

Sparkling Wines

	split	bottle
Lunetta Prosecco Italy	11	32
Ruffino Sparkling Rosé Italy	10	
Schramsberg Mirabelle Brut CA		50
Argyle Brut OR		40

White Wines

	6oz glass	9oz glass	bottle
Washington Hills Dry Riesling WA	8	11	28
Chateau Ste. Michelle Riesling WA	9	12	32
Gabbiano Pinot Grigio Italy	8	11	28
Acrobat Pinot Gris OR	10	13	36
Willamette Valley Vineyards Pinot Gris OR	12	15	44
Lange Pinot Gris OR	12.50	15.50	45
Del Rio Grenache Rosé OR	10	13	36
Maryhill Albarino WA	10.5	13.5	37
Willakenzie Pinot Blanc OR	14	17	46
Maryhill Viognier WA	9.5	12.5	34
Joel Gott Sauvignon Blanc CA	10	13	36
Kim Crawford Sauvignon Blanc NZ	12	15	44
Sterling Vineyards Chardonnay CA	8	11	28
Chateau Ste. Michelle Chardonnay WA	10	13	36
Kendall Jackson VR Chardonnay CA	12	15	44
Sonoma Cutrer RRR Chardonnay CA	14	17	52

Red Wines

	6oz glass	9oz glass	bottle
Vine to Vessel - New Leaf Pinot Noir OR	12	15	46
Primarius Pinot Noir OR	11.5	14.5	45
Oswego Grill Pinot Noir OR	12	15	46
Erath Resplendent Pinot Noir OR	14	17	52
Meiomi Pinot Noir CA	15	18	56
Vine to Vessel - Forbearance Pinot Noir OR	15	18	56
Columbia Merlot WA	9	12	32
Alamos Cask Malbec ARG	8.50	11.50	30
Cline Old Vine Zinfandel CA	9	12	32
Gnarly Head Red Blend CA	9	12	32
The Dreaming Tree Crush Red Blend AG	10	13	36
14 Hands Cabernet Sauvignon WA	9	12	32
Clos du Bois Cabernet Sauvignon CA	9.50	12.50	33
Joel Gott "815" Cabernet Sauvignon CA	12	15	44
Beringer Knights Valley Cabernet Sauvignon CA	15	18	56
Chateau Ste. Michelle Indian Wells Cabernet Sauvignon WA	11	14	40

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Featured Oregon Pinot Noirs

- Forbearance **Pinot Noir** Willamette Valley OR 56
Introducing Vine to Vessel Vineyard. This boutique wine boasts of rich black cherry with a hint of vanilla. The palate is a medium-bodied, silky feel with fine grain, lacey tannins. The finishing notes are a lingering caramel and toasty oak.
- Lange **Pinot Noir** Willamette Valley OR 52
Balanced and brimming with powerful and evocative fruit of raspberry and currant jam, higher toned spices open up the mid-palate with a touch of vanilla and mint to finish.
- Stoller Estate **Pinot Noir** Dundee Hills OR 57
Deep and brilliant dark ruby color. Aromas of red fruits pair elegantly with a touch of spice and wood. Flavors of cherry and currant finish with soft tannins and a pleasant minerality.
- Adelsheim **Pinot Noir** Chehalem Mountain OR 65
Intense flavors of candied cherry, pomegranate and raspberry with light touch of brown spices, nutmeg, cinnamon and all-spice. Seamlessly integrated, silky, polished tannins.
- Archery Summit **Pinot Noir** Willamette Valley OR 79
Vibrant floral notes of lilac and violet, flavors of cherry, red raspberry, blood orange, and a hint of cocoa powder. Long lingering refined and balanced finish.
- Domaine Drouhin **Pinot Noir** Dundee Hills OR 90
Opulent, ripe and structured. Subtle floral notes of lilac and rose petal. Hints of cherry, black cherries, cranberry, black tea, allspice and clove with fine silky tannins.

