

*The
Box
Social*

A DRINKING PARLOUR

3971 north williams @shaver
503-288-1111

www.bxsocial.com

open daily 4pm-2am
live music sundays 8pm-10pm

Vodka

DOC HOLIDAY 10

monopolowa vodka, art in the age snap, fresh cranberries, ginger, honey, lemon, champagne (rocks)

THE DUDE 9

monopolowa vodka, housemade coffee vanilla liqueur, cream (rocks)

Gin

LOVELY ELLIOT DEAR 10

smalls gin, berentzen apfelkorn, benedictine, lemon, angostura & orange bitters, hard cider float (tall, rocks)

SANDPAPER KISSES 10

ransom old tom gin, cherry heering, lemon sour, terminal gravity ipa (large rock)

BULLY PULPIT 11

ransom old tom gin, cocchi torino, maraschino liqueur, boker's bitters, fernet rinse, lemon peel (large rock)

RAMOS GIN FIZZ 10

gin, lemon sour, egg white, cream, orange blossom water, soda, nutmeg (up)

Rum

PINK BULLETS 10

rum barban court, raspberry shrub, ginger,
st. elizabeth's allspice dram, lemon, brut float (up)

ONE NIGHT IN BANGKOK 11

rum barban court, absinthe ordinaire, stroh 80, orgeat, lime,
egg white, whiskey barrel aged bitters, (up)

VERMELHO 11

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

DEATH & CO 10

kraken black spiced rum, east india solera sherry,
ramazotti amaro, mole bitters, burnt orange peel (large rock)

Tequila

DIRTY LITTLE THIEF 10

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

ELGUAPO 11

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

THE REPOSADO REVOLVER 10

cazadores reposado tequila, chamomile grappa,
drambuie, regans orange bitters, rosemary sprig (rock)

Whiskey

PDX SOUR 10

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

FOR YOU, VERMONT 9

bourbon, fresh squeezed orange juice, ginger, lemon, maple syrup (rocks)

FREUDIAN SLIP 10

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

BONAL & RYE 9

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

[THE WAY WE LIKE OUR] OLD FASHION 9

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

ROLL CALL 10

corner creek bourbon, art in the age root, cantons ginger liqueur, whiskey barrel aged bitters (rock)

BEATNIK 11

four roses bourbon, amaro cio chiaro, tawny port, burnt lemon peel (large rock)

AUTUMN SCOTCH 10

blended & peated scotch, caramelized amarena cherries, campari, black walnut bitters (up)

Warm

SWEATER WEATHER 9

our housemade mulled wine

TIES THAT BIND 10

great grandmother Opal Box's hot buttered rum & stroh's 80 rum. holy f*%k

BOXTODDY 10

buffalo trace bourbon, barenjager honey liqueur, lemon, ginger, hot water, cinnamon stick

SNOWDAY 10

housemade kahlua, cognac salignac, creme de cacao, art in the age snap, amaretto, coffee, whip cream

PETER AND THE WOLF 10

rumpleminze peppermint schnapps, ghiradelli hot cocoa, toasted marshmallows, ginger snap cookie

Bubbles

RU PAUL SPARKLE PONY 9

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

FRENCH 75 9

gin, lemon, sugar, brut, orange peel (flute)

Bubbles

- House Bubbles **7**
- Prosecco **9**
- Cava **9**
- Presto Prosecco (bottle) **34**

White

- House White **7**
- Domaine L'enclos Gascogne Blanc **8/28**
- Azulejo Vinho Verde **8/28**
- Portuga Rose **8/28**

Red

- House Red **7**
- Jack Tone California Syrah Blend **8**
- Allamand Malbec **30**
- Ontanon Crianza Rioja (bottle) **38**
- Six Vineyards Pinot Noir (bottle) **38**

Port

- Ruby **8**
- Tawny **8**
- Late bottle vintage **8**

Draft

- Double Mountain Kolsh **5**
- Terminal Gravity IPA **5**
- Boneyard "Diablo Rojo" Red **5**
- Seasonal **MARKET PRICE**

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**
- St. Louis Framboise **8**
- Seasonal **MARKET PRICE**

Zero %

- Fancy Mocktail **5**
- Pomegranate Drinking Vinegar & Soda **4**
- Steelhead Rootbeer **4**
- Goslings Gingerbrew **3**
- San Pellegrino **3**
- Stumptown Coffee **3**
- Foxfire Teas (black, green or herbal blend) **3**

