



A KIMPTON® HOTEL

Hotel Monaco Portland

506 SW Washington Street

Portland, OR 97204

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www.monaco-portland.com

Hotel Monaco Portland Beverage Menu

BEER

Domestic and imported
5 Hosted, 5.50 cash bar

Assorted microbrews
5.50 Hosted, 6 cash bar

WHITE WINE

Bubbles

Dom. Ste. Michelle, NV Columbia Valley 36.
Argyle Brut, Willamette Valley 58.
Tattinger "La Francaise," Brut Reims 95.
Veuve Clicquot "yellow label," 105.

Pinot Gris

WillaKenzie Estate, Willamette Valley 44.
King Estate, Willamette Valley 44.

Chardonnay

Kendall Jackson, Sonoma 35.
Wente, Livermore Valley 37.
Chat. Ste. Michelle, Columbia Valley 52.
Domaine Drouhin, Dundee Hills 63.

Intriguing Whites

Kenwood Vintage White, Sonoma 30.
Joel Gott Sauvignon Blanc 35.
Brooks Riesling, Willamette Valley 36.
Ferrari-Carano Fumé Blanc, Sonoma 38.
Sokol Blosser Evolution 44.
Caymus "Conundrum," Napa Valley 60.

BEER & WINE

RED WINE

Pinot Noir

Erath, Dundee Hills 48.
Sylvan Ridge, Willamette Valley 52.
Panther Creek, Willamette Valley 63.
Domaine Drouhin, Dundee Hills 95.

Merlot

Bogle, California 30.
Columbia Crest, Columbia Valley 33.
Stag's Leap, Napa Valley 60.

Cabernet Sauvignon

Columbia Crest, Columbia Valley 32.
Liberty School, Paso Robles 35.
Main street, California 36.
Rodney Strong, Sonoma 43.
Sterling, Calistoga 64.

Eclectic Reds

Kenwood Vintage Red 30.
Hedges, Cab/Merlot/Syrah, WA 32.
Cline "Ancient Vines" Zinfandel 40.
Joel Gott, Zinfandel, California 42.

SUGGESTED WINE PAIRINGS

Appetizers: sparkling wine, light crisp whites, softer reds

Argyle Brut, WillaKenzie Pinot Gris,
Erath Pinot Noir

Poultry: richer whites, light reds

Wente Chardonnay, Kenwood Vintage Red,
Sylvan Ridge Pinot Noir

Seafood: crisp whites, softer whites

King Estate Pinot Gris, Sokol Blosser "Evolution,"
Domaine Drouhin Chardonnay

Meat: heartier reds, juicy reds

Joel Gott Zinfandel, Rodney Strong Cabernet,
Liberty School Cabernet, Hedges Cab/Merlot/Syrah

WINE TIERS

Washington

Thorny Rose Pinot Gris
Thorny Rose Chardonnay
Thorny Rose Cabernet Sauvignon
Thorny Rose Red Blend
32 Per Bottle

House

Sycamore Lane, Pinot Gris, California
La Terre Chardonnay, California
La Terre, Merlot, California
La Terre, Cabernet Sauvignon, California
House Sparkling Wine, France
28 Per Bottle / *8 per glass

*House wines by the glass are only offered on a cash "no-host" bar

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

LIQUOR BARS

PORTER

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Seagram's 7 Whiskey
Jim Beam Bourbon
Cutty Sark Scotch
El Jimador Tequila

7.00 hosted, 8.00 cash bar

FITZGERALD

Absolut Vodka
Tanqueray Gin
Appleton Estate Rum
Crown Royal Whiskey
Bushmill's Irish whiskey
Jack Daniels Bourbon
Maker's Mark Bourbon
Johnny Walker Black Scotch
José Cuervo 1800 Silver

8.00 hosted, 9.00 cash bar

ELLINGTON

Grey Goose & Hangar One Vodka
Bombay Sapphire & Hendricks Gin
Captain Morgan Private Stock Rum
Knob Creek
Maker's Mark Bourbon
Chivas Regal, Glenfiddich
Sauza Hornitos
Germain-Robin Brandy
Courvoisier

10.00 hosted, 12.00 cash bar

\$250 BAR MINIMUM FOR FULL

LIQUOR BAR

KIMPTONHOTELS.COM

COMPLIMENT YOUR BAR

martini

gin, noilly Pratt dry vermouth

manhattan

bourbon, martini & rossi sweet vermouth

old fashioned

bourbon, lemon peel, sugar cube, angostura bitters

sazerac

bourbon, herbsaint pastis, simple syrup,
peychaud's bitters, angostura bitters

whiskey sour

bourbon, fresh lemon juice simple syrup, egg white

mojito

light rum, fresh lime juice, simple syrup, mint leaves, soda
water

10 per cocktail

WELLNESS

organic agave margarita

el jimador blanco tequila, organic agave nectar, fresh lime
juice

red dawn

vodka, limoncello, fresh lemon juice

cumbersome

beefeater gin, fresh lime juice, honey syrup, cucumber slices

10 per cocktail

KIMPTON CRAFT COCKTAILS

gunslinger

encanto pisco, fresh lemon juice, agave syrup, rosemary

velvet daiguri

banks 5 rum, fresh lime juice, rich simple syrup, velvet
falernum

cable car

captain Morgan spiced rum, orange curacao, fresh lemon
juice, simple syrup

12 per cocktail

"SPIKE IT" STATIONS

lemonade stand - \$20 per guest (2 hours)

fresh lemonade and ice teas
aromatic syrups, fruit, fruit purées,
bourbon, gin, st. germaine

coffee cart - \$16 per guest (2 hours)

fresh brewed caffè vita organic coffee and decaf
house made syrups, flavored whipped cream, sprinkles,
bailey's, kahlua, whiskey, frangelico

color my bubbles - \$18 per guest (2 hours)

sparkling wine or champagne
fresh juices, fruit purées, sliced fruit and herbs
st. germaine, chambord, cassis

Designed to be an add-on to a Full Bar.

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KIMPTON
hotels & restaurants