

Beverages

Pepsi, Diet Pepsi, Wild Cherry Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist,
Lemonade, Raspberry Ice Tea, Fresh-brewed Ice Tea 3.50

For Starters

Basted with hearty stout beer and served hot with your choice of marinara, ranch or House* sauce (blend of pesto and marinara). Available in whole wheat and gluten-free	
Without sauce	5.95

Baked fresh with mozzarella-provolone, shake cheese and oregano then served with your choice of marinara, ranch or House* sauce (blend of pesto and marinara). Available in whole wheat or gluten-free

Without sauce 9.75

Our rich and spicy salsa is served with multi-colored tortilla chips	
With guacamole	11.20

Two heads of oven-roasted garlic served with fresh bread, gorgonzola-basil spread, diced Romas, olive oil and balsamic vinegar	
Extra two heads of garlic or order of bread	4.75
Extra gorgonzola spread	3.50

Four halved jalapeños filled with crumbled bacon, pepper jack and cream cheese. Topped off with Tillamook cheddar and baked to perfection. Served with our housemade salsa

Housemade Soups

 **Kaleidoscope Signature Dish**
*Contains walnuts

 #KscopePizza

Ask your server about Kaleidoscope gift certificates, logo T-shirts and glassware!

Off the Menu

Like the colorful prisms of a kaleidoscope, our menu grows and changes to introduce new flavors and seasonal delights



Starters

Kids Plate	3.25
Sides of pineapple, mandarin oranges, cucumber, baby carrots, and cubed cheddar cheese with a side of ranch dressing. (Sorry, No Substitutions. Dine-in Only)	
Oven Baked Chicken Wings	10.50
Five oven baked wings tossed with your choice of sauce: Housemade BBQ, Gochujang (sweet & spicy), or plain (no sauce)	
Pulled Pork Nachos	15.50
Yellow corn chips, teriyaki pulled pork, and pickled jalapeños. Baked with lightly smoked mozzarella-provolone cheeses. Garnished with green onions, sour cream, and diced Romas	
Dough Knots (2) *Limited Quantities Available*	9.75
Our fresh dough rolled like a puffy pretzel, filled with bacon, mozzarella-provolone and cheddar cheese. Brushed with garlic oil and parmesan shake cheese. Served with a side of marinara dipping sauce	
Siskiyou Sticks	13.75
Our classic mozzarella bread sticks, covered in our housemade alfredo sauce then sprinkled with parmesan cheese	
Artichoke Spinach Dip	13.75
A classic blend of artichoke hearts, cream cheese, garlic, spinach, basil, Romano, mozzarella-provolone and parmesan cheese. Served with sourdough bread (Dine-in Only)	

Salad

Tomato Cucumber Salad	8.50
A fresh mix of seasonal cherry tomatoes and sliced cucumbers, red onion, chopped parsley and cilantro tossed with a red wine honey vinaigrette. Topped with Feta (Sorry, no substitutions. Add avocado for an additional 2.25)	

Pizza

	10"	15"	18"
Cubano Pizza	18.50	40.50	48.25
Kahlua pork, ham, pickles, smoked mozzarella, with mozzarella-provolone cheese and garlic oil sauce. Topped with sauerkraut and spicy Dijon mustard			
Pickle Rick	13.95	27.75	30.95
Chimichurri sauce, mozzarella cheese and pickles. Topped with crème fraîche and dill			
Wild Mushroom	16.75	35.95	43.25
Wild mushrooms, goat cheese, sun-dried tomatoes, with mozzarella-provolone and spinach sauce			

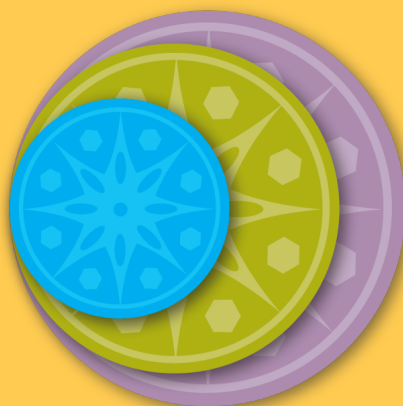
Calzones

Mario's Grinder	15.95
Salami, ham, pepperoni, tomatoes, yellow onions, dill pickle, mozzarella-provolone and cheddar cheese with Italian dressing. Served with lettuce, onion, tomato and pepperoncini on the side	

Pizza Size Comparison



These images are a to-scale comparison of our three pizza sizes.

10" - Blue	78.5 in²	4 Slices
Comparable to other restaurants Small		
15" - Green	176.7 in²	8 Slices
Comparable to other restaurants Large		
18" - Purple	254.5 in²	8 Slices
Comparable to other restaurants Giant/Party		



Fresh from the Garden

Our freshly made salads come in two generous sizes and have been carefully curated into several of our favorite combinations. Please limit modifications to three or fewer per salad.
Need more choices? Get creative by making your own in our new "Create Your Own Salad" option.

