

*The  
Box  
Social*

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A DRINKING PARLOUR

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3971 north williams @shaver  
503-288-1111

[www.bxsocial.com](http://www.bxsocial.com)

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

# Vodka

## **PRETTY & SOMEWHAT HYPNOTIC 9**

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

## **RU PAUL SPARKLE PONY 10**

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

## **TUPELO HONEY 11**

vodka, barenjager honey liqueur, limoncello,  
canton ginger liqueur, lemon, mint (crushed ice)

## **DOC HOLIDAY 10**

monopolowa vodka, fresh cranberries,  
ginger, honey, molasses, lemon, champagne (rocks)

## **THE FREEMAN FIZZ 10**

“a secret family recipe”  
-and how to become a lush-  
monopolowa vodka, frozen lemonade,  
cream (SLUSHIE!)

Monopolowa **7**

New Deal **9**

Ketel One **8**

Titos **8**

# Gin

## **COVER ARTIST 12**

hendricks gin, combier pamplemousse rose, cucumber, grapefruit bitters, lime (up)

## **WATERLOO 10**

gin, campari, hermiston watermelon, fresh lemon sour champagne float (SLUSHIE!)

## **SWEET DEMURE 10**

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

## **LAST WORD 12**

aviation, green chartreuse, luxardo maraschino liqueur, fresh lime (up)

## **EMPLOYEES ONLY 11**

aria gin, luxardo maraschino liqueur, dolin blanc, housemade absinthe bitters, lemon peel (large rock)

Aria **8**

Aviation **9**

Bombay Sapphire **8**

Hendricks **10**

Martin Miller **11**

Plymouth **10**

Ransom Old Tom **10**

Smalls **9**

Tanqueray **8**

The Botanist **12**

# Rum

## **PINA COLADA 10**

bacardi pineapple rum, coconut, orgeat, lime,  
toasted coconut shavings (up)

## **HEMINGWAY DAQUIRI #3 9**

bacardi rum, grapefruit, lime, maraschino liqueur (up)

## **VERMELHO 11**

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

## **THE TIKI CHICO 10**

rhum barban court, kraken black spiced rum, apricot,  
lime, orgeat, allspice dram, lime zest (tall, rocks)

## **ONE NIGHT IN BANGKOK 11**

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

Barban court 4 year **8**

El Dorado 8 year **11**

Goslings Black Seal **8**

Kraken Black Spiced **8**

Novo Fogo Cachaca **9**

Sailor Jerry Spiced **8**

Zaya Gran Reserva **10**

# Tequila

## **EL GUAPO 13**

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

## **DIRTY LITTLE THIEF 10**

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

## **STRANGER DREAMS 11**

cazadores tequila, strega, lemon, egg white, honey,  
pomegranate shrub float, candied hibiscus flower (rocks)

## **THE REPUBLIC OF ANCHO 12**

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

Cazadores Reposado **8**

Chamucos Reposado **12**

Don Julio Anejo **15**

Hornitos **8**

Siete Leguas Blanco **13**

Lunazul Blanco **8**

Del Maguey Vida Mezcal **11**

Vago Espadin Mezcal **18**

# Whiskey

## **PDX SOUR 11**

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

## **FOR YOU, VERMONT 10**

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

## **PAPER PLANE 11**

corner creek bourbon, amaro nonino, aperol, lemon (up)

## **A MAN FOR ALL SEASONS 12**

dewars blended scotch, creole shrub, amaro nonino, lemon, peychauds, laphroaig rinse (up)

## **MINT JULEP 11**

knob creek bourbon, sugar cube, angostura bitters, mint, powdered sugar (crushed ice)

# Bourbon

- Angels Envy **14**
- Angels Envy Cask Strength **35**
- Basil Hayden **11**
- Blanton Single Barrel **14**
- Bookers **18**
- Buffalo Trace **8**
- Bulleit **8**
- Corner Creek **9**
- Eagle Rare 17 year **31**
- Elijah Craig Small Batch **8**
- Elijah Craig 18 year **34**
- Elijah Craig 23 year **49**
- Four Roses **8**
- Jefferson's Small Batch **9**
- Knob Creek **9**
- Makers Mark **8**
- Noahs Mill **18**
- Orphan Barrel "Forged Oak" **27**
- Pappy Van Winkle 10 year **33**
- Pappy Van Winkle 12 year **39**
- Pappy Van Winkle 23 year **85**
- Rowans Creek **14**
- Russells Reserve **9**
- Willett 23 year **97**
- WL Weller **9**
- WL Weller Barrel Proof **31**
- Woodford Reserve **10**

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**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**
- Basil Hayden **14**
- Bulleit **9**
- Few **15**
- Highwest Bourye **11**
- Highwest Campfire **19**
- Highwest "Rendezvous" Rye **15**
- Michters **14**
- (ri)1 **10**
- Templeton **11**
- Thomas Handy Sazerac 6yr **9**
- Thomas Handy Sazerac 18 yr **31**
- Whistlepig 10 year **20**
- Whistlepig 12 year **27**
- Willett XCF **31**

# Scotch

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

# Irish

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

# Bubbles

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- House Bubbles **7**
- Prosecco **9**
- Underwood Rose Bubbles **10**
- Presto Prosecco (bottle) **34**

# White

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- House White **7**
- Les Perles Chardonnay **8/28**
- Azulejo Vinho Verde **8/28**
- Portuga Rose **8/28**

