



The Secret Society

Lounge, Ballroom & Recording Studio

116 NE Russell St.
Portland, Oregon 97212
503-493-3600

Lounge Open Daily at 5pm

Ballroom Schedule and Tickets
Available at secretsociety.net

✦ Established 2007 ✦

TABLE OF CONTENTS

FOOD

Bites, Dinner & Dessert	3
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NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Cocktails	4
Coffee, Tea, and Soda	4

WINE AND BEER

Wine.....	4
Beer	4

ABSINTHE

Have You Met The Green Fairy?.....	4
------------------------------------	---

COCKTAILS

Whiskey Cocktails.....	5
Gin Cocktails.....	6
Vodka Cocktails	7
Tequila Cocktails	8
Rum Cocktails	9
Champagne Cocktails.....	10
Session Cocktails.....	11
Et Cetera Cocktails.....	12
After Dinner Cocktails.....	13

HISTORY

About the Building.....	14
About the Paintings.....	14

DINNER, BITES, AND DESSERT

Available Any Time, Every Day

Spinach and Artichoke Dip ^(V) **11.00**

Slightly peppery take on the classic dip, served with sliced baguette.

Canapé Board **12.00**

Rotating assortment of delicious small bites on grilled polenta. Ask your server for selections.

Seared Brussels Sprouts ^(VG, GF) **8.00**

Brussels sprouts quick seared with salt and red pepper flakes, drizzled with balsamic reduction.

Shrimp Fritters ^(GF) **10.00**

Shrimp, sweet pepper, and zucchini potato cakes, pan fried and served with spicy rémoulâde.

Popcorn

Classic Butter and Sea Salt ^(GF) **6.00**

Cajun Spiced ^(VG, GF) **7.00**

Spicy Chicken Bites ^(GF) **12.00**

Bite-sized cuts of Cascade Farms chicken breast, seasoned with a spicy Cajun rub, served with buttered corn grits and creamy coleslaw.

Gumbo ^(VG, GF) **10.00**

Creole classic served with rice.

with Shrimp or Andouille Sausage **12.00**

both Shrimp and Andouille Sausage **14.00**

Mac and Cheese ^(V) **9.00**

Macaroni noodles in a creamy cheddar cheese sauce. Sometimes, you just can't beat the classics.

with Andouille Sausage **11.00**

Rum & Coke Float ^(V) **10.00**

Zaya aged rum, Kahlua, and Coke, served over Tillamook vanilla bean ice cream. Your favorite childhood dessert is now just as grown up as you.

Ice Cream Sundae ^(V) **8.00**

(VG) Vegan, (V) Vegetarian, (GF) Gluten-Free, (*) Contains Raw Egg. Consuming raw eggs may increase the risk of foodborne illness. Please inform your server of any food sensitivities.

ABSINTHE

Have you met The Green Fairy?

Absinthe rose to infamy in late 19th and early 20th century Paris bohemian culture, with the likes of Ernest Hemingway, James Joyce, Henri de Toulouse-Lautrec, Pablo Picasso, Vincent van Gogh, Oscar Wilde, Aleister Crowley, Edgar Allan Poe, and Lord Byron being known drinkers. Claims of its addictive and psychoactive properties led to its prohibition by 1915 in the U.S. and much of Europe, and it remained banned until recent research deemed it actually safe for consumption.

Absinthe is back in full pre-prohibition glory, and we proudly serve it in traditional French style (dripper, spoon, sugar, glassware, and all), so you can enjoy it just like the artists, intellectuals and ne'er-do-wells of lore. Will it make you hallucinate? According to modern science, likely not, but who are we to judge? Give it a whirl, and find out for yourself...and please do say hi to The Green Fairy for us if you meet her!

Please ask your server for current selections.

WINE

*Our wine selection changes regularly.
Please see our wine board for current selections.*

DRAFT BEER

Rotating Selection 6.00

BOTTLES AND CANS

*Our selection of craft, domestic, and import beer & cider bottles and cans changes regularly.
Please see our beer board for current selections.*

NON-ALCOHOLIC BEVERAGES

We would be more than happy to make you a non-alcoholic cocktail. Just ask your server or bartender, and we will create a drink to your taste.