	Side	Entrée
Caesar Crisp romaine, served with our Caesar dressing, topped with croutons and parmesan cheese	8.50	12.95
Blackened Chicken Caesar  Our classic Caesar with blackened chicken, sun-dried tomatoes, croutons and parmesan	11.75	19.25
Mixed Greens Mixed greens, Romas, red onions, Kalamata olives, feta and our house vinaigrette dressing or served with balsamic vinegar and olive oil	9.25	15.25
Rogue Ranch Fresh romaine, cucumbers, red onions, red peppers, croutons, Tillamook cheddar and our ranch dressing	9.25	15.25
Raspberry Vinaigrette* Tender spinach, dried cranberries, candied walnuts, grapefruit and our raspberry vinaigrette dressing	8.50	12.95
Sesame Soy* Mixed greens, almonds, bean sprouts, red peppers, carrot threads, mandarin oranges, red cabbage and our sesame soy dressing	9.25	15.25
Buffalo Bleu Chicken Buffalo-style chicken, fresh romaine, cucumbers, carrot threads, Romas, croutons, red peppers, red onions, and our bleu cheese dressing	10.75	17.25
Sweet and Savory  Mixed greens, mandarin oranges, avocado, bacon bits, red onions, gorgonzola crumbles and our lemon poppy seed dressing	11.75	19.25
Wedge Salad A healthy wedge of iceberg lettuce, gorgonzola crumbles, cherry tomatoes, bacon crumbles, and our bleu cheese dressing	7.00	10.00



Kaleidoscope Signature Dish

Dressings: Ranch, Caesar, Bleu Cheese, Lemon Poppy Seed, Sesame Soy, Raspberry Vinaigrette, House Vinaigrette
Add grilled, blackened, or buffalo chicken for 3.00 • Add Wild Alaskan Smoked Salmon for 5.50

Create Your Own Salad


	Side	Entrée
Create a custom salad! Choose your lettuce base, 3 veggie toppings, and your favorite dressing on the side. Croutons included by request.	7.75	11.75
Each additional topping:	1.00	1.75

Lettuce Base: <ul style="list-style-type: none">Spinach orMixed Greens blended w/Romaine	Veggie Toppings: <ul style="list-style-type: none">AlmondsArtichokesBaconBean SproutsBroccoliCandied WalnutsCapersCherry TomatoesCarrot ThreadsCranberriesCucumbersGarlic: Chipped or RoastedGrapefruitJalapenos: Fresh or PickledMandarin OrangesMushroomsOlives: Black or Green Kalamata OlivesPepperonciniRed OnionsRomas: Diced or SlicedSundried TomatoesPeppers: Green, Red, or Roasted Red
Cheese (add Side \$1.50 Entree \$2.25): <ul style="list-style-type: none">CheddarFetaGorgonzolaPepperjackParmesan	
Avocado (add Side \$2.25 Entree \$4.25):	

Bottled Dressings To Go

8 oz. Bottle \$6.00: Choose from Ranch, Caesar, Sesame Soy, Lemon Poppy Seed, & Raspberry Vinaigrette.
Includes a coupon for \$2 off your next Kaleidoscope purchase of \$15 or more!
Limit one coupon per purchase.

Seafood & Chicken Pizzas

	10"	15"	18"		10"	15"	18"
Shrimp Fiesta (Spicy or Mild)	19.95	45.75	53.75	Baja Picante (Spicy)	19.25	43.25	52.25
Shrimp, diced Romas, red onions, garlic, roasted red peppers, jalapeños, cilantro, chili flakes, mozzarella-provolone, parmesan, garlic and olive oil				Blackened chicken, pepperoni, jalapeños, sour cream, diced Romas, green onions, mozzarella-provolone, Tillamook cheddar and cream cheese			
Chicken Ranch	18.50	40.50	48.25	Chicken Picante (Spicy)	16.25	35.95	41.50
Roasted chicken, bacon, parsley, diced Romas, red onions, mozzarella-provolone, Tillamook cheddar and ranch sauce				Blackened chicken, fresh jalapeños, cream cheese, chili flakes, mozzarella-provolone, garlic and olive oil			
Thai Chicken 	18.50	40.50	48.25	Chicken & Pesto	17.25	37.25	44.50
Winner of the Oregon Zagat Award!				Roasted chicken, Kalamata olives, sliced Romas, sun-dried tomatoes, mozzarella-provolone, and pesto*			
Roasted chicken, red onions, bean sprouts, carrot threads, cilantro, mozzarella-provolone, and peanut sauce*							
Spinach Garlic Chicken	17.25	37.25	44.50	Roxy Ann	19.25	43.25	52.25
Roasted chicken, portabella mushrooms, spinach, roasted garlic, ricotta, Romas, mozzarella-provolone, garlic and olive oil				Roasted chicken, portabella mushrooms, roasted garlic, sun-dried tomatoes, oregano, mozzarella-provolone, and marinara			
Barbecue Chicken	17.25	37.25	44.50	Chicken Rockefeller	17.25	37.25	44.50
Roasted chicken, red onions, green peppers, pepperoncini, diced Romas, cilantro, mozzarella-provolone, and Cattleman's barbecue sauce				Roasted chicken, bacon, spinach, red onions, roasted garlic, diced Romas, mozzarella-provolone, parmesan and cream cheese			

