



Valentine's Day

DINNER AT GORDON TAVERN

SELECT ONE FROM EACH SECTION

STARTERS

Beef Carpaccio

Arugula, manchego, white balsamic glaze, brioche garlic toast

Crab Cakes

Remoulade, tomato salad

Roasted Spiced Cauliflower

Chili crisp

Smoked Salmon

Cucumbers, capers, soda bread

SALADS

Roasted Beet

Blood oranges, golden raisins, blue cheese, basil

Caesar

Parmesan crisp

Arugula & Strawberries

Radish, shaved parmesan, blackberry vinaigrette

ENTREES

Filet Oscar

Bearnaise, garlic mashed potatoes, asparagus

Roasted Chicken Breast

Mushroom & potato ragout, pistou

Caponata

Pine nuts, roasted Yukon potatoes, wilted spinach, golden raisin puree

Shrimp Scampi

Chili Flakes, linguini

Roasted Salmon

Puttanesca, gnocchi

DESSERTS

Chantilly Cream

Fresh berries, cracked sugar

Chocolate Lava Cake

Vanilla bean ice cream

Crème Brûlée

Caramelized sugar

\$68 - per person

Located inside the
Gordon Hotel in Eugene, OR
www.gordontavern.com

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WHITE WINES BY THE GLASS

BUBBLES

	6 OZ.	9 OZ.
Prosecco, Avissi NV Italy	11-	15-
Prosecco, Dom. St Vincent Rose Brut, NM	11-	15-

ROSÉ

	11-	15-
Bieler Et Fils '23 Provence, FR	11-	15-
Willamette Valley Vineyards '23'	12-	16-

RIESLING

	11-	15-
Rogue Cellars '22 Coumbia Valley, WA	11-	15-

PINOT GRIS

	12-	16-
J Vineyards '23' Russian River Valley	12-	16-

SAUVIGNON BLANC

	10-	14-
Matua '23 Marlborough, NZ	10-	14-
Justin '23 Central Coast, CA	11-	15-

CHARDONNAY

	12-	16-
Fransican '23 Napa Valley, CA	12-	16-
Sweet Cheeks '23 Willamette Valley, OR	13-	17-

RED WINES BY THE GLASS

PINOT NOIR

	11-	15-
Rock Point '23 Rogue River, OR	11-	15-
Bethel Heights Estate '21 Eola-Amity Hills, OR	19-	26-
Carlton Cellars 'Seven Devils' Willamette Valley, OR	13-	17-

RED BLEND

	14-	18-
Specialist '20 Central Valley, CA	14-	18-
The Prisoner '22 Napa Valley, CA	21-	27-

MALBEC

	13-	17-
The Show '23 Mendoza, ARG	13-	17-

TEMPRANILLO

	11-	15-
Vina Herminia Lady Label '19 Spain	11-	15-

MERLOT

	11-	15-
Columbia '21 Columbia Valley, WA	11-	15-

CABERNET

	12-	16-
Franciscan '21 Napa Valley, CA	12-	16-
Joel Got 815 '21 Napa Valley, CA	12-	16-

BEER & CIDER

DRAFT 16 OZ...7- | 22 OZ...9-

McKenzie Lyte Lager
McKenzie ISA
McKenzie Twisted Meniscus IPA
McKenzie Hazy IPA
McKenzie Hefeweizen
Coors Light
Goodlife "Sweet As" Pale Ale
Oakshire Amber Ale
Rotating Double IPA
Rotating Double IPA

Rotating Seasonal 12oz 7-

CANNED/BOTTLED

Modelo bottle 6-
Athletic Brewing nonalcoholic 5-

CIDER

Seasonal Cider 6-



TAVERN COCKTAILS

KENTUCKY BUCK

bourbon, strawberry shrub,
ginger beer, lemon

STARRY NIGHT

vodka, strawberry purée, basil, lemon, soda

A MIDNIGHT STROLL

spicy or traditional tequila, peaflower,
triple sec, lime

OREGON MULE

wild roots marionberry vodka,
ginger beer, lime

SEASONAL SOUR

whiskey, spice blend, cranberry,
egg white*, bitters

GIN & JUICE

thai lime leaf infused gin, lime

ITALIAN SPRITZ

aperol, blood orange liqueur,
prosecco, soda

PEAR TREE MARTINI

pear vodka, st. germain,
winter spice blend, lemon juice

5TH STREET MANHATTAN

rye whiskey, strawberry infused
vermouth, rhubarb bitters

TAVERN MARTINI

vodka, dry gin, blue cheese stuffed olive

SANGRIA

ask your server

SPICY PALOMA

tres agaves tequila, ginger, lime juice,
grapefruit soda

REMY SIDECAR

st. remy, triple sec, lemon juice

ESPRESSO MARTINI

vodka, cold brew, house coffee liqueur

NOSTALGIC COCKTAILS

COSMOPOLITAN

vodka, cranberry juice, lime

LEMON DROP

vodka, lemon, sugar rim

SALTY DOG

vodka, grapefruit juice, salted rim

SEA BREEZE

vodka, cranberry and grapefruit juice, lime

all cocktails 13