Non-Alcoholic Cocktail 5.00
Coke, Diet Coke, 7-Up 3.00
Cock 'n Bull Ginger Beer 4.00
Stumptown Coffee 3.00
Tazo Tea 3.00

WHISKEY COCKTAILS

Boulevardier

Bourbon, Campari, Sweet Vermouth
Served Up
9.00

Classic Manhattan

Bulleit Bourbon, Sweet Vermouth,
Angostura Bitters
Served Up
In honor of Myron 'Splash' Johnson.
11.00

Old Fashioned

Bourbon with Muddled Cherry, Orange,
Lemon, Sugar Cube and Angostura Bitters,
Topped with Soda
Served Over
9.00

Sazerac

Old Overholt Rye Whiskey, Absinthe,
Simple Syrup, Peychaud's Bitters
Served Up
The official cocktail of New Orleans, circa 1850s.
11.00

Ward 8

Old Overholt Rye Whiskey, Lemon Juice,
Simple Syrup, Grenadine
Served Over
*Created in 1898 to honor the election of
Martin Lamasney to Boston's 8th ward.*
10.00

Blood And Sand

Bank Note Scotch Whisky, Cherry Brandy,
Sweet Vermouth, Orange Juice
Served Up
*Created for the 1922 silent film Blood and Sand,
a bullfighting tale that starred Rudolph Valentino.*
12.00

Penicillin Cocktail

Bank Note Scotch Whisky, Lagavulin 16 year
Scotch Whisky, Lemon Juice, Honey, Ginger
Served Over
A modern classic by NY bartender Sam Ross.
14.00

GIN COCKTAILS

Bee's Knees

Aria Gin,
Orange Blossom Honey, Lemon Juice
Served Up
10.00

Corpse Reviver #2

Gin, Lillet Blanc, Combier Orange,
Lemon Juice, Absinthe
Served Up
A popular late 19th century hangover remedy.
10.00

Jasmine Cocktail

Aviation Gin, Cointreau,
Campari, Lemon Juice
Served Up
14.00

Martinez

Ransom Old Tom Gin, Sweet Vermouth,
Maraschino Liqueur, Orange Bitters
Served Up
13.00

Monkey Gland

Gin, Absinthe, Orange Juice, Grenadine
Served Up
*Named for infamous French doctor, Serge Voronoff,
famous in the 20s-30s for grafting monkey testicles
onto humans for therapeutic and virility purposes.*
10.00

Negroni

Gin, Sweet Vermouth, Campari
Served Up or Over
9.00

London Cocktail

Bombay Sapphire Gin, Maraschino Liqueur,
Orange Bitters
Served Up
The gin-lover's gin cocktail.
13.00

Vesper Martini

Gin, Vodka, Lillet Blanc, Lemon Twist
Served Up
*As written into
Ian Fleming's "Casino Royale"...shaken.*
10.00

VODKA COCKTAILS

Moscow Mule

Vodka, Muddled Lime, Ginger Beer

Served Over In A Copper Mug

Created in Hollywood post-World War II, when a failing Russian vodka distributor met up with the owner of the Cock 'n' Bull restaurant, who had an unsuccessful line of bottled ginger beer. They combined the vodka and ginger beer, and served it in the copper mugs another friend needed to unload, thus creating a 50s cocktail craze that helped popularize vodka in America.

8.00

Vodka Gimlet

Medoyeff Vodka, Lime Juice, Sugar,
(Also Delicious With Aria Gin)

Served Up

Likely created in the late 1800s by Sir Thomas O. Gimlette, a surgeon in the British Royal Navy. He combined lime juice with a sailor's daily gin rations to encourage scurvy prevention. In the 60s, vodka became a fashionable Cold War choice.

11.00

Cosmopolitan

Vodka, Starvation Alley Cranberry Juice,
Combiér Orange, Lime Juice

Served Up

11.00

The Northside

Vodka, Aperol, St. Germain, Lemon Juice

Served Up

13.00

Madame Curie Cocktail

Bison Grass Vodka, Lemon Juice,
Starvation Alley Cranberry Juice,
Orgeat, Prosecco

Served Over

*The first person and only woman
to win the Nobel Prize twice.*

11.00

White Russian

Vodka, Kahlúa, Cream

Served Over

*A Cold War classic, and an
early ancestor of the coffee cocktail.
Oh, and The Dude abides.*

9.00

TEQUILA COCKTAILS

All of our tequila cocktails are made with 100% Agave Camarena Blanco Tequila.

