

Hamlet

Happy Hour: Open - 6pm

DRINKS:

Bamboo	8
Manzanilla Sherry de Valdespina + Dolin Dry Vermouth + Regan's No.6 Orange Bitters + lemon oil	
Blood and Sand	7
Famous Grouse Blended Scotch Whiskey + Cherry Heering + Dolin Rouge + freshly pressed orange juice	
Adonis	7
Lustau Oloroso Sherry + Martini and Rossi Sweet Vermouth + Regan's No.6 Orange Bitters + lemon oil	
Hornet's Ankles	8
Lunazul 100% Blue Agave Tequila + freshly pressed lime juice + house blended clover honey syrup	
The Accidental Sour	7
Dry Gin + freshly pressed lemon juice + house blended grade A maple syrup	
Sazerac	8
Old Overholt Rye Whiskey + simple syrup + Peychaud Bitters + Angostura Bitters + chilled Absinthe rinsed tumbler	
Whiskey Shake	7
Ezra Brooks Kentucky Straight Bourbon + freshly pressed lime juice + simple syrup	
Piggy Back	9
Smoked ham taster and Vida Mezcal. The perfect pair	
House Red or White	6
Rotating Beer	4

FOOD:

Ham Biscuit	6
House made cream biscuit, fresh smoked ham, pepper jelly	
Gougeres Sliders	6
French style cheese puffs, fresh smoked ham, arugula, seasonal compote	
Tortilla Espanola	6
Crema, scallions	
Chorizo Spiced Pepitas	2
La Quercia Prosciutto Americano	5
IA, USA. Aged 12 months. Earthy & sweet	
La Quercia Prosciutto Speck	5
IA, USA. Aged 12 months. Lightly applewood smoked	
La Quercia Prosciutto Piccante	5
IA, USA. Aged 12 months. Fennel & red chili rubbed	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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232 NW 12th
Portland Oregon

Tuesday - Thursday 4pm-10pm
Friday / Saturday 3pm- 12am