

OPEN 4:00PM
UNTIL 10:00PM



BANDON DUNES
GOLF RESORT

SPECIALTY COCKTAILS

INN LIBRARY RENEWAL

Trails End 10yr Bourbon, Fresh Lemon Juice,
Black Currant, Simple Syrup, Lemon Wheel
18

HEMINGWAY DAIQUIRI

Silver Rum, Maraschino Liqueur, Fresh Grapefruit Juice,
Fresh Lime Juice, Simple Syrup, Lime Wheel
15

GIN 'N' JUICE

Rogue Pinot Spruce Gin, Fresh Grapefruit Juice,
Fresh Orange Juice
14

PERFECT GIN & TONIC

Rogue Spruce Gin, Fever Tree Tonic, Lime Juice
Cucumber, Lime, Rosemary, Peppercorn
12

PAPER PLANE

Woodinville Bourbon, Aperol, Amaro,
Fresh Lemon Juice
15

ESPRESSO MARTINI

Timberline Vodka, Kahlua, Cold Brew Coffee,
Simple Syrup, Coffee Beans
14

WHISKEY FLIGHTS

COWBOYS & ANGELS

High West Bourbon, High West
Double Rye, Angel's Envy Bourbon,
Angel's Envy Rye
28

WHEN PIGS FLY

Piggy Back 6 yr Rye, Whistle Pig 10
yr Rye, Whistle Pig 12 yr Rye,
Whistle Pig 15 yr Rye
65

HOUSE OF THE RISING SUN

Yamazaki 12yr, Suntory World
Whiskey Ao, Hibiki Harmony,
Suntory Toki
45

BEER

CANS

Lighthouse Session Pale 8
2 Towns Bright Cider. 8
7 Devils Arago Amber Ale. 8

DRAFTS

7 Devils Endless Summer Blonde. 7
7 Devils Spindrift Juicy IPA 8

WINE

2021 INVOLUNTARY COMMITMENT Glass 15 | Bottle 60
Red Bordeaux Blend, Columbia Valley, WA
2022 CONVIVAL Glass 12 | Bottle 48
Red Blend (Gamay/Pinot Noir), Willamette Valley, OR
2021 AGO Glass 15 | Bottle 60
Chardonnay, Columbia Gorge, WA
2022 J. CHRISTOPHER Glass 13 | Bottle 52
Sauvignon Blanc, Willamette Valley, OR
2022 STOLLER. Glass \$10
Rose, Willamette Valley, OR

FOOD

CHARCUTERIE 18
selection of cured salumi, prosciutto di parma, gnar gnar kraut, pickles, roasted olives, piquillo chutney, crackers
ARTISANAL CHEESE 22
assorted cheeses, dried blueberries, olives, marcona almond, strawberries, piquillo chutney, crackers
VEGGININI 15
roasted broccolini, pickled red onion, piquillo peppers, pomodoraccio, mascarpone, mushroom duxelle, focaccia
MUFFULETTA PANINI 16
roasted olive tapenade, capicola, mortadella, caramelized onion, havarti, dijonnaise, ciabatta
ITALIAN TURKEY GRINDER 17
smoked turkey, salami, soppressata, provolone, romaine, red onion, pepperoncini, garlic aioli, sourdough baguette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Not every ingredient is listed on our menu. Our culinary team will gladly assist with any dietary restrictions.
A 21% service fee will be added to parties of 8 or more.