Classic Margarita

Tequila, Combier Orange, Lime Juice

Served Over

10.00

Killer Bee's Knees

Tequila, Orange Blossom Honey, Lemon Juice

Served Up

10.00

El Diablo

Tequila, Combier Cassis,

Lime Juice, Ginger Beer

Served Over

11.00

The Long Walk

Tequila, Green Chartreuse, Absinthe,

Lemon Juice, Agave Nectar

Served Up

A Secret Society original that took 6-months to perfect - thus the name.

14.00

Secret Sunrise

Tequila, Orange Juice, Grenadine, Cava

Served Over

Our take on the 1970s classic.

10.00

La Palapa

Tequila, Grapefruit Juice, Lime Juice,

Lillet Blanc, Cappelletti, Soda

Served Over

11.00

Quixote

Tequila, Cynar, Carpano Antica Vermouth,

Lillet Blanc, Orange Bitters

Served Up

Those over there are not giants, but windmills...

13.00

RUM COCKTAILS

Calypso Daiquiri

Zaya Trinidad Rum, Lime Juice,
Agave Nectar
Served Up

The poor, maligned Daiquiri wasn't always served frozen from a machine. This is our take on the delicious original. A little tart, not too sweet.

12.00

Dark 'N Stormy

Gosling's Black Seal Rum,
Ginger Beer, Muddled Lime
Served Over

9.00

Green Flash

Light Rum, Green Chartreuse, Lime Juice,
Simple Syrup, Topped With Soda
Served Up

A green flash is a rare optical phenomenon that occurs shortly after sunset or before sunrise, when a green spot is visible above the sun.

14.00

Mai Tai

Appleton Estate Rum,
Lime Juice, Orgeat, Orange Curaçao
Served Over

11.00

Trenchtown

Smith & Cross Navy-Strength Rum,
Dry Vermouth, Simple Syrup, Orange Bitters
Served Over

12.00

7 Years of Sun

Flor de Cana 7 Year Rum, Lemon Juice,
Orange Blossom Honey,
Peychaud's Bitters, Ginger Beer
Served Up

11.00

Zombie

Cruzan Light And 151 Rum,
Gosling's Black Seal Rum, Pineapple Juice,
Passion Fruit Syrup, Lime Juice
Served Over

From The Tonga Room, San Francisco circa 1945.

11.00

CHAMPAGNE COCKTAILS

The Champagne Cocktail

Cava, Angostura Bitters, Sugar Cube,
Lemon Twist

11.00

Aperol Spritz

Aperol topped with Prosecco and Soda Water
Orange Twist

12.00

Queen Bee

Cava, Gin,
Orange Blossom Honey, Lemon Juice
Lemon Twist

12.00

Eastern Star

St. Germain topped with Cava
Lime Twist

13.00

Death in the Afternoon

Absinthe, Cava, Sugar Cube
*Created by Hemingway, and named
after his 1932 book about the
ceremony and traditions of bullfighting.*

13.00

French 75

Cava, Maison Rouge VS Cognac,
Lemon Juice, Simple Syrup
Lemon Twist

*Created by Franco-American World War I pilot
Gervais Raoul Luftbery. He claimed it had the kick
of being shelled by a French 75mm Howitzer.*

13.00

Kir Royale

Combiér Cassis Liqueur topped with Cava
Lemon Twist

*Named for Cannon Félix Kir, priest and hero of the
French resistance during WWII.*

12.00

Negroni Sbagliato

Campari, Sweet Vermouth, Prosecco
Served Over with an Orange Wedge

12.00

SESSION COCKTAILS

*When it's not quite time for the evening to end...
These lower-proof cocktails are designed to
delight the palate without dulling the senses.*

Bourbon Egg Cream

Bourbon, Dark Crème de Cacao,
Cream, Soda, Nutmeg
Served Over
7.00

Philadelphia Collins

Gin, Lemon Juice, Basil Syrup, Soda
Served Over
7.00

Trinidad Shandy

Zaya Trinidad Rum,
Lemon Juice, Simple Syrup,
Anderson Valley Oatmeal Stout
Served Over
7.00

San Pancho Bonfire

Tequila, Lemon Juice, Cucumber Syrup,
Tabasco, Soda, Salted Rim
Served Over
7.00

Portland 77

Vodka, Lime Juice, Hibiscus Syrup,
Orange Bitters, Prosecco
Served Over
7.00

Under The Radar

Crème de Violette, Maraska Maraschino
Liqueur, Lemon Juice, Soda Water
Served Up
7.00

Americano

Campari, Sweet Vermouth, Soda Water
Served Over

*The precursor to the Negroni, and the first drink
ordered by James Bond in Ian Fleming's series.*

7.00

ET CETERA COCKTAILS

Renegade spirits that bear proper attention.