Bourbon

- 1792 **9**
- Angels Envy **11**
- Angels Envy Cask Strength **34**
- Barterhouse 20 year **15**
- Basil Hayden **10**
- Black Maple Hill **19**
- Blantons **13**
- Bookers **12**
- Buffalo Trace **8**
- Bulleit **8**
- Corner Creek **8**
- Eagle Rare 10 year **10**
- Elijah Craig 12 year **9**
- Elijah Craig 23 year **40**
- Four Roses **8**
- Jefferson Small Batch **9**
- Knob Creek **10**
- Makers Mark **8**
- Noahs Mill **11**
- Orphan Barrel "Lost Prophet" **24**
- Orphan Barrel "Rhetoric" **18**
- Rowans Creek **11**
- Russells Reserve **11**
- Van Winkle Family Reserve 23 **66**
- Willett **12**
- Willett 23 year **56**
- Woodford Reserve **10**

Our top shelf bourbon selection changes almost daily, so please ask your bartender or server for our current options.

Rye

- Angels Envy **14**
- Bulleit **9**
- Few **13**
- Highwest Bourye **13**
- Michters Cask Strength **17**
- (ri)1 **9**
- Rittenhouse **9**
- Russells Reserve **13**
- Templeton **10**
- Thomas Handy Sazerac **20**
- Whistlepig 10 year **15**
- Whistlepig 12 year **24**
- Willett **10**
- Willett XCF **31**

Scotch

- Balvenie 12 year **13**
- Glenfiddich 21 **25**
- Glenlivet 12 year **11**
- Glenmorangie Companta **21**
- Hakushu 12 (Japanese) **13**
- Lagavulin 16 year **15**
- Laphroaigh 10 year **12**
- Macallan 18 year **28**
- Oban 14 year **14**
- Yamazaki 12 (Japanese) **15**

Other

- Pendelton Canadian Whisky **9**
- Jameson Irish Whiskey **8**
- Red Breast 12 year Irish Whiskey **12**

Gin

- Aviation **9**
- Bombay Sapphire **8**
- Hendricks **9**
- Martin Miller **9**
- Plymouth **9**
- Ransom Old Tom **9**
- Ransom Smalls **8**
- Tanqueray **8**

Rum

- Barbancourt 4 year **8**
- Barbancourt 15 year **10**
- Goslings Dark **8**
- Kraken Black Spiced **8**
- Novo Fogo Barrel Aged **9**
- Novo Fogo Cachaca **8**
- Sailor Jerry Spiced **8**

Tequila

- Casadores Reposado **8**
- Chamucos Reposado **9**
- Don Julio Anejo **12**
- Hussongs Reposado **9**
- Leguas Blanco **10**
- Lunazul Blanco **8**
- Vida Mezcal **10**

Etc

- Amaro Cio Ciaro **8**
- Absinthe Ordinaire **8**
- Absinthe St George **12**
- Aperol **8**
- Aquavit **8**
- Baileys **7**
- Bonal **8**
- Campari **8**
- Carpano Antica Formula **10**
- Chartreuse Green **12**
- Chartreuse Yellow **12**
- Cocchi di Torino **8**
- Cognac Salignac **8**
- Courvoisier **9**
- Clear Creek Pear Brandy **10**
- Clear Creek Apple Brandy **8**
- Cynar **8**
- East India Solera Sherry **9**
- Fernet Branca **8**
- Fernet Menta **8**
- Hine Rare VSOP **12**
- Legendre Herbsaint **8**
- Lillet Blanc **8**
- Limoncello **9**
- Marolo Chamomile Grappa **9**
- Pernod **9**
- Punt e Mes **8**
- Ramazzotti Amaro **9**
- Remy Martin VSOP **10**
- St. Germain **9**
- Torani Amer **8**



GOLDFISH 1

PARMESAN POPCORN 4

black pepper

MIXED OLIVES & SPICED ALMONDS 5

PECANS 5

maple & cayenne pepper glazed

TOMATO SOUP 4

creme fraiche

ROASTED CAULIFLOWER DIP 7

toasted baguette*

WARM SPINACH SPREAD 8

toasted baguette*

HUMMUS PLATE 7

cucumber, mixed olives, spiced almonds, toasted baguette*

BAKED BRIE 8

granny smith, roasted garlic, toasted baguette*

NIBBLE PLATE 12

olympic provision salami,
mahon with ginger habanero honey,
smoked gouda, mixed olives, spiced almonds,
toasted baguette*