Calzones

Kaleidoscope-style Calzone Sandwiches	
Our calzones are baked with fresh pizza dough and shake cheese, then brushed with garlic olive oil and stuffed with fresh lettuce. Served with Romas, red onions and pepperoncini on the side (please allow extra cooking time)	
Veggie	15.95
House* sauce, mozzarella-provolone, portabellas, artichoke hearts, black olives, and sun-dried tomatoes	
Meat	15.95
Marinara, mozzarella-provolone, pepperoni, and Canadian bacon	
Turkey	17.95
Turkey, bacon, Tillamook cheddar, side of guacamole spread, and our ranch dressing	
Smoked Ham & Avocado	17.95
Smoked ham, mozzarella-provolone, Tillamook cheddar, our ranch dressing, served with avocado slices	

Pizza by the Slice

(Available 11am - 3pm, Monday-Friday).	
Pepperoni or 3 Cheese	5.75
Slice of the Day	6.25
(see table tent for daily selection)	
 Kaleidoscope Signature Dish	
*Contains nuts	

Half Baked Pizza

Did you know we offer “half baked” pizza for all of your To Go pizzas? We half bake them for you to finish at home. Simply preheat your oven to 450 degrees and bake the pizza until the crust is golden and crisp. Remove from the oven and add all the fresh toppings provided. Then cut and serve hot.

Meat Pizza

	10"	15"	18"
Super Tuscan	15.75	32.75	39.25
Chorizo, artichoke hearts, feta, mozzarella-provolone, and pesto*			
Pepperoni	13.95	27.75	30.95
An all-time favorite with pepperoni, mozzarella-provolone, and marinara			
Avalanche 	18.50	40.50	48.25
Pepperoni, blackened chicken, bacon, red onions, mozzarella-provolone, Tillamook cheddar, and Cattleman's barbecue sauce			
Pepperoni Supreme	17.25	37.25	44.50
Pepperoni, mushrooms, Romas, red onions, mozzarella-provolone, and House* sauce			
Jerry's Italian Sausage	16.25	35.95	41.50
Italian sausage, green peppers, black olives, mozzarella-provolone, and marinara			
Spicy Pepperoni	15.25	32.50	35.95
Pepperoni, pepperoncini, mozzarella-provolone, and marinara			
Kalua Pork	18.50	40.50	48.25
Teriyaki pork, red onions, fresh pineapple, sesame seeds, green onions, mozzarella-provolone, garlic and olive oil Want it spicy? Add Sriracha sauce on the side or on top			

	10"	15"	18"
American Beauty 	16.25	35.95	41.50
Pepperoni, Italian sausage, mushrooms, mozzarella-provolone, and marinara			
The Alaskan	17.25	37.25	44.50
Pepperoni, Italian sausage, sun-dried tomatoes, red onions, mozzarella-provolone, parmesan, and Alaska sauce			
Mt. Ashland	19.25	43.25	52.25
Canadian bacon, pepperoni, Italian sausage, mushrooms, green peppers, black olives, Tillamook cheddar, mozzarella-provolone, and ranch sauce			
Lu-Wow!	16.25	35.95	41.50
Smoked ham, fresh pineapple, mozzarella-provolone, and marinara			
Aloha	15.25	30.95	37.95
Canadian bacon, pineapple, mozzarella-provolone, and marinara			
Peter Griffin	19.25	43.25	52.25
Pepperoni, ground beef, bacon, smoked ham, cheddar, mozzarella-provolone cheese, and marinara sauce			
High Protein Shooter	17.25	37.25	44.50
Canadian bacon, Italian sausage, pepperoni, green peppers, red onions, mozzarella-provolone, and marinara			

Veggie Pizza

	10"	15"	18"
Margherita	12.50	23.95	29.50
Romas, fresh basil, parmesan, garlic and olive oil Add mozzarella-provolone			
	3.50	5.25	7.00
Very Veggie	15.25	30.95	37.95
Roasted red peppers, red onions, black olives, mushrooms, pepperoncini, artichoke hearts, and marinara			
3, 4, or 5 Cheese	13.95	27.75	30.95
3 - Mozzarella-provolone, parmesan, and marinara 4 - Add gruyère 5 - Add gorgonzola			
The Popeye 	17.25	37.25	44.50
Spinach, roasted red peppers, red onions, mushrooms, feta, parmesan, oregano, mozzarella-provolone, garlic and olive oil			
Wild Mushroom	16.75	35.95	43.25
Portabella mushrooms, sun-dried tomatoes, goat cheese, mozzarella-provolone, and our Alaska sauce			
White Pizza	15.25	30.95	37.95
Sun-dried tomatoes, artichoke hearts, feta, mozzarella-provolone, garlic and olive oil			

