

HAPPY HOUR

3 - 6 Tues-Sat

3 - 9 Sunday

Draft Beer	5
House Wines	
Red, White, or Rosé	6
Well Cocktails	5
Scratch Made Soup	
Cup 3 / Bowl 5	
Seasonal Veggies	6
Ask your server for details	
Mini Mac O' Day	7
Ask your server for details	
Biscuit Board	5
Served with honey butter & jam	
Side Salad	5
Ranch & crispy fried onions	
Blue-sabi & hazelnuts (gf)	
Balsamic vinaigrette & almonds (v/gf)	
Orange-caraway vinaigrette & candied walnuts (v/gf)	
Two Tacos	6
Tinga de pollo stewed in tomato, onion, and adobo, topped with pepper jack, avocado, and salsa fresca	
Lazarus	8
Black beans, jalapeños, sweet potato, jam, and sharp cheddar in a grilled flour tortilla with chipotle aioli	
Happy Hour Burger*	7
Cheddar, Shed Spread, pickled onion, and dill pickles on a grilled english muffin with chips	

*Burgers are cooked medium unless otherwise specified. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.

DESSERTS

The Mark as Fred	8
Cinnamon coffee cake served with a shot of espresso poured over Tillamook vanilla ice cream	
Choco Bebop	8
Two banana-nut chocolate muffins in a hot skillet with vanilla ice cream	
Bad Dog (v)	8
Rich vegan chocolate cake with a red wine-blackberry sauce.	

DRINK SPECIALS

The Prescott	10
Tanqueray, sweet vermouth, maraschino liqueur, orange bitters	
Shed 75	10
Christian Brothers, lemon, ginger syrup, champagne float	
Stumptown Mule	10
Monopolowa, ginger syrup, lime juice, steamed apple cider, cinnamon stick	
The Mayor	10
Crater Lake Rye, Campari, sweet vermouth	
Old Fashionista	10
Hornitos Reposado, sugar, orange bitters	

DOGGIE MENU

Fido Food	7
Your pup's choice of grilled chicken or ground beef served with sweet potatoes or rice	
Doggie Dessert	4
House-made peanut butter and banana ice cream with a biscuit	

TIN SHED GARDEN CAFE

BEVERAGES

HAPPY HOUR

DESSERTS

Our mission to you:
To prepare responsibly sourced, tasty food and drinks while maintaining meaningful connections with our guests, staff, and the community

THE BASICS

Organic Coffee	3.25
Smith Hot Tea	3.25
Latte	4
*Add a flavor for 50 cents: Vanilla, sugar free vanilla, hazelnut, almond, coconut, or cherry	
Mocha	4.5
Dragonfly Chai Latte	4
Hot Cocoa	3.5
Milk or Chocolate Milk	3
Juice 3.5/Kids Juice	3
Orange, grapefruit, cranberry, pineapple, apple, or tomato	
Bottomless Iced Tea	2.5
Arnold Palmer	3.5
Lemonade or Limeade	4
Add a flavor for 50 cents: Strawberry, mango, passionfruit, prickly pear	
SOMA Kombucha	4
Reed's Extra Ginger Beer	4
Virgil's Root Beer	3.5
Shirley Temple	3
Roy Rogers	3
Bottomless Soda	2.5
Coke, Diet Coke, or Sprite	

Straws served upon request

WINE

WHITE

Rascal Pinot Gris, OR 7/24
13 celcius Sauvignon Blanc 8/26
Mercer Canyon Chard, WA 10/34

ROSÉ & SPARKLING

Rascal Rosé, OR 7/24
Wycliff Sparkling Wine, CA 7/24

RED

Rock Point Blend, OR 7/24
Columbia Cabernet, WA 8/26
Duck Pond Pinot Noir, OR 10/34

BY THE BOTTLE

Argyle Reserve Pinot Noir, OR 38
Argyle Vintage Brut, OR 42

DRAFT

Rotating local beer or cider 6
See the chalkboards or ask your server

BOTTLES & CANS

Pacifico 4
PBR Tallboy 3
Miller Lite 3.5
HUB Survival Stout 5
Groundbreaker IPA (gf) 5
Clausthaler N/A Beer 3.5

BREAKFAST

Bloody Mary 10
Shed mary mix and vodka in a salted rim pint with lime, celery and pickled veggies

Infused Bloody 11
Vodkas: cajun pepper, bacon, cucumber, citrus or rotating infusion
Tequilas: spicy or cucumber

~ Go gluten free or add a strip of bacon for a buck!

COCKTAILS

Mimosa 9
Champagne with your choice of orange, grapefruit or cranberry juice served in a pint

Passionfruitopia 10
Passionfruit, orange, and pineapple juice

Best In Show 11
New Deal vodka, grapefruit juice, ginger syrup in a pint with a champagne float

WARM & COZY

Shed's On Fire 12
Bacardi 151, Baileys, Frangelico, Kahlua, coffee, whipped cream, chocolate espresso bean

Tin Toddy 10
Ginger brandy or ginger bourbon, lemon, ginger syrup, hot water

Mount Hood 10
Stoli vanilla vodka, Godiva chocolate liqueur, Kahlua, steamed cream and a dollop of foam

The Frida 10
Kahlua, tequila, vanilla vodka, hot chocolate, nutmeg, cinnamon, and cayenne with whipped cream

Sinful Beginnings 10
Apple-cinnamon whiskey, Grand Marnier, hot apple cider, and whipped cream

COOL & REFRESHING

Las Frutas Margarita 11
Tequila, triple sec, lime juice and your choice of mango, strawberry, passion fruit or prickly pear puree

Strawberry Fields Forever 11
Aviation gin, strawberry puree, basil, lime juice, and soda

Cucumber Limeade 11
House-infused cucumber gin and fresh squeezed limeade

Elderflower Lemonade 11
St. Germain elderflower liquor and fresh squeezed lemonade

Mango Mojito 11
Fresh mint muddled with rum, lime juice, mango puree, simple syrup

SHED IT UP

Sazerac 12
Rye whiskey, Peychaud's bitters, Pernod & a twist

The Beltane 12
House-infused cucumber vodka, basil, simple syrup & lime juice

The Marquam 12
Hornitos tequila, grand marnier, lime juice, orange juice, prickly pear puree & sweet and sour

Spicy Passion 12
Hot Andy Vodka, cilantro, simple syrup, lime juice & passion fruit puree

St. John's Bridge 12
Buffalo Trace bourbon, triple sec & lemon juice

Mikey Likes it 12
Stoli vanilla vodka, lime juice, simple syrup & pineapple juice

Gin-n-Juice 12
Tanqueray, grapefruit juice, house sweet and sour

Mango Drop 12
Ketel One vodka, mango puree, simple syrup & lime juice

PICK-A-MULE

Start with a base of ginger beer & lime & choose from below:

Moscow *with vodka 8

Kentucky *with whiskey 8

Liverpool *with gin 8

Guadalajara *with tequila 8

Kombucha Mule 10

Served with SOMA
Kombucha, lime juice, and vodka