

DRINK

SIGNATURE COCKTAILS

Scotch Sour Dewars White | Egg White 8.50
Fresh Sour Mix | Angostura Bitters
Superfine Sugar | Blackberry Honey

A Vue of Manhattan Pendleton 1910 Rye 11.00
Carpano Antica Blanc | Kumquat
Grand Marnier

Citrus Drop Crater Lake Vodka | Orange 8.00
Lemon | Lime | Buddha's Hand Bitters

The San Luis Sauza Silver Tequila | Mango 9.00
Passion Fruit | Lime | Club Soda

Aurora Borealis Smirnoff Vodka | Lemon 8.50
Violet Liqueur | Spiritopia Ginger Liqueur
Champagne

Snap Dragon Bacardi Silver Rum | Lime 8.00
Coconut Water | Aloe Vera | Guava

Monclava Milagro Silver Tequila | Lime 8.50
St. Germaine | Lillet Blanc | Chambord

Fosters Cocktail Stoli Vanilla | Banana 8.00
Cream | Godiva Dark Chocolate Liqueur

WHITE WINE (by the glass)

Sass Chardonnay | OR 8.50
Lumos Rudolfo Pinot Gris | OR 8.50
Willamette Valley Reisling | OR 7.50
Capitello Sauvignon Blanc | OR 9.00

RED WINE (by the glass)

Mount Baker Cabernet Sauvignon | WA 7.50
Andrew Rich Tabula Rasa Red Blend | OR 8.50
Columbia Crest Merlot | WA 7.50
Territorial Pinot Noir | OR 9.00

BOTTLED BEER & CIDER

Deschutes Mirror Pond Pale Ale | Bend, OR 4.50
Full Sail Amber Ale | Hood River, OR 4.50
Deschutes Inversion IPA | Bend, OR 4.50
Ninkasi Total Domination IPA | Eugene, OR 4.50
Pyramid Hefeweizen | Seattle, WA 4.50
Deschutes Black Butte Porter | Bend, OR 4.50
2 Towns BrightCider | 500 mL | Corvallis, OR 6.00
Corona | MEX 4.50
Miller Genuine 4.00
Coors Life 4.00

NON-ALCOHOLIC

Pastega Premium Coffee 3.50
Stash Hot Tea 2.50
Soft Drink 2.50
San Pellegrino | 500 mL 4.50

EAT

NOSHES & NIBBLES

Ploughman's Platter 15.00
Shaved Ham | Port Salut Cheese
Smoked Apples | Mango Cherry Chutney
Soft Hard Boiled Eggs | Crusty Bread

F&C "Signature" Havarti (v) 7.00
Whiskey Caramel Sauce | Walnuts
Water Crackers (gf option available)

Sweet Corn Fritters (v) 8.00
Maple Dijon Dlp

Seasoned Fries (gf) 5.50
House-made Ketchup

SMALL PLATES

Crab Stuffed Sole (gf) 14.00
Braised Winter Greens | White Wine Butter
Crisped Leeks

Caesar Salad 10.00
Grilled Prawns | Parmesan Crisp

Asian Beef Lettuce Wrap (gf, df) 8.00
Red Pear | Carrots | Scallions | Ginger

Asian Mushroom Lettuce Wrap (vegan, gf) 7.00
Red Pear | Carrots | Scallions
Bell Pepper | Ginger

Southwest Stuffed Burger 9.00
Beef | Jack Cheese | Roasted Chiles
Chipotle Mayo | Seasoned Fries

F&C French Dip Sandwich 14.00
Tri Tip | Caramelized Onions | Provolone
Tarragon Aioli | Au Jus | Seasoned Fries

PIZZAS

Candied Bacon 14.00
Red Onion | Spinach
House-made Marinara

Duck Confit 15.00
Grilled Pineapple | Scallions
House-made Marinara

Mediterranean (v) 14.00
Green Olives | Red Bell Pepper
Feta | Basil | Pesto

vuesday

Elevate Your Happy Hour

Every Tuesday night from 5:00 - 9:00 PM

VUE Corvallis | 517 SW 2nd Street | Corvallis OR

541-740-2340 | vuecorvallis.com

April 5, 2016

Food and beverage provided by Forks and Corks Catering