	10"	15"	18"
Table Rock	16.75	35.95	43.25
Artichoke hearts, Kalamata olives, spinach, sun-dried tomatoes, roasted garlic, mozzarella-provolone, feta, garlic and olive oil			
Pesto	15.25	30.95	37.95
Romas, sun-dried tomatoes, mozzarella-provolone, parmesan, and pesto*			
Mediterranean	17.25	37.25	44.50
Caramelized red onions, artichoke hearts, roasted red peppers, roasted garlic, feta, Kalamata olives, capers, diced Romas, basil, and pesto*			
Mike's Veggie Delight	17.25	37.25	44.50
Broccoli, Romas, green peppers, roasted garlic, Kalamata olives, artichoke hearts, portabella mushrooms, feta, mozzarella-provolone, and marinara			
Roasted Garlic	17.25	37.25	44.50
Fresh Romas, artichoke hearts, feta, roasted garlic, fresh basil, mozzarella-provolone, garlic and olive oil			
Pesto Supreme	17.25	37.25	44.50
Sun-dried tomatoes, Kalamata olives, feta, artichoke hearts, mozzarella-provolone, and pesto*			

Age Group	Percentage
10"	13.25
15"	24.95
18"	30.50

10"	15"	18"
13.25	24.95	30.50

Sauce	Protein	Veggie
<ul style="list-style-type: none"> Alaska Sauce (blend of ricotta and spinach) Alfredo BBQ Sauce Cream Cheese Garlic Olive Oil House Sauce* (blend of pesto and marinara) Marinara Olive Oil Peanut Sauce* Pesto* Ranch 	<ul style="list-style-type: none"> Anchovies (can only) Bacon Canadian Bacon Chicken (Grilled, Blackened, Buffalo, or Enchilada) Chorizo Ground Beef Italian Sausage Kalua Pork (Contains Gluten) Pepperoni Shrimp Smoked Ham Turkey Wild Alaskan Smoked Salmon 	<ul style="list-style-type: none"> Artichokes Avocado Bean Sprouts Black Olives Broccoli Capers Caramelized Onions Carrot Threads Garlic (Roasted or Fresh) Green Onions Green Peppers Jalapenos (Fresh or Pickled) Kalamata Olives Lettuce (Fresh Shredded)

Cheese

- Cheddar
- Feta
- Goat (Chèvre)
- Gorgonzola
- Gruyère
- Mozzarella-Provolone
- Parmesan
- Pepperjack
- Ricotta

Garnish and Goodies

(Veggie Pricing)

- Basil
- Chili Flakes
- Cilantro
- Housemade Salsa
- Sesame Seeds
- Sour Cream
- Sriracha

Veggie

- Artichokes
- Avocado
- Bean Sprouts
- Black Olives
- Broccoli
- Capers
- Caramelized Onions
- Carrot Threads
- Garlic (Roasted or Fresh)
- Green Onions
- Green Peppers
- Jalapenos (Fresh or Pickled)
- Kalamata Olives
- Lettuce (Fresh Shredded)
- Mushrooms (White or Portabella)
- Pepperoncini
- Pineapple (Fresh or Tidbits)
- Red Onion (Cooked or Fresh Diced)
- Red Peppers (Roasted or Fresh)
- Roma Tomato (Cooked, Fresh Diced, or Fresh Sliced)
- Spinach
- Sun-dried Tomatoes

Add a side of housemade Ranch, Marinara, or House* sauce for \$0.50 (ramekin) or \$3.00 (8 oz. boat)

Add a side of housemade Bleu Cheese, Pesto, BBQ, or Alfredo for \$1.95 (ramekin) or \$5.75 (8 oz. boat)

Crust Options

Regular Crust 10", 15", 18"

Regular Thick Crust 10" add 2.50 | 15" add 3.75 | 18" add 6.25

Whole Wheat 10" and 15" only

MyBread Vegan & Gluten-Free. 10" only

Whole Wheat Thick Crust 10" only

Vegan Gluten-Free, thinner than MyBread. 10" only

ings and menu items that do not contain
l be absolutely free of all traces of gluten.

Your server will be happy to provide you with a list of our toppings and menu items that do not contain gluten. We cannot guarantee that any of our food products will be absolutely free of all traces of gluten.

For the Sweet Tooth

Carrot Cake* Made from an old family recipe with cream cheese frosting. Contains walnuts	8.95	Vanilla Ice Cream with Chocolate Sauce One Scoop	4.75 3.50
Root Beer Float Rich vanilla ice cream combined with Henry Weinhard's Gourmet Root Beer. Served in a 25 oz. mug	8.25	Cheesecake Made in our kitchen from scratch and topped with our housemade raspberry sauce	8.25
Very Chocolate Brownie An original recipe topped with ice cream and decorated with Hershey's chocolate syrup and whipped cream	7.75	Mud Pie* Classic mud pie with a cookie crust, rich vanilla ice cream, fudge, caramel sauce and roasted mixed nuts. Decorated with Hershey's chocolate syrup and whipped cream	10.25
Chocolate Mousse Cake Delicious chocolate mousse on a chocolate cookie crust. Decorated with Hershey's chocolate syrup and whipped cream	8.95	Grasshopper Pie Chocolate chip mint ice cream layered with chocolate ice cream on a cookie crust. Decorated with Hershey's chocolate syrup and whipped cream	10.25

Grateful Deals

Join us **Monday – Thursday 3pm – 5pm** for Happy Hour specials and smaller portion items

Drinks

Smoothies	4.25
Glass of Wine	1.00 off
Pint of Craft Beer	1.00 off
Well Cocktails	5.50

