

*The
Box
Social*

A DRINKING PARLOUR

3971 north williams @shaver
503-288-1111

www.bxsocial.com

open:
thursday - saturday 4pm-2am
sunday - wednesday 4pm-1am

Vodka

FILTHY LESSONS 10

monopolowa vodka, lime, housemade orgeat,
pandan extract (up)

RU PAUL SPARKLE PONY 10

vodka, st. germain, aperol, grapefruit
rhubarb bitters, brut (flute)

THE FREEMAN FIZZ 10

the secret to becoming a lush
monopolowa vodka, frozen lemonade,
cream (SLUSHIE!)

Gin

COVER ARTIST 12

hendrick's gin, combier pamplemousse rose, cucumber,
grapefruit bitters, lime (up)

NEGRONI ROSE 10

rose petal steeped gin, cappelletti aperitivo,
cocchi americano, rose bitters (large rock)

SWEET DEMURE 11

gin, orange liqueur, st. germain, lemon,
herbsaint rinse, star anise (up)

THE SPRING 12

ransom old tom gin, benedictine, bonal,
castelvetrano olives (large rock)

Rum

THE RUM DIARY 11

novo fogo cachaca, caramelized pineapple, gomme syrup, lemon, lime, egg white, angostura bitters cube (large rock)

ALL THE SEQUINS 10

bacardi rum, cappelletti aperitivo, lemon, mango, pineapple, psychaud's bitters (tall, rocks)

GIRL SAILOR 12

zaya gran reserva, vida mezcal, basil, lime, gomme syrup, angostura bitters (up)

Tequila

EL GUAPO 13

tequila, lime sour, corazon, salt & pepper, vida mezcal float (tall, rocks)

DIRTY LITTLE THIEF 11

habanero spiced tequila, sage, caramelized pineapple, lime (tall, rocks)

STRANGER DREAMS 11

cazadores tequila, strega liqueur, lemon, honey, pomegranate shrub float (SLUSHIE!)

THE REPUBLIC OF ANCHO 12

habanero spiced tequila, ancho reyes chile liqueur, mango, lime, honey, ginger, chile salt (up)

Whiskey

PDX SOUR 12

buffalo trace bourbon, lemon, egg white, maraschino liqueur, caramelized pineapple, red wine float (tall, rocks)

FREUDIAN SLIP 11

old overholt rye, amarena cherry, orange, sugar cube orange bitters, whiskey barrel bitters, absinthe float (rocks)

BONAL & RYE 10

old overholt rye, bonal, orange liquer, orange bitters, angostura bitters, orange peel (large rock)

BILLIONARE 12

elijah craig small batch bourbon, lemon, corazon, simple syrup, absinthe bitters (up)

[THE WAY WE LIKE OUR] OLD FASHION 10

old overholt rye, sugar cube, whiskey barrel aged bitters, orange bitters, burnt orange peel (large rock)

PAPER PLANE 12

eagle rare bourbon, amaro nonino, aperol, lemon (up)

YOUNG MAN BLUES 11

maker's mark bourbon, blueberries, brown sugar, lemon, angostura bitters, breakside brewing ipa (large rock)

SCOTCH IN THE SUNSHINE 13

dewar's, bowmore 12 year, chamomile grappa, lemon, honey, egg white, bitter housewife aromatic (up)

My

life has unfolded like a day behind the bar. The regulars, the unexpected guests, the solitary drinker methodically working towards his end, the group spontaneously celebrating another day on the planet. I fell in love with bars because of the uninhibited, disordered, and surprising way life unfolds at the bar. The only logical progression in my life has been the wealth of characters who have crossed my path, leaving their sweet, sour, strong and weak for me to ponder. I dedicate this bar to all the friends and strangers who took a moment to tell a great story and send me on my way."

