Proprietor
Bill Pugh
Beverage Director
James Lorance

DRINK MENU
Est. 2021

The Cozy Taberna
Reservations at:
TheCozyTaberna.com
Text any Questions to 503-375-8869

House Specialties

Sangria Rojo
Red Wine, ruby port, citrus
raspberry cordial, seasonal fruit, 9/29

Elderflower Gin Tonic
Nolet's Silver Gin, St, Germain
Lemon, Elderflower Fever Tree Tonic, *18*

Sevilla Orange Gin Tonic
Tanqueray Sevilla Orange Gin,
Orange Sea Salt Shrub,
Mediterranean Fever Tree Tonic, *18*

Cran & Rosemary Gin Tonic
BCN Gin, Cran-Rosemary Shrub, Lime,
Mediterranean Fever Tree Tonic, *18*

Espresso Martini
Ketel One Vodka, Mr. Black Coffee
Liqueur, Stumptown Cold Brew, 16

Pineapple Express
Serrano Pepper Vodka, Pineapple
Cordial, Lemon, Peach Bitters, *15*

The Basque Kiss
Chamomile Infused Timberline
Vodka, Apricot Liqueur, Peach
Bitters, Lemon, Curaçao, Txakoli, *15*

Ojen Cocktail
Ojen Anisette, Orgeat,
Peychaud's, Crushed Ice, *15*

Cardamom Blush
Vivacity 'Native' Gin
Cardamom Infused Lillet Rosé
Lemon, Bitters, *16*

Classic Cocktails

Old Fashioned
Old Forester 100 Proof Bourbon
Oleo Saccharum, Bitters, *16*

Aviation Cocktail
Aviation Gin, Maraschino
Crème de Violette, Lemon, *16*

Mojito
Bacardi Rum, Lime
Mint, Sugar, Soda, *16*

Mt. Hood Mule
Timberline Vodka, Ginger Liqueur, Lime,
Ginger Beer, 16

Dark 'n' Stormy
Gosling's Black Seal Rum
Ginger Beer, Lime, 15

Paloma
Batanga Blanco Tequila,
Fever-Tree Pink Grapefruit Soda,
Lime, Salt, *15*

Sazerac
Old Forester Rye Whiskey
Peychaud's Bitters, Herbsaint, *16*

Vieux Carré
Sazerac Rye, VSOP Cognac, Sweet
Vermouth, Benedictine, Bitters, 18

Negroni
Big Gin, Campari, Sweet Vermouth,
Orange Peel, 16

Beers on Tap

1. *NITRO Milk Stout,* Left Hand Brewing, *8*
2. *Spanish Lager,* Estrella Damm, *8*
3. *Pilsner,* pFriem, *8*
4. *Mexican Lager,* pFriem, *7*
5. *Hot Blonde,* *Barley Brown's,* Blonde Ale, 8
6. *Oregon Sunshine,* Silver Falls, Hazy IPA, *8*
7. *Dream Team,* Rueben's/Ft. George/Great Notion, Hazy IPA, *8*
8. *Frenz Tropical,* Bale Breaker/Maui, Tropical IPA, *8*
9. *Alice in Grains!,* Hetty Alice/Grains of Wrath, IPA, *8*
10. *Pallet Jack,* Barley Brown's, IPA *8*
11. *Ducking AutoCorrect,* Binary Brewing, IPA. 8
12. *Hop Venom,* Boneyard, Double IPA 9% abv, *8*
13. *Boont Amber Ale,* Anderson Valley Brewing, *8*
14. *Shaquille O'Tmeal,* Vice, Oatmeal Stout, 8
15. *Cocoa Cow,* Sunriver, Chocolate Milk Stout, *8*
16. *Blueberry Muffin,* Great Notion, Sour Ale, 8

