


THE RHODODENDRON
CAFÉ

BAR MENU

SHARED PLATES

HOUSE ROASTED SPICED NUTS
Sea Salt, BBQ Spice 3

PORK SLIDER TRIO
BLT, BBQ Pork, Cuban 7

LOCAL CHEESE PLATE
Fruit Preserves, Roasted Nuts,
Baguette 10

CANDIED BACON
Brown Sugar, Red Pepper Flakes 7

ASPARAGUS
Pickled Red Onion, Soft Boiled Egg,
Stone Ground Mustard 7

POTATO CHIPS
Basil Pesto Aioli 4

SKILLET MAC & CHEESE
With Crab 10

DRAFT BEER

GEORGETOWN BREWING COMPANY
Manny's Pale Ale 6

LAGUNITAS IPA
India Pale Ale 6

ROTATING TAP

BOTTLES AND CANS

HOP VALLEY BREWING COMPANY
Citrus Mistress 5

SAMUEL ADAMS®
Boston Lager 5

FULL SAIL
Amber 5

DESCHUTES
Black Butte Porter 5

SIERRA NEVADA
Pale Ale 5

PABST BLUE RIBBON
Tall Boy 4

RAINIER BEER
Tall Boy 4

COCKTAILS

BURNT ORANGE MANHATTAN
Buffalo Trace Bourbon, Sweet Vermouth,
Orange Bitters, Burnt Orange Peel Garnish 10

POMEGRANATE MARGARITA
Lunazul Tequila, House-Made Citrus Mix,
Pomegranate 9

ROSSINO
Lillet Blanc, Lemon, Angostura Bitters,
Fresh Strawberry, Champagne 7

CUCUMBER COOLER
Bombay Gin, House-Made Cucumber Simple Syrup,
Lime, Soda Water 9

PAMA-ROSE LEMONADE
Citrus Vodka, St. Germain, Pomegranate Juice, Orange,
House-Made Rosemary Simple Syrup, Lemonade 8

BLACKBERRY FIZZER
Citrus Vodka, St. Germain, Muddled Blackberries,
Ginger Brew 7

MOJITO ROYALE
Bacardi Rum, Lime, Angostura Bitters, Cucumber,
Mint, Champagne 9

BARONESS BLOODY MARY
Green Mark Vodka, Spiced Rum,
House-Made Bloody Mary Mix,
Sweet & Spicy Candied Bacon Strip 9

WHITE WINE

Chateau Ste. Michelle, Riesling 6/21
Kim Crawford, Sauvignon Blanc 10/37
Chateau Ste. Michelle Mimi, Chardonnay 9/33
Columbia Crest H3, Chardonnay 10/37
Boomtown, Pinot Gris 9/33
Charles & Charles, Rosé 8/29
J. Roget, Champagne 6/31

RED WINE

Erath Oregon, Pinot Noir 10/37
Columbia Crest, Merlot 8/29
14 Hands, Cabernet Sauvignon 8/29
Chateau Ste. Michelle, Syrah 10/37
14 Hands Hot to Trot, Red Blend 8/29