~ DALE DEGROFF

The Craft Of The Cocktail

Uptown

ON HAWTHORNE 17

blanton's bourbon, campari,
carpano antica formula vermouth,
late bottled vintage port, orange twist (up)

THE OLD NEIGHBORHOOD 22

angel's envy rye whiskey, hine rare vsop cognac,
bonal aperitif, benedictine, angostura bitters,
peychaud's bitters, lemon twist, amarena cherry (large rock)

TUXEDO 26

monkey 47 gin, cappelletti vino aperitivo,
cocchi americano, regan's orange bitters,
orange twist, lemon twist (large rock)

Bubbles

- House Bubbles **7**
- Prosecco **9**
- Torre Oria Brut Rosado **9/34**
- Presto Prosecco (bottle) **34**

White

- House White **8**
- Casa Santo Lima Rose **8**
- Les Perles Chardonnay **9/34**
- Azulejo Vinho Verde **8/28**

Red

- House Red **8**
- San Giorgio Sangiovese Puglia **9**
- Senorio de la Antigua Mencia (bottle) **24**
- Ontanon Crianza Rioja (bottle) **38**
- Stafford Hill Pinot Noir (bottle) **45**
- Andrew Rich Cabernet Franc (bottle) **45**

Port

W&J GRAHAM'S

- Ruby **9**
- Tawny **9**
- Late bottle vintage **9**

Draft

Double Mountain Kolsh **6**

Breakside Brewing IPA **6**

Rotating Cider **6**

Seasonal **6**

Bottle

Old German Lager **3**

Negra Modelo **4**

Pyramid Hefeweizen **4**

Hercules Great Divide Double IPA **7**

Caldera Pilot Rock Porter **5**

Ninkasi Oatmeal Stout **5**

Pelican Kiwanda Cream Ale **5**

Square Mile Original Apple Cider **5**

Ecliptic Grapefruit Gose **5**

Zero %

Fancy Mocktail **5**

Pomegranate Drinking Vinegar & Soda **4**

Steelhead Rootbeer **4**

Cock n Bull Gingerbrew **3**

San Pellegrino **3**

Stumptown Coffee **3**

Hot Tea **3**

Bourbon

- Angels Envy **14**
- Angels Envy Cask Strength **56**
- Basil Hayden **11**
- Blantons **14**
- Bookers **18**
- Buffalo Trace **9**
- Bulleit **9**
- Eagle Rare **11**
- Elijah Craig Small Batch **9**
- Elijah Craig 18 year **34**
- Elijah Craig 23 year **49**
- Four Roses **8**
- George T. Stagg **37**
- Jefferson Small Batch **9**
- Knob Creek **10**
- Larceny 1870 **8**
- Makers Mark **8**
- Noahs Mill **18**
- Old Forester **8**
- Orphan Barrel "Forged Oak" **33**
- Orphan Barrel "Rhetoric" **40**
- Pappy Van Winkle 10 year **33**
- Pappy Van Winkle 15 year **48**
- Rowans Creek **14**
- Russells Reserve **10**
- Willett 23 year **97**
- WL Weller **8**
- WL Weller Barrel Proof **31**
- Woodford Reserve **10**

**Apologies if your selection
isn't available.**

**We do our best to keep our
shelf list current, but as
the good shit
comes & goes,
so does accuracy...**

Rye

- Angels Envy **19**
- Bulleit **9**
- Few **15**
- Highwest Campfire **19**
- Highwest Double Rye **13**
- Highwest "Rendezvous" Rye **23**
- James E Pepper sherry cask **16**
- Knob Creek **11**
- Michters **14**
- (ri)1 **10**
- Templeton **11**
- Thomas Handy Sazerac **11**
- Thomas Handy Sazerac 18 yr **31**
- T.H. Sazerac barrel proof **37**
- Whistlepig 12 year **27**

Scotch/Japan

- Balvenie 12 year **14**
- Bowmore 12 year **17**
- Glenfiddich 12 year **11**
- Hibiki Harmony **18**
- Johnny Walker Black **10**
- Lagavulin 16 year **25**
- Laphroaigh 10 year **13**
- McCarthys (Oregon) **15**
- Nikka Pure Malt **22**
- Oban 14 year **18**
- Oban "Little Bay" **23**
- Old Pulteney 21 year **60**
- Yamazaki 12 year **23**
- Yamazaki 18 year **69**

Irish

- Jameson **8**
- Red Breast 12 year **12**
- Tullamore Dew **9**

Gin

- Aria **8**
- Aviation **9**
- Bols Genever **10**
- Bombay Sapphire **8**
- Hendricks **10**
- Martin Miller **11**
- Monkey 47 **24**
- Plymouth **10**
- Ransom Old Tom **10**
- Tanqueray **8**
- The Botanist **13**