GLUTEN FREE BREAD AVAILABLE \$2

MIXED GREENS 5

red wine vinaigrette

HOUSE SALAD 6

bleu cheese crumbles, dried cranberries, red wine vinaigrette

BUTTER LETTUCE SALAD 7

creamy tarragon dressing, croutons
~ add tuna salad for 3

BLACK & BLEU SALAD 9

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



MIXED GREENS INCLUDED OR SUB TOMATO SOUP \$2

OPEN FACED PASTRAMI 10

creamed horseradish, caramelized onion, white cheddar

GRILLED HAM & SWISS 10

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

TUNA MELT 8

capers, dill & white cheddar

FANCY GRILLED CHEESE 8

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

BLEU APPLE FIG PANINI 9

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

MAC & CHEESE 9

emmentaler, roasted garlic, white wine & bread crumbs

Sappy Hour

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

FOOD

PARMESAN POPCORN 3

black pepper

HERBED CROUTONS 3

served warm, parmesan cheese

MIXED GREENS 3

red wine vinaigrette

TOMATO SOUP 3

creme fresh

HUMMUS SPREAD 5

cucumber, spiced almonds, mixed olives & toasted baguette

WARM SPINACH SPREAD 6

toasted baguette

GRILLED CHEESE & TOMATO SOUP 6

yum

DRINKS

DRAFT BEERS 4

terminal gravity ipa, double mountain kolsh,
boneyard "diablo rojo" red or seasonal

HOUSE RED, HOUSE WHITE OR HOUSE BUBBLES 5

FOUR DOLLAR COCKTAILS 4

gin & tonic
vodka & fresh squeezed grapefruit
whiskey & gingerbrew

SIX DOLLAR COCKTAILS 6

BROWN DERBY

bourbon, grapefruit juice & honey

MOSCOW MULE

vodka, lime & gingerbrew

MARGARITA

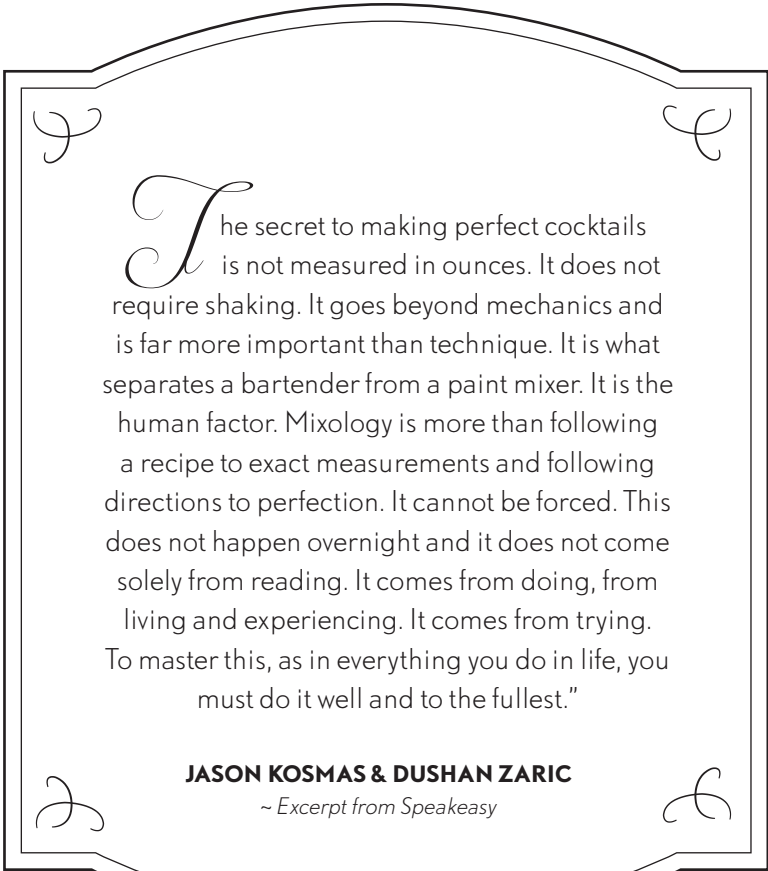
tequila, fresh lime sour & salt rim

TOM COLLINS

gin, lemon, sugar & soda

SEELBACH

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



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