY ARTICHOKE HEARTS \$5

with sriracha aioli

PEPPER TREE SAUSAGE \$7

grilled sweet and sassy sausage pepper relish and grain mustard

BACON & SMOKED CHEDDAR MAC \$6

creamy Tillamook smoked cheddar, crispy bacon, cavatappi pasta, and bread crumbs

VEGETABLE TEMPURA \$7

Asparagus, broccolini, sweet potatoes, red bell peppers and jalapenos; wasabi tempura batter; Hunan BBQ and sweet chili sauce

GENERAL TSO'S CHICKEN SKEWERS GF \$6

3 chicken skewers with spicy General Tso's sauce and Asian slaw

SPICY SHRIMP GF \$8

sauteed shrimp in a spicy Thai coconut chile sauce, tossed with spinach

SEAFOOD COCKTAIL GF \$10

Prawns, bay shrimp salad, arugula and cocktail sauce

DRAFT BEER SPECIALS

PLEASE ASK YOUR SERVER FOR OUR ROTATING DRAFT BEER SELECTION

WINE BY THE GLASS

FREIXENET N/V BRUT CAVA \$6

PACIFIC RIM 2015 RIESLING, WA \$5

NOVELLUM CHARDONNAY 2016, FR \$6

CHEHALEM 2016 PINOT GRIS, OR \$8

CANOE RIDGE 2016 'THE EXPETITION' ROSE , WA \$5

KESSELSTETT RK 2016, RIESLING, GR \$5

WILLIAM HILL 2014, MERLOT, CA \$5

GUILD RED, 2015 SYRAH, MOURVEDRE, WA \$5

DISRUPTION 2016, CABERNET SAUV, WA \$6

BERAN 2014, ZINFANDEL, CA \$6

STAFFORD HILL 2015, PINOT NOIR, OR \$9

The Oregon health authority wants you to know that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness

A service charge of 18% will be added to all parties of 8 or more.