Rum

- Barbancourt 4 year **8**
- El Dorado 8 year **11**
- Goslings Black Seal **8**
- Kraken Black Spiced **8**
- Novo Fogo Cachaca **9**
- Sailor Jerry Spiced **8**
- Smith & Cross **11**
- Stroh 160 **12**
- Zaya Gran Reserva **10**

Tequila

- Cazadores Reposado **8**
- Chamucos Reposado **12**
- Don Julio Anejo **15**
- Herradura Anejo **17**
- Hornitos **8**
- Lunazul Blanco **8**
- Siete Leguas Blanco **13**
- Del Maguey Vida Mezcal **11**
- Vago Espadin Mezcal **18**

Etc

- Amaretto Disaronno **9**
- Amaro Nonino **17**
- Absinthe Ordinaire **9**
- Absinthe St George **20**
- Averna **11**
- Becherovka **8**
- Benedictine **13**
- Campari **10**
- Capel Pisco **8**
- Cappelletti Vino Aperitivo **9**
- Carpano Antica Formula **13**
- Chartreuse Green **21**
- Chartreuse Yellow **19**
- Cocchi Americano **8**
- Cognac Salignac **9**
- Courvoisier **11**
- Clear Creek Pear Brandy **15**
- Clear Creek Apple Brandy **10**
- Cynar **9**
- East India Solera Sherry **9**
- Fernet Branca **9**
- Fernet Menta **9**
- Hine Rare VSOP **24**
- Krogstad Aquavit **10**
- Legendre Herbsaint **12**
- Lillet Blanc **8**
- Limoncello **9**
- Marolo Chamomile Grappa **10**
- Pernod Anise **10**
- Pernod d'Absinthe **23**
- Punt e Mes **8**
- Ramazzotti Amaro **10**
- Remy Martin VSOP **15**
- St. Germain **13**
- Torani Amer **8**



GOLDFISH 2

PARMESAN POPCORN 5

black pepper

MIXED OLIVES & SPICED ALMONDS 7

TOMATO BASIL SOUP 7

creme fraiche

ROASTED CAULIFLOWER DIP 8

toasted baguette

WARM SPINACH SPREAD 8

toasted baguette

HUMMUS PLATE 8

cucumber, bell peppers, toasted baguette

BAKED BRIE 8

granny smith, roasted garlic, toasted baguette

ROAST BEEF SLIDERS 10

swiss cheese, creamed horseradish,
pickles & pepperoncini cabbage slaw

NIBBLE PLATE 14

olympia provisions salami,
mahon with ginger habanero honey,
smoked gouda, bleu cheese,
mixed olives, spiced almonds,
toasted baguette

**SUB GLUTEN FREE BREAD FOR BAGUETTE
OR ON ANY SANDWICH FOR \$2**

HOUSE SALAD 8

bleu cheese crumbles, dried cranberries, red wine vinaigrette
~ simple mixed greens for 6

CAESAR SALAD 9

romaine, veggie caesar dressing, croutons, parmesan
~ add tuna salad for 4

BLACK & BLEU SALAD 10

pastrami, bleu cheese, caramelized onions,
red onion, mixed greens, red wine vinaigrette

**MIXED GREENS INCLUDED
OR SUB TOMATO BASIL SOUP \$2**

OPEN FACED PASTRAMI 10

creamed horseradish, caramelized onion, white cheddar

GRILLED HAM & SWISS 11

olympia provisions hickory smoked "sweetheart" ham,
emmentaler swiss, hot mustard

TUNA MELT 10

capers, dill & white cheddar

FANCY GRILLED CHEESE 9

caramelized onion, hot mustard, sharp cheddar, provolone piccante
~ add olympic provisions ham for 4

BLEU APPLE FIG PANINI 10

fig compote, creamed horseradish, caramelized onion,
green apple, bleu cheese ~ vegan option available

MAC & CHEESE 10

emmentaler, roasted garlic, white wine, bread crumbs

SWEETS 10

~ chocolate lava cake, whipped cream, raspberry ~
~ mascarpone cheese cake, blueberry rum compote ~