Bites

Pizza by the Slice (Pepperoni or 3 Cheese)	4.25
Mini Mozzas Our mozzarella breadsticks, served with a side of marinara, ranch, or House* sauce	5.50
Soup, 'Stick, Caesar Your choice of soup, one breadstick, and our signature Caesar salad	6.50
Grateful Deals Artichoke Spinach Dip Our blend of artichoke hearts, cream cheese, garlic, spinach, basil, Romano, mozzarella-provolone, and parmesan cheese. Served with fresh sliced bread	7.25
Grateful Deals Jalapeno Jack Bites (Spicy) Four halved jalapenos filled with crumbled bacon, pepper jack, and cream cheese. Topped off with Tillamook cheddar and baked to perfection. Served with our housemade salsa	8.75

No Substitutions Please – Dine in only

We do not accept personal checks or travelers checks

*Contains nuts



541-779-7787
www.kaleidoscopepizza.com

Dine In: 3084 Crater Lake Highway • To Go: 1923 Delta Waters Rd.



Brews on Draft

In the mood for a good cold brew? Kaleidoscope Pizzeria offers some of the Pacific Northwest's finest ales, featuring selections from Walkabout, Deschutes, Caldera, and many more on a rotating basis.

8 oz Glass: 3.25 Pint: 6.00 25 oz Mug: 8.00 Pitcher: 18.00
64 oz Growler: 20.00 (with container) 16.00 Refill Logo Pint Glass: 3.50 (9.00 filled with beer)

On the Lighter Side

Truly Wild Berry TRULY HARD SELTZER

What is it about Wild Berry that drives people so, well, wild? Maybe it's all those beautiful berries reminding you to squeeze more juice out of life. Or maybe it's the alcohol. Hard to say for sure. abv 5%

Tangerine Wheat LOST COAST BREWERY

A refreshing citrus ale combining the harvest wheat with natural tangerine flavors. Brewed with a combination of wheat and crystal malts and finished with Perle hops. abv 5.6% / 14 IBUs

Great White LOST COAST BREWERY

Brewed in Eureka, this unfiltered ale has a striking translucent golden color with white clouds. It has a full body mouth- feel but is surprisingly light to drink. Topped with a hint of citrus and a secret blend of Humboldt hops, this beer is slightly sweet and a delight to drink. abv 4.8 % / 11 IBUs

King Crispy Pilsner DESCHUTES BREWERY

This light and refreshing classic German style Pilsner was crowned winner of the Pilsner Fest Bitburger Challenge in Portland, Oregon. Perfectly crushable. Wonderfully crisp. All hail the king of the crispy boys! abv 4.8%

Hefeweizen WIDMER BROTHERS

America's original Hefeweizen brewed in Portland featuring a nice malty taste with a bit of fruit. No hop presence which allows the other flavors to shine through. abv 4.9% / 30 IBUs

Nature Calls IPA 10 BARREL BREWING COMPANY

This mountain IPA has a smooth profile of mango, tangerine and grapefruit. Full bodied and yet soft throughout with little to no dryness. Abv 6.5% / 55 IBUs

Coors Light

8 oz Glass: 2.50 Pint: 4.00 25 oz Mug: 6.25 Pitcher: 13.00

Local Favorites

Kaleidoscope IPA PELICAN BREWING COMPANY

Bringing a bright clean hop aroma chock full of tropical, stone fruit and zesty citrus. Underpinned by a foundation of toasty malt, the punchy assertive hops rise upward in a crescendo of flavor, leading to a clean hoppy finish. abv 7.1% / 70 IBUs

Kaleidoscope Amber CALDERA BREWING COMPANY

It's mild and well-balanced, a delicate session, sweet and floral. This wonderful ale is a mainstay on our menu of great brews. abv 5.4% / 24 IBUs

Workers Pale Ale WALKABOUT BREWING COMPANY

Classic Northwest-style Pale Ale. Its smooth dry finish makes this the perfect session beer. This is the flagship brew from Walkabout Brewing Company. abv 5.5% / 39 IBUs

RPM IPA BONEYARD BREWING COMPANY

Slightly sweet maltiness balanced with a unique composition of 5 PacNW hops. abv 6.5% / 50 IBUs

Beer and Wine To Go!

Pick up your favorite beer or wine to complement your pizza, salad, calzone or homemade soup at our new To Go facility!

Premium Pours

8 oz Glass: 3.50 Pint: 7.00 25 oz Mug: 9.00 Pitcher: 19.00
64 oz Growler: 21.00 (with container) 17.00 Refill

Beak Breaker Double IPA **PELICAN BREWING COMPANY**

Beak Breaker is our newest homage to aromatic innovation. With massive additions of Mosaic, Citra, and Centennial hops this beer delivers a bright citrus-tropical aroma with notes of ruby red grapefruit and sweet pine, blasting your olfactory sense... enough to break your beak! abv 9% / 90 IBUs

Sippy Cup Hazy Pale **GOOD LIFE CREWING COMPANY**
Upfront aromas of melon, pineapple, black tea and citrus, then leading on to a mouthful of bursting hop flavor. A light, medium bodied mouthfeel finishes with a burst of citrus/tropical flavors and a very subtle bitterness. abv 6.7% / 35 IBUs