# Red

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- House Red **7**
- San Giorgio Sangiovese Puglia **8**
- Senorio de la Antigua Mencia (bottle) **24**
- Ontanon Crianza Rioja (bottle) **38**
- Six Vineyards Pinot Noir (bottle) **38**
- Andrew Rich Cabernet Franc (bottle) **45**

# Port

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



# Draft

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- Double Mountain Kolsh **5**
- Breakside Brewing IPA **5**
- Rotating Red **5**
- Seasonal **MARKET PRICE**

# Bottle

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- 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**

# Zero %

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- Fancy Mocktail **5**
- Pomegranate Drinking Vinegar & Soda **4**
- Steelhead Rootbeer **4**
- Cock n Bull Gingerbrew **3**
- San Pellegrino **3**
- Stumptown Coffee **3**
- Black or Herbal Tea **3**



**GOLDFISH 1**

**PARMESAN POPCORN 4**

black pepper

**MIXED OLIVES & SPICED ALMONDS 6**

**TOMATO BASIL SOUP 5**

creme fraiche

**ROASTED CAULIFLOWER DIP 8**

toasted baguette

**WARM SPINACH SPREAD 8**

toasted baguette

**HUMMUS PLATE 7**

cucumber, bell peppers, toasted baguette

**BAKED BRIE 8**

granny smith, roasted garlic, toasted baguette

**CAPRESE 9**

toasted baguette, tomatoes, basil, fresh mozzarella,  
balsamic reduction, olive oil

**NIBBLE PLATE 14**

olympic provision 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**

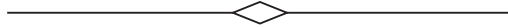
bleu cheese crumbles, dried cranberries, red wine vinaigrette  
~ simple mixed greens for 5

### **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 10**

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

### **TUNA MELT 8**

capers, dill & white cheddar

### **FANCY GRILLED CHEESE 8**

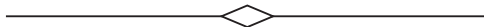
caramelized onion, hot mustard, sharp cheddar, provolone piccante  
~ add olympic provisions ham for 4

### **BLEU APPLE FIG PANINI 9**

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

### **MAC & CHEESE 9**

emmentaler, roasted garlic, white wine, bread crumbs



### **CHOCOLATE LAVA CAKE 10**

whipped cream, raspberry puree

# *Happy 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 BASIL SOUP 3**

creme fresh

### **HUMMUS SPREAD 5**

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 4

breakside brewing ipa, double mountain kolsh,  
rotating red ale, seasonal

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### HOUSEWINE 5

red, white, rose or bubbles

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### FIVE DOLLAR COCKTAILS 5

gin & tonic  
vodka & fresh squeezed grapefruit or o.j.  
whiskey & gingerbrew

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### SIX DOLLAR COCKTAILS 6

#### BROWN DERBY

bourbon, grapefruit juice & honey

#### MOSCOW MULE

vodka, lime & gingerbrew

#### MARGARITA

tequila, fresh lime sour & salt rim

#### TOM COLLINS

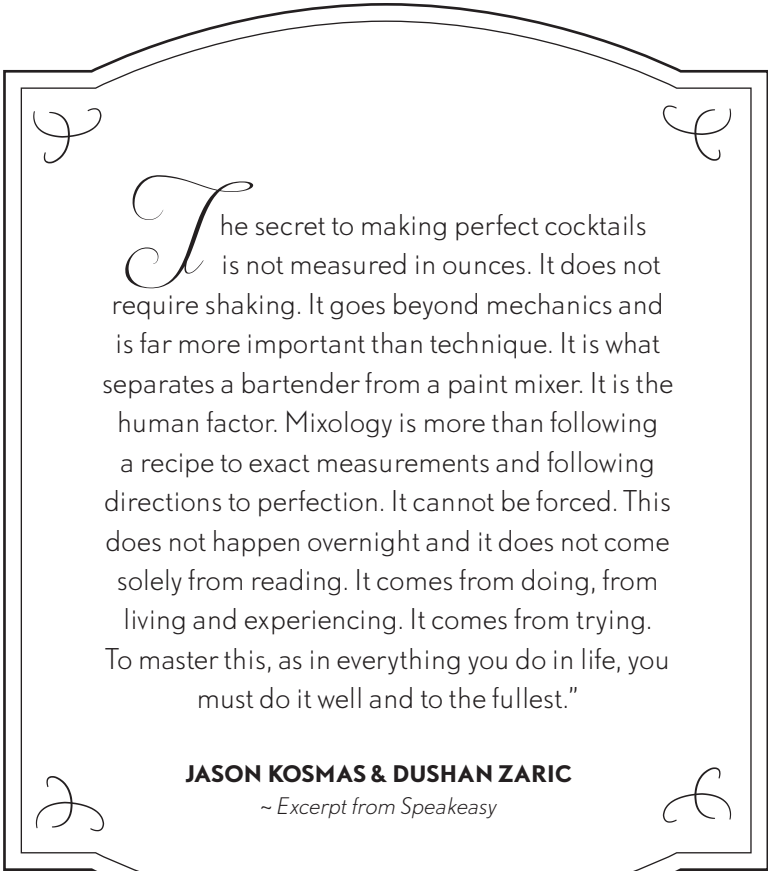
gin, fresh lemon sour & soda

#### MOJITO

rum, lime, sugar, mint & 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*