California Features

- Lange & Reed **Cabernet Franc** CA 55
Cherry, currant and fine herb meld flawlessly into juicy, tart flavors. Balanced acidity tannins lend to a mouthwatering finish.
- Robert Mondavi Napa **Cabernet Sauvignon** CA 65
Bright acidity and fine tannins, flavors and aromas of cherry, black berry, plum, sage, sandalwood, mint and vanilla bean. Vibrant fruit notes in the long finish.
- Stags' Leap **Petite Sirah** CA 65
Dark and dense, layers of bramble berry, black pepper and spice. Cassis, blueberry, cherry, vanilla spice and dark plum. Silky texture, velvety tannins, generous finish.
- Beaulieu Vineyard BV **Tapestry Reserve Red** CA 75
Richly textured and complex flavors of blackberries, blueberries, black cherry and cassis. Hints of violet, cedar, chocolate and spicy oak. Firm, velvety tannins provide depth to the long finish.
- Jordan **Cabernet Sauvignon** Alexander Valley CA 85
Aromas of black cherry, blackberry and cassis. A great structure, polished tannins, rich and silky on the palate, layers of dark fruit flavors with smooth tannin.
- Silver Oak **Cabernet Sauvignon** Alexander Valley CA 120
Bright fruit with savory notes, flowing texture. Look for brushy aromas of sage and thyme embellishing a core of red fruit, rich with strawberry, raspberry and just-picked plum.

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FEATURED CRAFT BEERS

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Rotating Taps

PLEASE ASK ABOUT OUR SEASONAL FEATURES.

Mirror Pond - Deschutes Brewery
CASCADE HOPS, SMOOTH.
BEND, OR 5% ABV

Pilsner - Crux Fermentation Project
LOCAL OREGON HOPS, CLEAN LAGER FLAVOR.
BEND, OR 5.2% ABV

Capella Porter - Ecliptic Brewery
DARK MALT, MEDIUM-BODIED.
PORTLAND, OR 5.2% ABV

Mo-haze-ic IPA - Migration Brewing
HAZY IPA. PASSIONFRUIT, PAPAYA.
PORTLAND, OR 6.1% ABV

Bright Cider - 2 Town Ciderhouse
NEWTOWN PIPPIN APPLES.
CORVALLIS, OR 6.0% ABV

Vortex IPA - Fort George Brewery
BITTERNESS BALANCED WITH SWEETNESS.
ASTORIA, OR 7.2% ABV*

Magnetic Fields - Fort George Brewery
HAZY IPA. PEACH, CITRUS AND PINE.
ASTORIA, OR 7.0% ABV*

Blue Moon - Blue Moon Brewing Company
CITRUS AROMA.
DENVER, CO 5.4% ABV

Blonde Bombshell - Cascade Lakes Brewing Co.
LIGHT-BODIED.
BEND, OR 4.3% ABV

Pfriem IPA - Pfriem Family Brewers
CITRUS, PINE, TROPICAL FRUIT.
HOOD RIVER, OR 6.8% ABV

Dragonfruit Cider - Avid Cider Co.
APPLE, DRAGONFRUIT, RASPBERRIES.
BEND, OR 6.0% ABV

Kolsch - Double Mountain Brewery
CRISP, DRY, REFRESHING.
HOOD RIVER, OR 5.2% ABV

Wanderlust IPA - Breakside Brewery
FIVE HOPS, CRISP FINISH.
PORTLAND, OR 6.2% ABV

Pilsner - Breakside Brewery
CRISP, REFRESHING.
PORTLAND, OR 5.0% ABV

Guinness Stout - Guinness Brewery
SMOOTH, MEDIUM BODIED.
DUBLIN, IRELAND 5.6% ABV

Coors Light - Coors Brewing Company
MORAVIAN BARLEY, BALANCED, GOLDEN.
GOLDEN, CO 4.2% ABV

RPM IPA - Boneyard Brewery
SIX HOPS, CITRUS NOTES.
BEND, OR 6.5% ABV

Hefeweizen - Widmer Brothers Brewery
CITRUS AROMA, UNFILTERED.
PORTLAND, OR 4.9% ABV

Fresh Squeezed IPA - Deschutes Brewery
HEAVY HELPING OF CITRA AND MOSAIC HOPS.
BEND, OR 6.0% ABV

African Amber - Mac & Jacks Brewery
FLORAL, HOPPY.
REDMOND, WA 5.8% ABV

Stella Artois - Anheuser Busch
CRISP HOP, DRY FINISH.
ST. LOUIS, MO 5.0% ABV

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HAZY IPA. PASSIONFRUIT, PAPAYA.
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CORVALLIS, OR 6.0% ABV

