

voicebox

SIGNATURE COCKTAILS

CANNED HEAT 10
spring 44 gin, st. germain, muddled lime,
basil simple, chili lime bitters, tajin garnish

CARDI B 9
bacardi, pama pomegranate liqueur, lemon
juice, honey

EL GRITO 11
ilegal mezcal, agave, bitters, mexican
chocolate dust, toasted marshmallow

VERUCA SALT 9
house infused hibiscus tequila, agave syrup,
grapefruit juice, lime, soda, salted glass

LA VIE EN ROSE 9
spring 44 gin, pinot grigio, grenadine,
st germain, lemon, cranberry

TOKYO MULE 9
house infused candied ginger vodka, lime,
ginger ale, soda

LIKE A VIRGIN 9
brut cava, grapefruit juice, ginger beer,
rosemary sprig

PURPLE RAIN 8
bacardi, red bull winter edition, muddled
lime, simple, rosemary sprig

DRAFT BEER

DRY DOCK APRICOT BLONDE 7

GREAT DIVIDE TITAN IPA 7

ODELL IPA 7

ROGUE DEAD GUY ALE 7

DAWN OF THE RED IPA 7

LEFT HAND MILK STOUT NITRO 7

AVERY WHITE RASCAL 7

COORS LIGHT 5

SAKÉ

TYKU JUNMAI GINJO 8 / 43
fresh, smooth, with subtle pear notes,
soft on the palate

HAKUTSURU SAYURI NIGORI 8 / 43
sweet, refreshing aroma, smooth finish

JOTO GRAFFITI ONE CUP 8
light melon flavor - design inspired by our
NW Portland location

SAKÉ JELLO SHOTS GF {2 for 5}
{25 for 50}

WINE & SPARKLING

BRANCOTT SAUVIGNON BLANC 8 / 30
tropical fruit, pear, crisp nettle

GRAFFIGNA MALBEC 8 / 28
red berries, sweet spices, pepper

CAMPO VIEJO CAVA BRUT RESERVA 8 / 34
crisp apple, ripe fruit

CAMPO VIEJO CANA BRUT ROSÉ 8 / 34
raspberry, strawberry

APEROL SPRITZ 8
brut cava, aperol, soda

HOUSE RED 7 / 24

HOUSE WHITE 7 / 24

CANS ONLY

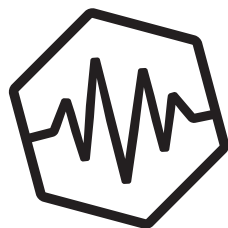
COORS BANQUET 4

PABST EXTRA 5

STEM RASPBERRY APPLE CIDER GF 6

WHITE CLAW HARD SELTZER GF 6

GF = GLUTEN FREE
Please inform your server of any allergies



voicebox

IN THE SPOTLIGHT

PIGLETS IN A BLANKET hand made in our Portland kitchen, footlong frank wrapped in puff pastry, served with mustard	10
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CHICKEN STRIPS breaded, side sauce	9
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FAUX CHICK'N NUGGETS ^{VG} breaded, side sauce	10
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VEGGIE PLATE ^{GF} fresh veggies, served with ranch	12
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JUMBO PRETZEL ^V salted, served with mustard	10
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ROASTED GARLIC HUMMUS ^{VG V} carrots, celery, cucumber, bell pepper, pita	12
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CORN FRITTERS ^{VG} cheesy with a little heat, side sauce	7
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BUFFALO CAULIFLOWER ^{VG} extra spicy served with ranch	7
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CHIPS AND SALSA ^{VG V} fire roasted pablano salsa	8
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CHEESE PIZZA ^{VG} it's a whole pizza (16")	25
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SIDE TO THE LEFT

CLASSIC TOTS ^{V GF} po-tay-toes, served with choice of sauce	6
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SEASONED CURLY FRIES ^V served with ketchup	6
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sauces: ketchup, exposed plains ranch, bbq, frank's red hot

VG = VEGETARIAN V = VEGAN GF = GLUTEN FREE

Food allergy warning: prepared in a tree nut/peanut environment.
Please inform your server of any allergies.

HAPPY HOUR!

4 - 7pm daily, all day Monday and Wednesday

TO DRINK

DRAFT COORS LIGHT	3
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LEFT HAND MILK STOUT NITRO	5
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PABST EXTRA	4
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TOKYO MULE	6
house infused candied ginger vodka, lime, ginger ale, soda	

TYKU JUNMAI GINJO SAKÉ	7
fresh and smooth with subtle pear notes	

HOUSE WINE	5
red or white	

WELL DRINKS	4
one liquor/one mixer (no juice)	

TO MUNCH

PIGLETS IN A BLANKET frank wrapped in puff pastry, served with mustard	7
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CLASSIC TOTS ^{V GF} po-tay-toes, served with choice of sauce	4
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SEASONED CURLY FRIES served with ketchup	4
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BEVERAGES

COCK N' BULL GINGER BEER	4
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RED BULL / RED BULL SUGAR FREE	4
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SPECIAL EDITION RED BULL	4
tropical, or tangerine	

COKE, DIET COKE, SPRITE, OR GINGER ALE (free refills)	2
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ICED TEA, CRANBERRY JUICE, OR LEMONADE (free refills)	2
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