

Clink!

Spring Seasonal Cocktails

Honey Lavender Mojito \$14

Cruzan white rum, honey, lavender syrup, lime, muddled mint and soda water

Golden Hour Margarita \$15

Luna Azul Reposado Tequila, Gran Marnier, lime juice, grapefruit juice, blood orange juice and agave

Elderflower Old-Fashioned \$15

Bulliet Bourbon, St. Germain Elderflower Liqueur, orange blossom water and Angostura bitters

Honeydew you love me? \$16

Bombay dry gin, honeydew flavoring, cucumber juice, lime juice, mint bitters and simple syrup

Georgia Peach Whiskey Smash \$16

Crown Royal Peach, peach puree, lemon juice, muddled mint and topped with Gasparini Prosecco

Blush and Basil Slushy \$16

Cruzan white rum, house-made strawberry basil syrup, lime juice, and saline

Clink! Pomegranate Lemon Drop \$16

Lemon, raspberry, and pomegranate martini with a sugar rim

Clink! Boulevardier \$16

Bourbon, Campari, sweet vermouth, notes of dark cherry, orange peel, and warm spice

Mocktail

Sunshine Spritz \$10

Chamomile tea, lemon, orange juice, honey and soda water

“Gather, sip, and savor the season”

Clink!

Signature Cocktails

Strawberry Serenade \$15

Vodka, strawberry, basil, lime, cracked black pepper,
blood orange ginger beer

Kentucky Maid \$16

Bourbon, lime, bergamot, mint,
cucumber, absinthe

Make it a French Maid: Substitute French Gin

Parisian Paradise Slushie \$16

Tequila, lime, marionberry, peach, Paris tea

Espresso Martini \$16

Vodka, Cognac, Snooze espresso,
house coffee liqueur

Bubbly Cocktails

French 75 - \$15

Gin, lemon, simple syrup,
Champagne, lemon twist

In Bloom - \$16

Flora Adora gin, lemon, rose, blackberry,
sparkling rosé

Goldilocks \$17

Peach Blossom vodka, lemon, passionfruit,
prosecco, edible glitter, prosecco gummy bear

Fancy Mimosa \$14

Brut, orange juice, orange curaçao, orange bitters

Mocktails

Lavender Lemonade \$8

Lemon, lavender, sparkling water

Something Borrowed, Something Blue-ish \$10

Blueberry, butterfly pea flower,
lemon, lavender

Spa Day \$10

Cucumber, lime, elderflower tonic, mint

Crushed Velvet \$11

Lime, strawberry basil, orange juice,
blood orange ginger beer

Clink!

Draft List

Pfriem Pilsner \$8

Pilsner | 4.9% | Hood River, OR

Blue Moon \$8

Belgian White Ale | 5.4% | Denver, CO

Deschutes Fresh Squeezed IPA \$8

IPA | 6.4% | Bend, OR

Voodoo Ranger Juicy Haze IPA \$8

IPA | 6.4% | Fort Collins, CO

2 Towns Maid Marion \$8

Marionberry Cider | 6% | Corvallis, OR

Caldera Mojito Seltzer \$8

Mint & lime Hard Seltzer | 4% | Ashland, OR

San Juan Peach Rosé \$8

Peach & Rosé Hard Seltzer | 4% | Seattle, WA

Bottles

Modelo \$6

Non Alcoholic Heineken \$6

Clink!

Sparkling

2oz/6oz/Bottle

Maison Rosier Brut

4/12/35

France - Limoux

Fresh and bright with green apple, lemon, & light brioche

French for Water Brut Rosé

4/13/40

Washington - Columbia Valley

Dry and crisp with notes of strawberry, citrus, & rose petal

Gasparini Prosecco

4/13/40

Italy - Veneto

Citrus, yellow apple, creamy white peach

Oregon Blossom Sparkling Blanc

5/14/45

Oregon - Willamette Valley

Bright notes of green apple, citrus and melon

NA Sparkling

Oddbird: Sparkling Rosé

5/15/50

Liberated From Alcohol - France

White & Rosé

La Rosalie Sauvignon Blanc

4/11/35

France - Loire Valley

Crisp and citrusy with lime, green apple, & minerality

Illaha Pinot Gris

5/15/45

Oregon - Willamette Valley

Pear and peach with a smooth, refreshing finish

Matthew Fritz: Chardonnay

4/12/30

California - Sonoma

Apple-pear flavors, hints of vanilla and butter

King Estate Chardonnay

4/13/40

Oregon - Willamette Valley

Pear, apple, lemon juice, and sweet cream

Cehalem Rosé

4/11/30

Washington - Columbia Valley

White peach, guava, passionfruit, lilac

Red

Goodfellow Pinot Noir

5/14/45

Oregon - Willamette Valley

Cherry, earth, & warm spice with a silky finish

Domaine les Fines Graves: Gamay

5/15/45

France - Beaujolais

Plum, red berries with vanilla & spice

Isenhower Malbec

5/15/45

Washington - Columbia Valley

Dark fruit, cocoa, & soft spice

Chateau La Maroutine: Bordeaux

4/12/35

France - Bordeaux

Rich and dense, juicy red & black fruits

Kind Stranger Cabernet Sauvignon

4/12/35

Washington - Columbia Valley

Blackcurrant, mocha, & smooth tannins

Markham Vineyards Six Stack Merlot

4/13/40

California - Napa Valley

Dark cherry, chocolate, raspberry, plum

Willamette Valley Vineyards Pinot Noir

5/16/45

Oregon - Willamette Valley

rose, black cherry tart, baking spices & toasted oak

Lydian GSM Red Blend

6/17/50

Washington - Columbia Valley

Blackberry, lavender, cracked pepper



Coffee

Secret Garden \$6.50

Espresso, lavender,
jasmine, sea salt, milk

Latte \$6

Espresso, milk

Flavored Latte \$6.50

Espresso, milk

Flavors:

Caramel*

Hazelnut

Lavender

French Vanilla*

Amaretto

Peppermint

**Available Sugar-free*

Mocha \$6.50

Espresso, chocolate, milk
Choice of: dark chocolate
or white chocolate

Coffee \$4

Brewed coffee

Hot Chocolate \$6

Monin chocolate, milk

Chai Latte \$6

Chai, milk

Harney & Sons Tea \$5

Milk Options:

Whole Milk

Non-fat Milk

Oat Milk

Other Beverages

Soda \$4

Coke, Diet Coke, Pibb, Sprite, Tonic

*Root Beer in bottle

Juice \$4

Orange, Cranberry, Apple, Grapefruit

Filtered Still & Sparkling Water