



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

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

DRAFT BEER

COORS LIGHT 5

PACIFICO 5

DRY DOCK APRICOT BLONDE 7

PRETZEL ASSASSIN AMBER ALE 7

WILD LITTLE THING SOUR ALE 7

DOGFISH HEAD HAZY-0 7

ODELL IPA 7

AVERY WHITE RASCAL 7

SAKÉ

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

HAKUTSURU SAYURI NIGORI 300ml 15
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 / 28
crisp apple, ripe fruit

CAMPO VIEJO CAVA BRUT ROSÈ 8 / 28
raspberry, strawberry

APEROL SPRITZ 8
brut cava, aperol, soda

HOUSE RED 7 / 24

HOUSE WHITE 7 / 24

CANS ONLY

COORS BANQUET 4

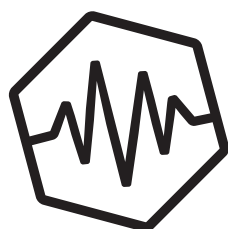
PBR TALL BOY 5

MODELO ESPECIAL 5

STEM RASPBERRY APPLE CIDER GF 6

HARD SELTZER GF 6
white claw or truly

GF = GLUTEN FREE
Please inform your server of any allergies



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IN THE SPOTLIGHT

CHICKEN WINGS 12
choice of sweet thai chilli or buffalo,
served with ranch

CHICKEN STRIPS 9
breaded, side sauce

SOFT PRETZEL STICKS V 10
salted, served with mustard
add queso 2

SPINACH DIP VG 12
carrots, celery, bell peppers, pita

BUFFALO CAULIFLOWER VG 9
extra spicy served with ranch

CHIPS AND SALSA VG V 8
fire roasted poblano salsa

CHIPS AND QUESO VG 10
poblano, jalapeno, queso

CLASSIC TOTS V GF 6
po-tay-toes, served with choice of sauce

sauces: ketchup, ranch, bbq, frank's red hot

PERSONAL PIZZAS

CHEESE PIZZA VG 9

PEPPERONI PIZZA 10

VEGGIE PIZZA VG 10
bell peppers, onion, olives

SUPREME PIZZA 11
pepperoni, bell peppers, onion, olives

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

DRY DOCK APRICOT BLONDE 5

PBR TALL BOY 4

MODELO ESPECIAL 4

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

CLASSIC TOTS V GF 4
po-tay-toes, served with choice of sauce

CHIPS AND SALSA VG 6
fire roasted poblano salsa

CHIPS AND QUESO VG 8
poblano, jalapeno, queso

BEVERAGES

COCK N' BULL GINGER BEER 4

RED BULL / RED BULL SUGAR FREE 4

COKE, DIET COKE, SPRITE, OR GINGER ALE 2
(free refills)

ICED TEA, CRANBERRY JUICE, OR LEMONADE 2
(free refills)