

White Wine



House White 5/19

Eola Hills Pacific Blanc, Oregon Tropical fruit, sweet 6/23

Domaine d Augeron, France Clean & crisp 6/23

Domaine de Mirail Colombard, France Soft with a tart finish 7/27

Castillo d Montblanc Chardonnay/Macabeu, Spain Great balance with mellow floral notes 7/27

Terrapin Pinot Gris, Willamette Valley Apricots with citrus 8/31

Red Wine

House Red 5/19

Belda Ponsalet Monastrell, Spain Bright & easy drinking 6.5/25

Trumpeter Malbec, Argentina Smoky, medium bodied with black cherries 7/27

McManis Cabernet Sauvignon, California Well balanced with dark fruit 8/31

E.A.R.L. Cotes du Rhone, France Dry & earthy 8/31

Anarkos Primitivo (blend), Italy Juicy, rich & fruity 8.5/33

Rondan Crianza Rioja, Spain Spicy, warm 9/36

Terrapin Pinot Noir, Oregon Soft & elegant 10/39

Beer on Draught

Chimay	7
Trumer Pils	5
Rotating IPA	5
Seasonal Draught	5

Bottled Beer

Rogue Hazelnut Brown (22oz)	6
Laurelwood Red (22oz)	6
Black Boss Porter (16.9oz)	5
Weihenstephan Hefeweizen (16.9oz)	5
Guinness Pub Can	4
Mirrorpond Pale Ale	4
Full Sail Amber	4
Amstel Light	4
Dos Equis	4
Crispin Hard Apple Cider	4
P.B.R. Tall Boys	3
N/A Beer	4

Sake

Ozeki – served warm personal carafe	5
Ozeki Hana Awaka – served chilled 300 ml bottle (sparkling sake)	8
Hakushika Chokara – served chilled 300 ml bottle (extra dry sake)	8
Momokawa Pearl Sake – served chilled glass (unfiltered sake)	3



Eat



Drink



Kiss

Sapphire's Specialty Cocktails

Trophy Wife A pear & ginger martini made with pineapple infused vodka. Delicate & delicious. 8

The Italian Job Cucumber infused gin served tall with Aperol, grapefruit juice & a dash of peach bitters. 8

Lounge Singer A fig infused bourbon and pomegranate manhattan on the rocks with a dash of rhubarb bitters. 8

Dunston Checks In A sidecar made with clove infused vodka & banana puree.
Served up with a sugared rim. Amazing. 8

Going Up? Serrano pepper infused tequila muddled with cilantro, lime juices and our housemade sweet & sour.
Served up with a salted rim. Yum... 8

Penthouse Suite Housemade red wine sangria with lemons, oranges, grapes & strawberries.
Served on the rocks with a float of Lambrusco. 7

Room Service Our house specialty marionberry margarita. 8

Coco Cabana Pear rum shaken with coconut puree, lime juice & sugar. Served up with shredded coconut. 8

Apricot Blonde A spicy lemondrop made with pepper infused vodka and a bit of apricot puree. 8

Cherry Blossom Girl Dark cherry infused bourbon with Amarena cherry syrup, housemade sour & soda water.
Served on the rocks with a dash of rhubarb bitters. 7

Maggie Cassidy Gin & Cointreau shaken with St. Germain & lemon juice.
Served up with an Absinthe rinse & a dash of grapefruit bitters. 8

The Last Resort Shot of cheap whiskey & a can P.B.R. 7

Bubbly

Champagne Cocktail Bitter soaked sugar cube, Champagne & a lemon twist 6

Brandy Champagne Vanilla brandy with lemon, Champagne & a dash of peach bitters 6

Bellini Peach puree & Champagne 6

Kir Royale Crème de cassis & Champagne 6

Amalfi Lemoncello & Champagne 6

Nina Simone Pomegranate juice, Grand Marnier & Champagne 8

French 75 Gin, lemon juice, St. Germain & Champagne 8

Presto Prosecco, Italy Brilliant & crisp 7/27

Nicolas Feuillatte Brut Champagne, France Dry & delicate (sold by bottle only) 40



At the turn of the last century, the Sapphire was a seedy hotel inhabited by sailors, travelers and ladies of the night. They rented rooms by the week, night or hour while spending long days in the lobby drinking, laughing, eating, talking and kissing.