Stratus Hazy IPA **WORTHY BREWING**

There's no confusion as to what you are drinking when you reach for this beer. The massive amounts of Strata gives this beer a fruity and delicious depth only surpassed by the juicy mouthfeel. abv 6.5% / 35 IBUs

Guava Cider **ACE PREMIUM CRAFT CIDERS**

Inspired by a trip to Brazil by one of the oldest cider company's in the U.S., this limited-edition cider blends Brazilian Pink Guava Juice with a tart, semi-sweet apple cider. Light, fruity and refreshing! abv 5%

Toasted Coconut Chocolate Porter CALDERA BREWING COMPANY

This silky-smooth porter has a mild chocolate flavor finished with a bit of sweet coconut as a result of toasting coconut chips on site. abv 6.2% / 24 IBUs

Obsidian Stout *NITRO* DESCHUTES BREWERY

Crafted in Bend, smooth and black like the volcanic rock, Obsidian is a solid and satisfying ale with a rich roasted malt flavor.

abv 6.4% / 55 IBUs

Blackberry Cider **AVID CIDER COMPANY**
A gluten free option made with elderberries & local blackberries giving it a deep purple hue as it fills the glass. The tart characteristics of the blackberries round out the complex flavor of the elderberries, giving this cider a dry, rich flavor along with a tannic mouthfeel. abv 6.2%

Bottled Brews

	Bottle	Bucket of 5
Ace Pineapple Cider	4.50	18.00
NEW Pacific Sparkling Grapefruit Hard Seltzer	4.00	16.00
Budweiser or Bud Lite	4.00	16.00
Corona	4.25	17.00
Low Carb Michelob Ultra	4.00	16.00
Omission Pale Ale (Gluten Free)	4.25	17.00
O'Doul's	3.50	



Get Your Kaleidoscope Glassware!

Ask your server about our custom glassware. Go classic with the Kaleidoscope logo or a Dead Themed glass featuring custom artwork by Bob Wade. You can also support the continued Fire Relief efforts with the purchase of our Fire Relief Glassware or Stickers!

Classic Glassware

Pint: \$5 Wine: \$6 Shot: \$2 Growlers: \$8

Dead Themed Glassware

Pint: \$8 or Four for \$28

Fire Relief

Pint: \$6 (avail in 2 styles)
Stickers: \$2

Ask your server about our custom glassware. Go classic with the Kaleidoscope logo or a Dead Themed glass featuring custom artwork by Bob Wade. You can also support the continued Fire Relief efforts with the purchase of our Fire Relief Glassware or Stickers!

Classic Glassware Pint: \$5 Wine: \$6 Shot: \$2 Growlers: \$8

Pint: \$5 Wine: \$6 Shot: \$2 Growlers: \$8 Pint: \$6 (avail in 2 styles)

Dead Themed Glassware

Pint: \$8 or Four for \$28

Stickers: \$2

Pint: \$8 or Four for \$28

Classic Glassware Pint: \$5 Wine: \$6 Shot: \$2 Growlers: \$8

Pint: \$5 Wine: \$6 Shot: \$2 Growlers: \$8 Pint: \$6 (avail in 2 styles)

Dead Themed Glassware

Pint: \$8 or Four for \$28

Stickers: \$2

Kaleida-tinis

Pearfect Martini	9.50
Wildroots Pear Vodka, Malibu Mango Rum and peach schnapps	
Sugar Cookie	9.50
Vanilla vodka, Baileys, Amaretto and cream	
Mistletoe Martini	9.50
Wildroots Cranberry Vodka, OJ, fresh lemon juice and simple syrup	
Salted Caramel	9.00
Tuaca, butterscotch schnapps, splash of half and half, dash of salt and a caramel swirled glass	
Cranberry Cosmo	9.00
Wild Roots Cranberry Vodka, triple sec and fresh lime juice	
G'N'G	9.50
Absolut Grapefruit Vodka, Yazi Ginger Vodka, fresh lemon juice, grapefruit juice and simple syrup	
Berry Lemon Drop	10.00
Wild Roots Marionberry Vodka, triple sec, fresh lemon juice and simple syrup	
Pomegranate	9.00
Pomegranate vodka, triple sec and pomegranate juice	
Passion Inferno	9.50
Habanero-infused Superfly Potato Vodka, X-Rated Passion Fruit Liqueur and simple syrup	
Stardust	9.00
Vanilla vodka, watermelon pucker, strawberry puree and sweet & sour	
Winter Wonderland	9.50
Vanilla vodka, Godiva White Chocolate Liqueur, creme de cacao and a splash of cream	
Ginger Snap	10.00
Yazi Ginger Vodka, Frangelico, Kahlua, Baileys, splash of cream and a dash of nutmeg	
Chocolate	10.00
Chocolate vodka, Godiva White Chocolate Liqueur, Kahlúa and cream	
Samoa	10.00
Malibu Coconut Rum, Kahlúa, vanilla vodka & butterscotch schnapps with a splash of cream	
Cold Brew Martini	9.50
Baileys, Frangelico, and Kahlúa topped off with Good Bean cold brew	
Caramel Apple	9.00
Apple vodka, butterscotch schnapps with a splash of sweet and sour in a caramel swirled glass	

