

# DESSERTS

## Classic Brownie

served with dairy or non-dairy vanilla ice cream  
topped with toasted Oregon filberts

6

## Strawberry Shortcake

scratch made buttermilk biscuit,  
fresh strawberries, mint honey, whipped cream

8

## Rhubarb Crisp (gf, v)

served with dairy or non-dairy vanilla ice cream

7

# BASICS

## Coffee

3.5

## Smith Hot Tea

3.5

## Latte

4

Add a flavor for 50 cents:  
vanilla, sugar free vanilla, chocolate, cherry,  
hazelnut, almond, or coconut

## Organic Dragonfly Chai Latte

4.25

## Milk

3

## Chocolate Milk

3.5

## Hot Cocoa

3.5

## Juice

orange, grapefruit, cranberry,  
pineapple, apple, or tomato

3.5

## Bottomless Iced Tea

3

## Arnold Palmer

3.5

## Lemonade or Limeade

4

Add a flavor for 50 cents:  
strawberry, passionfruit, prickly pear, mango

## SOMA Kombucha

cherry chai

4

## Reed's Extra Ginger Beer

4

## Virgil's Root Beer

4

## Shirley Temple

3.5

## Roy Rogers

3.5

## Bottomless Soda

Coke, Diet Coke, or Sprite

3

(Straws served upon request)

# TIN SHED

## GARDEN CAFE

# DRINKS

# &

# DESSERTS

## OUR MISSION TO YOU:

To prepare responsibly sourced,  
tasty food and drinks while maintaining  
meaningful connections with our guests, staff, and  
the community

# COCKTAILS

## **Pint-Size Bloody Mary**

House Mary mix, vodka, salted rim, lime, celery and pickled veggies

10

## **Pint-Size Infused Bloody Mary**

House Infused Vodkas: cajun pepper, bacon, cucumber, citrus or rotating infusion

Tequilas: spicy or cucumber

11

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

## **Pint-Size Mimosa**

Champagne with your choice of orange, grapefruit or cranberry juice

9

## **Passionfruitopia**

Champagne, Passionfruit, orange, pineapple

10

## **Best In Show**

New Deal vodka, grapefruit juice, ginger syrup in a pint with a champagne float

11

## **Prickly Pear Margarita**

Tequila, triple sec, lime juice and prickly pear puree

11

## **Strawberry Fields Forever**

Aria gin, strawberry puree, basil, lime juice and soda

11

## **Cucumber Limeade**

House-infused cucumber gin, fresh squeezed limeade

11

## **Elderflower Lemonade**

St. Germain, fresh squeezed lemonade

11

## **The Classic Mojito**

Fresh mint, rum, lime juice, simple, soda

11

## **The Beltane**

House-infused cucumber vodka, basil, simple, lime juice

12

## **The Marquam**

Cazadores reposado, grand marnier, lime juice, orange juice, prickly pear

12

## **Spicy Passion**

Hot Andy vodka, cilantro, simple, lime juice, passion fruit puree

12

## **Gin-n-Juice**

Aria gin, grapefruit juice, house sweet and sour

12

## **Mango Drop**

New Deal vodka, lime, mango, simple

12

# DESSERT DRINKS

## **Shed's On Fire**

Bacardi 151, Bailey's, Frangelico, Kahlua, coffee, whipped cream, chocolate espresso bean

12

## **Mt. Hood**

Stoli Vanil, Godiva chocolate liqueur, Kahlua, steamed milk and a dollop of foam

12

## **The Frida**

Kahlua, tequila, Stoli Vanil, hot chocolate, nutmeg, cinnamon, and cayenne with whipped cream

12

# BEER

## **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

# 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