

SHELBURNE PUB



WINE

BUBBLES

	GLASS	BOTTLE
Cremant de Bordeaux Heritage Brut NV FR	14	50
Cava Rose Vega Medien [organic] NV ES	13	39
Bubbles Lu & Oly Untethered '21 WA		88
Prosecco Terre Di Marca '21 IT		65

ROSE

	GLASS	BOTTLE
House Rose Rotating Selection	11	32
Cava Rose Vega Medien [organic] NV ES	13	39
Rose Gemini Vineyards '25, OR		75

WHITE

	GLASS	BOTTLE
House White Rotating Selection	11	32
Chardonnay Joseph Drouhin '22, FR	14	48
Pinot Gris Anne Amie Vineyards '23, OR	15	54
Sauvignon Blanc La Pettit Perriere '23, FR	12	38
Chardonnay Adelsheim '21, OR		70
Chardonnay Brickhouse '21, WA		59
Pinot Gris Cooper Mountain '22, OR		50
Riesling Dr. Loosen '23, DE		40
Gruner Veltliner Broadbent '23, AU		46
Sancerre Joseph Mellot '22, FR		74
Askos Verdeca Salento Masseria Li Veli '25, IT		62

RED

	GLASS	BOTTLE
House Red 11/30	11	32
Cab Sauv Revelry '21, WA 14/47	15	56
Malbec Catena Vista Flores '22, AR 12/35	14	46
Pinot Noir Toir Wines, '23 OR	17	65
Gamay Noir Anne Amie '22, OR		52
Red Blend Vital Wines '19, WA		58
Red Blend Syncline Subduction '21, WA		70
Red Blend Patterson Cellars "Due Anni" '23, WA		50
Red Blend Chateau Moncets Lalande de Pomerol '19, FR		75
Merlot Abeja '17, WA		110
Petit Verdot Januik '21, WA		99
Bordeaux Rouge Le Cailloux '20, FR		58
Valtellina Superior Tenura Scesrce '16, IT		65
Pinot Noir Boedecker Cellars '16 OR		75

SPECIALS

HAPPY HOUR

Happy Hour Daily 12 - 5pm | all day Sunday!
\$1 off beer & wine

WINE WEDNESDAY

Every Wednesday, get 50% off any bottle of wine, with purchase of food

GIRL DINNER

The perfect treat!
small caesar salad, parm fries, and a martini (martini, lemon drop, or pick me up) for \$25

BEER

ON TAP

Fort George IPA Rotating	9
North Jetty Brewing Rotating	7
Buoy Beer Company Rotating	7
Cider [12oz] Rotating	9
Rotating Pfreim	7

BOTTLE OR CAN

Freight Lager	4
Fort George Vortex IPA	8
Coors Light	4
Modelo <i>Especial</i>	5
Best Day Brewing Kolsch [n/a]	6

N/A DRINKS

Iced Tea	4
Beach House Hot Tea	4
Lemonade	4.5
Cranberry Lemonade	5
Columbia River Coffee Roasters	3 5
Kombucha <i>rotating</i>	6
Mexican Coke Sprite	5
Diet Coke	4
Fever Tree Ginger Beer	5
Pelican Brewing Marionberry Soda	5
Root Beer <i>rotating</i>	5
Mountain Valley Sparkling Water	7

An automatic gratuity of 20% will be added to dine-in parties of 6 or more.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issue, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

SHELBURNE PUB



PUB SNACKS

Toasted DuneSide Sourdough 7
whipped rosemary and garlic butter. v

Marinated Olives 8
castlevetrano. garlic. rosemary. citrus marinade. v+ gf

Zesty Edamame 8
sriracha sea salt. lime. olive oil. v+ gf

Dirty Fries 14
chevre. pepperoncini. pork belly. garlic. pdx ketchup. gf

Seasoned Potato Fries 7
pdx ketchup. v+
add achiote aioli 1

SMALL PLATES

Daily Soup MP
ask your server

Hummus 15
kalamata olives. peruvian peppers. dill. evoo.
crispy pita chips. assorted veggies. v+

Tre Fin Smoked Salmon Boxy 21
seasoned potato cake. creme fraiche. chives. lemon.