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BITTERNESS BALANCED WITH SWEETNESS.
ASTORIA, OR 7.2% ABV*

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CRISP HOP, DRY FINISH.
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Specialty Martinis

Oswego Grill's Famous Fruit Drop

VODKA WITH YOUR CHOICE OF MANGO, GUAVA, PASSIONFRUIT, PEACH, RASPBERRY OR MIXED BERRY PUREE. ALL HAND MIXED WITH FRESH LEMON. 10.00

Melting Passion

ABSOLUT VODKA AND PASSIONFRUIT PUREE, MIXED WITH OUR HOUSE-MADE FIRE ROASTED JALAPEÑO BLEND. 10.00

Lavender Cosmo

ABSOLUT MANDARIN, PARFAIT AMORE, FRESH LIME, SPLASH OF POMEGRANATE PUREE. SERVED WITH A LAVENDER SUGAR RIM. 10.00

Island Oasis

PINEAPPLE RUM AND MYERS DARK RUM SHAKEN WITH PINEAPPLE JUICE, FRESH LIME, AND DEMERARA SYRUP. 12.50

Specialty Cocktails

Passionfruit Spritzer

FRESH PASSIONFRUIT PUREE, VODKA AND A SPLASH OF CRANBERRY JUICE, SHAKEN, AND TOPPED WITH SPARKLING WINE. SERVED IN A CHAMPAGNE FLUTE WITH A SUGAR RIM. 9.00

Spicy Guava Grapefruit Paloma

CAZADORES TEQUILA, CAYENNE INFUSED GUAVA PUREE, SPARKLING GRAPEFRUIT SODA, AND A JUICY RUBY GRAPEFRUIT. 11.00

Oswego Old Fashioned

MAKER'S MARK, EARL GREY SIMPLE SYRUP, ORANGE BITTERS SERVED ON A BIG BLOCK CUBE. 12.00
*UPGRADE TO ANGELS ENVY FOR \$3 MORE.

Watermelon Margarita

CAZADORES TEQUILA, MIXED WITH FRESH WATERMELON PUREE, TRIPLE SEC, AND HOUSE SOUR MIX. SERVED WITH A TAJIN RIM. 12.50

Basil Berry Smash

BLEND OF BOURBON, FRESH LEMON, BASIL, WILDBERRY PUREE AND BLUEBERRIES. GARNISHED WITH SWEETENED MIXED BERRIES. 10.50

Huckleberry Hibiscus

WILD ROOTS HUCKLEBERRY VODKA, GINGER BEER, FRESH LEMON AND AN EDIBLE CANDIED RASPBERRY HIBISCUS FLOWER. 11.50

Blood Orange Mojito

BACARDI RUM, FRESH MINT, SIMPLE SYRUP, BLOOD ORANGE JUICE AND LIME JUICE. 10.50

Prickly Pear Cadillac Margarita

CAZADORES TEQUILA, PRICKLY PEAR PUREE, FRESH LEMON JUICE, GRAND MARNIER FLOAT WITH TAJIN RIM. 11.50

Fire-Roasted Jalapeño Margarita

SAUZA TEQUILA, TRIPLE SEC, SWEET & SOUR MIX AND A SPLASH OF PINEAPPLE. FINISHED WITH A DASH OF OUR HOUSE-MADE FIRE ROASTED JALAPEÑO BLEND. 10.50

Oswego Rum Punch

BACARDI RUM, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE. SERVED ON THE ROCKS AND FINISHED WITH A FLOATER OF MYERS'S RUM. 10.50

Cucumber Breeze

BOMBAY SAPPHIRE GIN, ST. GERMAINE, MUDDLED CUCUMBER, SHAKEN WITH LEMON JUICE AND HONEY SYRUP. FINISHED WITH SODA WATER AND A CUCUMBER GARNISH. 12.50

Bottled Beers

BUDWEISER
BUD LIGHT
MODELO

MICHELOB ULTRA
HEINEKEN
CORONA

NA HEINEKEN 0.0
NA GUINNESS 0.0

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VODKA WITH YOUR CHOICE OF MANGO, GUAVA, PASSIONFRUIT, PEACH, RASPBERRY OR MIXED BERRY PUREE. ALL HAND MIXED WITH FRESH LEMON. 10.00

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