

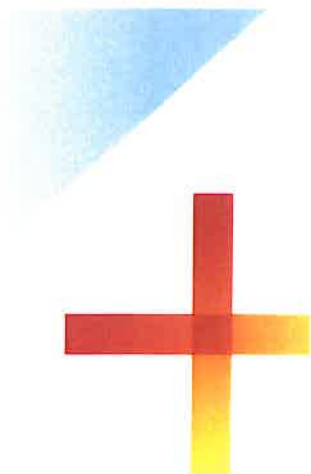
THE DEADLY WORLD OF COLUMBIA RIVER BAR PILOTS | BAMBOO SUSHI

# Portland monthly



## LET'S GO FOR COCKTAILS!

THE BEST  
DRINKS IN  
TOWN MADE  
WITH OREGON  
SPIRITS



MAY 2009  
\$4.99 portlandmonthlymag.com



**A Year in  
Drinks**  
and our guide  
to Oregon  
distilleries

PORTLAND COMPANY



# A Year in Drinks

CONSIDER THIS YOUR VERY OWN DRINK-OF-THE-MONTH CLUB Edited by Kaitlin Johnson

JANUARY



**CORPSE REVIVER #2**  
Bar Avignon  
Aviation gin, Lillet Blanc, Cointreau, fresh lemon juice, one drop of Marteau absinthe; \$7.50; 2138 SE Division St; 503-517-0808; baravignon.com

FEBRUARY



**PORTLAND RAINDROP**  
The EastBurn  
Lemongrass-Lime vodka, Citronge orange liqueur, lime juice, sugared rim; \$8; 1800 E Burnside St; 503-236-2876; theeastburn.com

MARCH



**MONKEY GLAND**  
The Secret Society  
Marteau absinthe, Aviation gin, orange twist, house-made grenadine; \$7.50; 116 NE Russell St; 503-493-3600; secretssociety.net

APRIL



**PEAR BRANDY SIDECAR**  
Park Kitchen  
Williams Pear Brandy, Cointreau, lemon juice, orange juice, simple syrup; \$9; 422 NW Eighth Ave; 503-223-7275; parkkitchen.com

MAY



**PORTLAND MEADOWS**  
Urban Farmer  
Krogstad aquavit, mulled spices, Cynar, flamed orange peel; \$8; 525 SW Morrison St, 8th floor; 503-222-4900; urbanfarmerrestaurant.com

JUNE



**AGATE BEACH BUM**  
Rogue Distillery & Public House  
Rogue dark rum, pineapple juice, simple syrup, club soda, one cherry, wedge of pineapple; \$7; 1339 NW Flanders St; 503-222-5910; rogue.com

JULY



**GRAPEFRUIT DROP**  
North 45  
Apia honey vodka, fresh-squeezed ruby red grapefruit juice, lemon, lime, sugared rim; \$8; 517 NW 21st Ave; 503-248-6317; north45pub.com

AUGUST



**NEW HORIZONS**  
Departure Restaurant & Lounge  
House Spirits moonshine, Bulleit, muddled kyuri and ginger, citrus splash, house-made ginger-beer float; \$9; 525 SW Morrison St, 15th floor; 503-802-5370; departureportland.com

SEPTEMBER



**BT COLLINS**  
Belly Timber  
Applewood-smoked vodka, preserved blood oranges, lemon juice, soda, simple syrup; \$6.50; 3257 SE Hawthorne Blvd; 503-235-3277; bellytimberrestaurant.com

OCTOBER



**THE GORGE TUMBLER**  
The Heathman Hotel  
House-infused Pendleton whiskey, pear purée, fresh lime juice, dash of clove, sugar-and-clove-rimmed glass; \$8; 1001 SW Broadway; 503-241-4100; heathmanhotel.com

NOVEMBER



**BRIDGE TO NOWHERE**  
The Driftwood Room  
12 Bridges gin, Aperol, orange bitters, champagne, orange twist; \$9; 729 SW 15th Ave; 503-219-2094; hoteldeluxeportland.com

DECEMBER



**APPLE BRANDY EGGNOG**  
Chez You  
That's right—you get to make this one yourself. For the Eau de Vie de Pomme recipe, search for "eggnog" at portlandmonthlymag.com.