The Black Monk

Amaras Mezcal, Bénédictine, Orange Bitters
Served Over a Big Cube
16.00

Pisco Sour

Pisco Encanto, Lime Juice, Simple Syrup,
Egg White, Angostura Bitters
Served Up
*The national drink of both Chile and Peru. Each
country hotly claims itself the origin of pisco.*
12.00

Caipirinha

Novo Fogo Silver Cachaça,
Lime Juice, Simple Syrup
Served Up
The national cocktail of Brazil.
11.00

Champs Elysées

Maison Rouge VS Cognac, Green Chartreuse,
Lemon Juice, Simple Syrup, Angostura Bitters
Served Up
14.00

Wayward Faering

Krogstad Aquavit, Lemon Juice, Amaro
Nonino, Basil Syrup, Meyer Lemon Bitters
Served Up
*This little viking boat got a bit lost,
and somehow landed ashore in Italy.*
12.00

Applejack Rabbit

Laird's AppleJack, Maple Syrup,
Lemon Juice, Orange Juice
Served Over
*Applejack (aka Jersey Lightning) was used as
currency to pay road crews during colonial times.*
10.00

Curfew Cocktail

Fernet Branca, Averna Amaro,
New Deal Coffee Liqueur, Orange Bitters
Served Over a Big Cube
13.00

AFTER DINNER COCKTAILS

To cap a good meal, or whenever the mood may strike.

Brandy Alexander

Maison Rouge V.S. Cognac,
Dark Crème De Cacao, Cream, Nutmeg

Served Up

9.00

Grasshopper

Crème De Menthe, Crème De Cacao, Cream

Served Up

9.00

Corpse Reviver #33

Cynar, Carpano Antica Vermouth,
Absinthe, Champagne

Served Over

11.00

Hanky Panky Cocktail

Aria Gin, Carpano Antica Vermouth,
Fernet Branca

Served Up

13.00

Sidecar

Maison Rouge V.S. Cognac,
Combiér Orange, Lemon Juice

Served Up

Purportedly concocted in 1922 by an American Army captain in Paris, who always rode in his sidecar to and from the bistro where he created it.

12.00

Hot Grammy

Bourbon, Lemon Juice, Orange Juice,
Honey, Cinnamon and a touch of Cayenne
Our take on the classic Hot Toddy.

9.00

Irish Coffee

Jameson Irish Whiskey, Simple Syrup,
and Stumptown Coffee

Whipped Cream

10.00

Spanish Coffee

151 Rum, Kahlúa, Combiér Orange,
and Stumptown Coffee, Flamed with a Sugared
Rim, Whipped Cream, Nutmeg and Cinnamon

12.00

ABOUT THE BUILDING

In 1907, well-known Portland architect and builder Elliott Lee Sanborn designed and constructed this building as a home for The Woodmen of the World, a national fraternal organization for woodworkers. The property changed hands in 1928 but remained in the fraternal circle with IOOF Industrial Lodge Number 99, the Neighbors of Woodcraft Oregon Circle Number 171 and the Associated Bible Students using the building as a meeting place.

In 1947, The Prince Hall Masons F & AM purchased the property for their lodge, which became an important fixture in NE Portland's African American community. In 1999 The Prince Hall Masons sold the building, and for the first time it became open to the general public as Russell Street Theater. Eventually the underground arts group Disjecta took over the lease, using the building for live/work artist spaces, art gallery exhibitions, music, theater and dance.

In late 2004, Secret Society owner Matt Johnson purchased the building, and embarked on a 2 year renovation, significantly updating it for the first time since its construction in 1907. Today it houses the The Secret Society Lounge, Ballroom & Recording Studio and Toro Bravo Restaurant.

ABOUT THE PAINTINGS

We commissioned our good friend, Portland artist Jackie Avery, to paint Oregon logging scenes to honor the Woodmen of the World, the fraternal lodge who first owned and occupied this building. More of Jackie's fabulous work can be seen at jackieavery.com.