



LOUNGE MENU



DRINKS > THINGS

Please enjoy these snacks and drinks that were inspired by the creative, collaborative, weird, and playful nature of our space. We hope that these elevated and unexpected twists on nostalgic items encourage you to look at all things with a sense of curiosity and possibility.

COCKTAILS

Secret Garden 13

Portland Dry Gin 33 + Lemon + Simple + Basil
+ Soda

Unknown Atmospheres 15

Portland Dry Gin 33 + Lemon + Dill Syrup
+ Watermelon

Electric Avenue 14

Tito's Vodka + Lime + Violette + Electric Dust
+ Butterfly Pea Syrup
*For every Electric Avenue purchased, Tito's will
donate \$1 to the Portland Winter Lights Festival*

Chromesthesia 14

White Rum + Banana Liqueur + Blue Curaçao
+ Lime + Tiki Bitters + Orgeat

Parallel Dimension 13

Blanco Tequila + Mr. Black Cold Brew Liqueur
+ Tamarind Liqueur + Lime + Agave + Orange
Peel Garnish

Laser Graffiti 16

Toki Whisky + Evan Williams Bourbon + Ancho
Reyes + Sweet Vermouth + Fire Tincture

Augmented Normalcy 15

Hazelnut Vodka + Mr. Black Cold Brew Liqueur
+ Oat Milk

GAZE 14

Blanco Tequila + Agave + Lime
*Frozen margarita, try it with our signature
marionberry swirl*

NON-ALCOHOLIC 8

Diodic Daydream

Watermelon + Lime + Dill Syrup

Celestial Unicorn

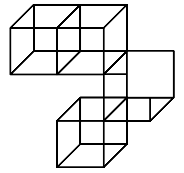
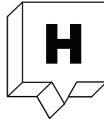
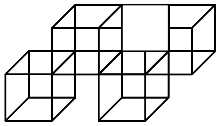
Lemon + Lavender + Butterfly Pea Syrup
+ Electric Dust

Medusa

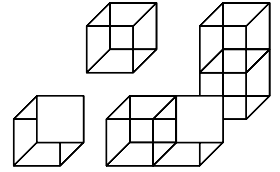
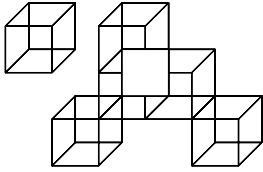
Lime + Simple + Grenadine + Cranberry
+ Orange + Pineapple

Swizzler

Lime + Simple + Basil + Soda



Creating art for all of the senses.



Schilling Local Legend



Underwood Pinot Gris

Dead Guy Ale

Cold Brew

Underwood Pinot Noir

Batsquatch Hazy IPA

Liquid Death

(Still or Sparkling)

Underwood Rosé

Crux Pilsner

Red Bull

(sugar free or regular)

Domaine St. Vincent Brut

Fresh Squeezed IPA

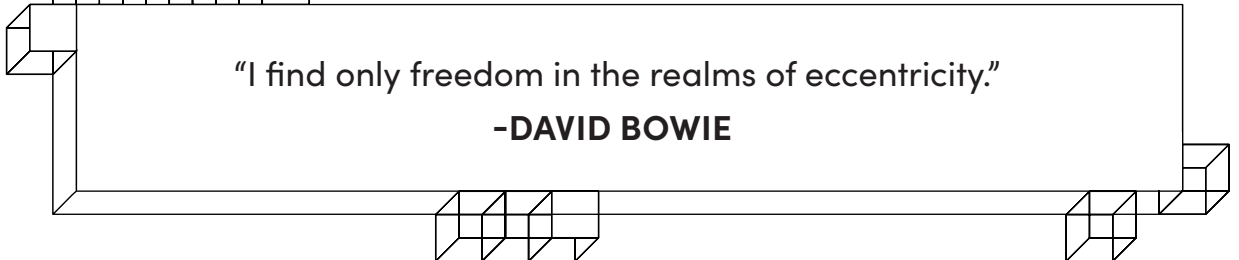
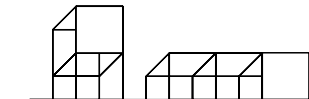
Rainier (5)

Topo Chico

Upside Down Golden Ale

(Non-Alcoholic)

Rocky Mountain Soda



"I find only freedom in the realms of eccentricity."

-DAVID BOWIE

FOOD > THINGS

Menu created by local food artist, Top Chef Sara Hauman



POPCORN 10

Thai Style

Red Boat Salt + Candied Peanuts
+ Sweet Chili Butter + Cilantro

Treats

Toasted Marshmallows + Graham
Crackers + Chocolate + Sea Salt
*Add additional treats for \$5
per treat.*

Sweet & Spicy

Hot Mama's Coffee-Chili Oil
+ Truffle Honey + Corn Nuts +
Cotija Cheese

Wasabi Hurricane

Tamari Caramel + Rice Crackers
+ Wasabi Peas + Yogurt Covered
Pretzels

Pizza Ranch

Magic Pizza Powder + Crispy
Pepperoni + Parmesan Cheese

WAFFLES

Bananarama 15

Banana + Nutella + Golden Milk
Whipped Cream

See You Later Allitater 15

Tater Tots + Tobiko Caviar + Cheddar
+ Bacon Bits

Grilled Cheese 10

Texas Toast + Sauced Cheddar

Unlawful Falafel 15

Cherry Tomato + Cucumber + Greek
Yogurt + Feta + Pickled Onion

Sushi Lucy 15

Waffle Batter + Spicy Albacore Tuna
+ Seaweed + Avocado + Black Sesame

MAC & CHEESE

*Gluten-free noodles available upon
request.*

Jalapeño Poppers 15

Fried Mac N' Cheese + Melted
Mozzarella + Ranch

Goomba 15

Mac + Vegan Cheddar + Mushroom
Mapo Tofu 

Kimchi 15

Gochujang + Corn + Mozzarella
+ Green Onion

Reuben 15

Beer Cheese + Pastrami + Sauerkraut
+ Russian Dressing

Easy Cheesy Kid's Mac 10

ICE CREAM 10

Rose City

Vanilla Ice Cream + Rose-Lemon Curd
+ Baklava + Raspberry

Strawberry Matcha Shortcake

Strawberry Ice Cream + Buttermilk
Biscuits + Matcha Milk Drizzle
+ Berries

Forager's Dream

Chocolate Ice Cream + Porcini Fudge
+ Chocolate Covered Truffle Potato
Chips

Spicy Mango

Mango Sorbet + Chamoy Gummy
Bears + Toasted Coconut