Grateful Deals

Join us Monday - Thursday from 3 pm to 5 pm for Happy Hour specials and smaller portion items

Winter Warmers

Hot Buttered Rum	7.00
This sweet, buttery spiced base is mixed with Captain Morgan Spiced Rum and hot water. Topped with whipped cream and nutmeg	
Ski Lift	7.00
Malibu Coconut Rum, peach schnapps and hot cocoa	
Bourbon Furnace	8.00
Makers Mark, Cointreau and apple cider	
Kimmer's Kicker	7.50
Baileys, Frangelico, Kahlúa and coffee	
Caramel Irish Coffee	7.50
Jamesons, Baileys, butterscotch schnapps, Godiva White Chocolate liqueur and coffee	
Hot Almond Joy	7.00
Malibu Coconut Rum, Frangelico and hot cocoa	

Kaleida-Concoctions

Apple Margarita	9.50
Hornito's Cadillac margarita with apple cider	
Wild Mule	10.00
A twist on the classic Moscow Mule flavored with your choice of Wild Roots Vodka: Marionberry, Cranberry or Pear. Topped off with apple ginger beer	
Orange Dream	7.50
Tuaca, triple sec, ginger beer and OJ	
Strawberry Basil Mule	11.00
Classic mule made with Tito's vodka with basil and strawberry puree added	
Extreme Mimosa	9.00
X-Rated Passion Fruit Liqueur, mango puree and Kenwood Cuvee Brut sparkling wine	
Apple Spiced Mojito	9.00
Our house mojito spiced up with Captain Morgan Spiced Rum, apple pucker and apple juice	
The Grinch	7.50
Midori Melon Liqueur, Malibu Coconut Rum, pineapple juice with a splash of cream	
K-Scope Swirl	7.00
Sky Citrus Vodka, lemonade and strawberry puree	
Ginger Lemonade	7.00
Yazi Ginger Vodka and lemonade	
Funky Monkey	7.50
Malibu Banana Rum, Malibu Coconut Rum, Midori, pineapple juice and sweet & sour	
Oregon Sunset	9.50
Absolut Ruby Red Vodka, X-Rated Passion Fruit Liqueur, Arancello, orange juice, pineapple juice and a splash of lemonade	
Goodnight Garcia	10.00
Jerry would love this drink if he were alive today. A classic Long Island Iced Tea topped with Jack Daniels	
Jalapeño Margarita	7.50
Our housemade classic with our own jalapeño infused Hornitos Tequila	
Bloody Amazing	9.00
Mild: A healthy pour of Tito's vodka along with our housemade spicy Bloody Mary mix Spicy: Substitute our house infused Habanero vodka to kick up the heat	
	Add Bacon: 10.00
Jalapeño Mango Paloma	7.50
Jalapeño-infused Hornitos Tequila, mango puree, grapefruit juice, soda water and simple syrup with a salt rim	

Wine by the Glass

Drink White Wine

Kriselle Cellars Viognier **Bottle:** 30.00 **Glass:** 8.50
This full-bodied white wine has luscious aromatics of peach, tangerine and white flowers, packed with abundant tropical fruit notes of creamy mango and ripe banana.

Trium Grenache Rose **Bottle:** 28.00 **Glass:** 7.50
This wine is replete with ripe strawberries, nectarine and a hint of honeydew.

RoxyAnn Chardonnay (On Tap) **16.9 oz. half carafe:** 18.50 **33 oz. full carafe:** 33.00 **Glass:** 8.25
A smooth, buttery start is met with a vanilla and floral body, and leaves you with a deliciously balanced, slightly oaked finish.

Pebblestone Pinot Gris (On Tap) **16.9 oz. half carafe:** 18.00 **33 oz. full carafe:** 32.00 **Glass:** 8.00
A wonderfully aromatic wine with a rich mouthfeel and notes of minerality, boasting mild flavors of pear and citrus.

Beringer White Zinfandel **Bottle:** 17.00 **Glass:** 5.00
One of the world's most popular White Zinfandels. Slow cool fermentation highlights its fresh aromas and flavors of summer berries, citrus and honeydew melon.

Kenwood Brut NV (Split) **Glass:** 7.00

Drink Red Wine

Jaxon Grenache **Bottle:** 33.00 **Glass:** 8.75
An elegant red wine that opens with a nose of licorice, rose petal, and vanilla aromas. The Jaxon Grenache has flavors of raspberry, strawberry, and toasty oak that finishes smooth and velvety.

Peter William Tempranillo **Bottle:** 33.00 **Glass:** 8.75
Our more elegant style Tempranillo, showing vanilla character from American Oak, which is almost always used in the wines of Rioja. The 2017 has a bit more body & a touch more spice than our beloved 2016.

Misty Oaks Pinot Noir (On Tap) **16.9 oz. half carafe:** 18.00 **33 oz full carafe:** 32.00 **Glass:** 8.00
This award winner is richly hued (and underpriced) and is as intriguing as it is attractive. The nose offers a smoky minerality and a warm taste of vanilla-laced blackberry jam.