Bang Bang Brussels Sprouts 12
fried crisp. house made sweet and hot chili drizzle. v+ gf

Coconut Calamari 16
toasted sesame. dried orange. achiote aioli.

Buttermilk Fried Oysters 18
housemade tartar. buffalo sauce.

Local Steamer Clams 22
garlic. shallot. butter. white wine. lemon wedge.

PNW Cheese Board 28
ask server for daily selection. preserves. fruit. toasted
DuneSide bread. v

SALADS

add grilled chicken 8 | fried chicken 8 | smoked salmon 16

Caesar Salad 10 | 14
chopped romaine. garlic bread crumbs. anchovy vinaigrette.
shaved parmesan.

Rogue Blue Cheese Salad 12 | 16
chopped romaine. red flame grapes. candied pecans. red onion.
creamy blue cheese dressing. v gf

Thai Salad 18
shredded savoy and red cabbage. red bell peppers. cucumbers.
julienne carrots. cold noodles. basil. cilantro. wontons.
thai vinaigrette. peanut sauce. v+

MAINS

Catch of the day MP
seasonal preparation.

New York Steak 36
colcannon mashed potatoes. broccolini. choice of
chimicurri or bleu cheese butter. gf

Crispy Chicken Sandwich 20
buttermilk fried chicken. buttermilk slaw. achiote aioli.
dill pickles. blue scorcher bun. potato fries.

Kimchi Fried Rice 20
peas. carrots. kimchi. sesame oil. scallion. sesame. v+
add sunny egg 2 | add pork belly 6

Tre Fin Local Rockfish and Chips 26
housemade tartar. pdx ketchup. lemon.

Painted Hills Farms Burger 20
cheddar. whole grain mustard aioli. lettuce. pickles.
tomato. pickled onion. blue scorcher bun. potato fries.
add bacon 5 | veggie patty available

Macaroni and Cheese 18
mornay. toasted breadcrumbs. beck's microgreens. v
add pork belly 6 | add smoked salmon 16

gluten free = gf | vegetarian = v | vegan = v+

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

Dine in parties of 6 or more will be presented with one check and an automatic gratuity of 20% will be added.



HOUSE COCKTAILS

Cocktail for a Cause | Sunset Society 14

timberline vodka. combier. cranberry juice.
sugared rim. twist. n/a version available

Benefiting Columbia Pacific Heritage Museum

Blue Cheese Martini | 15

blue cheese-washed vodka. dry vermouth.
blue cheese stuffed olives.

Bee's Knees | 14

adrift distillers gin. honey. lemon. lemon wheel.
make it sting, sub hot honey

The Smoking Room | 16

tequila. grapefruit. lime. chipotle cayenne
agave.

mezcal spritz. black salt rim.

Shelburne Spritz | 16

adrift distillers amaro + cranberry liqueur.
st germain. cava. soda. orange slice.

Seasonal Mule | 18

ask your server.

Enigma | 15

mezcal. suze. pamplemousse liqueur. grapefruit.
grapefruit twist.

Cold Brew Manhattan | 16

bourbon. adrift distillers coffee liqueur.
cold brew. aromatic bitters. chocolate bitters.
orange zest



CLASSIC COCKTAILS

Rob Roy | 14

scotch. sweet vermouth. angostura bitters.

Corpse Reviver #2 | 16

adrift distillers gin. lemon. orange
combier.

blanc vermouth. absinthe.

Whiskey Sour | 15

bourbon. lemon. simple. egg white.
angostura spritz.

Last Word | 18

adrift distillers gin. boomsma
cloosterbitter. luxardo maraschino. lime.

Ford | 16

old tom gin. sweet vermouth. benedictine.
orange bitters.

Jungle Bird | 15

hamilton rum. pineapple juice. campari.
lime. simple.

Horse's Neck | 14

bourbon. lemon. angostura bitters.
ginger beer. lemon peel.

Classic Absinthe | 18

traditionally served.