Ciders on Tap

Tumalo Dry Cider, Tumalo, OR, *8*

Moore Tangerine Cider, *Santiam Brewing, 8*

Hard Brazilian Limeade, *19 Acres,* 8

Beers in Bottle & Can

Coors Light Tall Boy, 6
Corona, 8
Stella Artois, 8
Estrella Daura G.F.Lager, 8

Zero Proof Cocktails

Just in Thyme
Fresh Cucumber Juice, Freshly
Pressed Lime Juice,
Fever-Tree Yuzu-Lime Soda, *9*

No-Jito
House Mint Syrup, Freshly
Pressed Lime Juice, Club Soda, *8*

Bit O' Orange
Freshly Pressed Orange Juice,
House Blended Clover Honey Syrup,
Freshly Pressed Lime Juice,
Grapefruit Bitters, Club Soda, 8

Fallen Yellowjacket
Freshly Pressed Lemon Juice,
House Blended Clover Honey Syrup,
Orange Bitters, Club Soda, 8

New Zero Proof Menu -- (beverages with no alcohol)

Non-Alcoholic Wine

Waterbrook 'Clean'
Alcohol Removed
Wines

Chardonnay 28
Cabernet Sauvignon 28

N/A Beer

Clausthaler German Lager, 7
Clausthaler Dry-Hopped
IPA, 7

Draft - BNF

Peach Rose Kombucha, 8

Vichy Catalan Sparkling, 8
Mineral Water *500mL*

Mondariz Natural Spring Water, 8
750 ml – Sparkling or Still

Cock'n Bull Ginger Beer, 7

Soda & Root Beer

Sodas by Coca Cola, 5

Root Beer – Steelhead Brewing, 7

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WINE LIST

Est. 2021

Wines by the Glass

Pricing = 2oz/6oz/Bottle

Sparkling

2023 Naveran, Brut Vintage Cava 5/15/50
Xarel-lo/Macabeo/Parellada
Penèdas, ES

White

2024 Milenrama Blanco 4/12/40
Tempranillo Blanco, Rioja, ES

2024 Willamette Valley Vineyards, 5/15/50
Pinot Blanc, Tualatin Hills, OR

2024 Pazo das Bruxas, ***Albariño*** 5/15/50
Rías Baixas, ES

2024 Compton Family Wines, ***Pinot Gris*** 4/12/40
Willamette Valley, OR

2024 Björnson – Cozy Taberna 4/12/40
'Barrel Select', ***Sauvignon Blanc***
Eola-Amity Hills, OR

2024 Iterum – Cozy Taberna 6/18/60
'Barrel Select' Estate ***Chardonnay***
Eola-Amity Hills, OR

Vermouth

Padro & Co. Blanco Reserva 10
Padro & Co. Rojo Clásico 10
El Bandarra Blanco 10
El Bandarra Al Fresco 10

Sherry

Lustau, ***Amontillado*** 'Los Arcos' 12
Jerez de la Frontera, ES
Lustau, ***Amontillado*** 'Solera del Castillo' 25
Jerez de la Frontera, ES
César Florido, Cruz del Mar, ***Oloroso*** 12
Chipiona, ES

Rosé

2025 Illahe, ***Rosé of Tempranillo*** 5/15/50
Willamette Valley, OR

Red

2022 Áster, ***Tempranillo*** *Reserva* 6/18/60
Ribera del Duero, ES

2022 Plano Alto, ***Garnacha/Cariñena*** 4/12/40
Cariñena, ES

2023 Januik, ***Cab/Merlot/Grenache/Cab Franc*** 5/15/50
Columbia Valley, WA

2023 Amavi, Estate ***Cabernet Sauvignon*** 6/18/60
Walla Walla Valley, WA

2023 Cho, ***Pinot Noir*** 6/18/60
Willamette Valley, OR

2024
Purple Hands, 'Lone Oak Ranch' 6/18/60
Pinot Noir, Willamette Valley, OR

THE COZY TABERNA
Talk EST. 2021 Story