Schmidt Family Wilderness Red (On Tap) **16.9 oz. half carafe:** 19.50 **33 oz full carafe:** 34.00 **Glass:** 8.50
A red blend of Merlot, Cabernet Sauvignon, Syrah, Tempranillo and Malbec! Earthy wine, with white pepper and red licorice aromas. Notes of berries roll off the palate and builds in volume.

Wooldridge Cabernet (On Tap) **16.9 oz. half carafe:** 18.00 **33 oz full carafe:** 32.00 **Glass:** 8.00
A nose of toasted cherrywood, sweet candy, muddled mint and basil is followed by flavors of plum, sassafras and currant.

Quady North 4-2, A Syrah (On Tap) **16.9 oz. half carafe:** 18.50 **33 oz full carafe:** 33.00 **Glass:** 8.25
A smooth drink of blackberry, blue currant and blueberry fruits. Nicely tannined with a silky-smooth finish.



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From the Cellar - Red Wines

We try to keep all of our listed wines in stock. However, we do not update this list with each vintage change or when a wine becomes unavailable. Your understanding is appreciated.

		Price	Bin
Italian Style Reds			
Kriselle Cellars S/CS (Blend of Sangiovese & Cabernet Sauvignon)	ROGUE VALLEY	33.00	21
Kriselle Cellars Sangiovese	ROGUE VALLEY	33.00	18
Ledger David Sangiovese	ROGUE VALLEY	31.75	20
Pinot Noir			
Shea Wine Cellars Estate	WILLAMETTE VALLEY	46.50	31
Coventina	ROGUE VALLEY	35.50	6
Foris	ROGUE VALLEY	26.00	8
Irvine Roberts	ROGUE VALLEY	42.00	10
Cabernet Sauvignon			
Kriselle Cellars	ROGUE VALLEY	34.00	15
RoxyAnn	ROGUE VALLEY	37.00	26
Trium	ROGUE VALLEY	48.00	33
Merlot			
Pebblestone	ROGUE VALLEY	30.50	23
RoxyAnn	ROGUE VALLEY	34.00	29
Plaisance Ranch	APPEGATE VALLEY	34.00	7
Syrah			
Cliff Creek	ROGUE VALLEY	33.50	3
Pebblestone	ROGUE VALLEY	33.00	24
Weisinger Family	ROGUE VALLEY	34.00	2
Jaxon	ROGUE VALLEY	33.00	12
Peter William	ROGUE VALLEY	36.00	37
Tempranillo			
Jaxon	ROGUE VALLEY	33.00	13
Kriselle Cellars	ROGUE VALLEY	40.75	19
RoxyAnn	ROGUE VALLEY	35.00	30
Cabernet Franc			
RoxyAnn	ROGUE VALLEY	37.75	32
Kriselle Cellars	ROGUE VALLEY	33.00	14
Pebblestone	ROGUE VALLEY	33.00	22
Malbec			
Kriselle Cellars	ROGUE VALLEY	33.00	17
RoxyAnn	ROGUE VALLEY	37.00	28
Weisinger Family	ROGUE VALLEY	41.00	1
Other Great Reds			
Del Rio Claret	ROGUE VALLEY	30.50	5
RoxyAnn Claret	ROGUE VALLEY	34.50	27
Peter William Grenache	ROGUE VALLEY	27.50	38
Jaxon Grenache	ROGUE VALLEY	33.00	11
Kriselle Di'tani (Cab Sauv, Cab Franc, Malbec & Tempranillo)	ROGUE VALLEY	31.50	16
Trium Grower's Cuvee	ROGUE VALLEY	38.00	34
California Zins			
Rombauer	NAPA VALLEY	44.00	25
Frank Estates	NAPA VALLEY	46.50	9

From the Cellar - White Wines

We try to keep all of our listed wines in stock. However, we do not update this list with each vintage change or when a wine becomes unavailable. Your understanding is appreciated.

		Price	Bin
Sparkling / Champagne			
Moët & Chandon Brut Imperial (375)	FRANCE	43.25	200
Moët & Chandon Brut Imperial (750)	FRANCE	62.75	201
Kenwood Yulupa Brut NW (Split)	CALIFORNIA	7.00	.

Chardonnay

Coventina	ROGUE VALLEY	31.50	103
Frank Estates	NAPA VALLEY	46.50	106
Trium	ROGUE VALLEY	30.50	120
Irvine Roberts	ROGUE VALLEY	45.00	117

Pinot Gris

RoxyAnn	ROGUE VALLEY	27.00	111
Anchor Valley	ROGUE VALLEY	30.00	102
Del Rio	ROGUE VALLEY	26.00	116

Viognier

Pebblestone	ROGUE VALLEY	30.50	115
Kriselle Cellars	ROGUE VALLEY	30.00	107
Jaxon	ROGUE VALLEY	30.00	118

Sauvignon Blanc

RoxyAnn	ROGUE VALLEY	29.00	112
Kriselle	ROGUE VALLEY	29.00	114
Ledger David	ROGUE VALLEY	29.00	119

Other White Wines

Foris Pinot Blanc	ROGUE VALLEY	25.00	104
Foris Reisling	ROGUE VALLEY	23.00	105

Blush / Rosé

Beringer White Zinfandel	NAPA VALLEY	17.00	101
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Now Open!

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Pickup orders start at 10:30 a.m.





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