Aside from entertaining one another, you could count on the presence of a mystic, traveling musician or a handful of gypsies to lend some fun & adventure to your night. As the years went by, the area around the hotel grew more and more affluent and the ladies of the night took jobs as shop girls along the avenue. The artists began to sell their work at the galleries that cropped up along the avenue and the rooms became upscale apartments leased to the people in the local community.

The lobby continues to be what it has always been... a lovely place to gather, eat, drink and kiss.

Happy Hour

Monday thru Friday from 4 to 6
Saturdays & Sundays 2 to 6
And Sunday thru Thursday 10 to close

- Soup du Jour** 3
- Sapphire Salad** Citrus vinaigrette, candied walnuts & Parmesan 3
- Caesar Salad** 3
- Meze** Hummus, tzatziki & tapenade with warm pita & cucumber 5
- Tandoori Spiced Chicken** With Muhammara yogurt tahini sauce 5
- Pita Pizza** Changes weekly 5
- Artichoke & Arugula Dip** Served warm with sliced baguette 6
- Salmon Corn Cakes** With stoneground mustard & onion aioli 6

- All Well Drinks** Gins & Tonics, Vodka & Grapefruit, Whiskey & 7up, etc... 4
- House Red or White Wine** 4
- 16 oz PBR Tall Boys** 2

Weekly Drink Special 5

Non-Alcoholic Beverages

- Stumptown Coffee 3
- Foxfire French Press Tea 3
 - China Breakfast, Earl Grey, Jasmine, Harmony (herbal blend), Yerba Mate
- Housemade Lemonade or Iced Tea 4
 - Marionberry, Peach or Apricot
- Italian Soda 4
 - Raspberry or Vanilla
- Ginger Brew 4
- Thomas Kemper Root Beer 4
- Perrier 3

Starters

- Soup du Jour** 4/6
- Guacamole** With housemade corn chips & cotija cheese 8
- Bacon Wrapped Dates** Stuffed with almonds & Oregon bleu 8
- Chioggia Beet & Basil Crostini** Atop a pistachio bleu cheese pesto 8
- Black Bean & Chipotle Pepper Flauta** Served with blood orange cilantro sour cream 7
- Tandoori Spiced Chicken** With a Muhammara yogurt tahini sauce 8
- Artichoke & Arugula Dip** Served warm with sliced baguette 8
- Mussels & Clams** In a coconut lemongrass broth 10
- Salmon Corn Cakes** With stoneground mustard & onion aioli 10
- Seared Sea Scallops** Atop a truffled spinach & roasted cauliflower puree with crumbled bacon 11

Platters

- Meze** Hummus, tzatziki & tapenade with warm pita & cucumber 10
- Cheese Platter** Choice of three "Steve's Cheese" with roasted garlic, fruit & baguette 15
- Antipasti Platter** Selection of cured meats, Manchego, marinated veggies & baguette 15

Greens

Add Tandoori spiced chicken for 4
Add grilled shrimp for 6
Add grilled steak for 6

- Sapphire Salad** Citrus vinaigrette, candied walnuts & Parmesan 5/8
- Caesar Salad** 5/8
- Panzanella Salad** Balsamic vinaigrette, toasted focaccia, fresh mozzarella & kalamata olives 10
- "No" Coise Salad** Mustard dill vinaigrette, haricot verts, fingerlings, ruby grapefruit, fried poached egg, kalamata olives & frizzled leeks 10

Entrees

- Sapphire Burger** Served on a housemade bun with sundried tomato aioli & truffled yam fries 11 (Add cheese for 1 or bacon for 2)
- Spicy Black Bean & Veggie Burger** Served on a housemade bun with an avocado lime spread & truffled yam fries 11 (Add cheese for 1)
- Risotto Cakes with Sauteed Prawns** Smothered in a wild mushroom cream sauce 12
- Grilled Flatiron Steak** Served on a bed of rainbow chard, parsnip mash, red wine demi glace & parsnip crisps 15
- Butternut Squash Enchiladas** Baked in a jalapeno Emmentaler sauce 11
- Rustic Pizza** Changes weekly 11

Thank you for joining us at the Sapphire Hotel. Please understand that a 20% gratuity will be added to parties of 6 or more and to any receipt left unsigned.

Because we care about your health and the health of the environment, we make every effort to use only LOCAL, ORGANIC produce and NATURAL, FREE RANGE meats and eggs.