Happy Hour

**EVERYDAY FROM 4PM TO 6PM
AND
SUNDAY-THURSDAY 11PM - CLOSE**

FOOD

PARMESAN POPCORN 4

black pepper

SPICY CROUTONS 4

served warm, parmesan cheese

MIXED GREENS 5

red wine vinaigrette

TOMATO BASIL SOUP 5

creme fresh

HUMMUS SPREAD 6

cucumber, bell peppers & toasted baguette

WARM SPINACH SPREAD 6

toasted baguette

GRILLED CHEESE & TOMATO SOUP 6

yum



SORRY! NO "TO GO" HAPPY HOUR

DRINKS

DRAFT BEERS 5

breakside brewing ipa, double mountain kolsh,
rotating cider, seasonal

HOUSEWINE 5

red, white, rose or bubbles

COCKTAILS 5

gin & tonic
vodka & fresh squeezed grapefruit
whiskey & gingerbrew

COCKTAILS 7

BROWN DERBY

bourbon, grapefruit juice, honey

MOSCOW MULE

vodka, lime, gingerbrew

MARGARITA

tequila, fresh lime sour, salt rim

TOM COLLINS

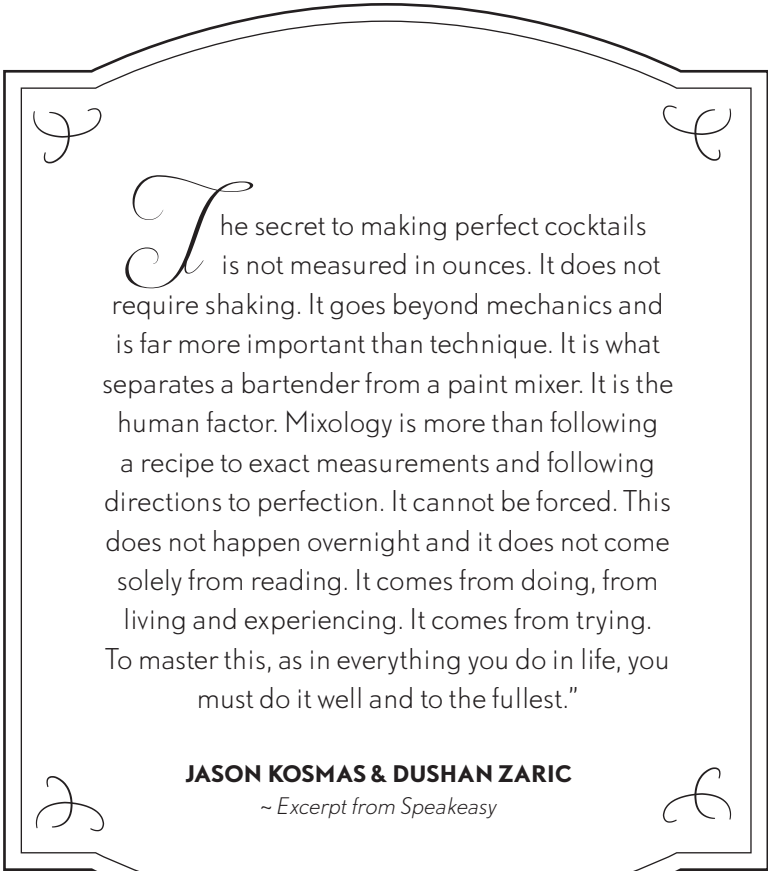
gin, lemon, sugar, soda

SEELBACH

bourbon, orange liqueur, angostura bitters,
peychauds bitters, orange twist, brut

HIBISCUS FLOWER SANGRIA

housemade, with bubbles



The secret to making perfect cocktails is not measured in ounces. It does not require shaking. It goes beyond mechanics and is far more important than technique. It is what separates a bartender from a paint mixer. It is the human factor. Mixology is more than following a recipe to exact measurements and following directions to perfection. It cannot be forced. This does not happen overnight and it does not come solely from reading. It comes from doing, from living and experiencing. It comes from trying. To master this, as in everything you do in life, you must do it well and to the fullest."

JASON KOSMAS & DUSHAN ZARIC

~ Excerpt from Speakeasy