

drinks | BARS & BREWERIES

SPOTLIGHT

The Decoy Bar and Grill

STORY BY AMY PEREZ
PHOTOGRAPHY BY PHIL WISE

HEMINGWAY SPECIAL: Rum, grapefruit
and maraschino liqueur.



Bend's Cocktail Corner

THE DECOY BAR AND GRILL is a great spot to enjoy classic American cocktails how they are meant to be served, and cuisine that does much more than satisfy your hunger, in a setting reminiscent of classy cocktail bars of days gone by. Owners Mark Anderson, a Bend native, and his wife, Alyssa, aim to bring the "best of our backyard" to The Decoy Bar and Grill's beverages, cuisine and ambience.

Anderson brings a classic artisanal taste to the cocktails at The Decoy Bar and Grill through his purist approach and talents in mixology. All mixers are made from scratch using only the freshest ingredients. Expertly made sours with freshly squeezed fruit juices combined with gin, tequila, bourbon or brandy give your palate a blast of cool, refreshing tanginess. The traditional aviation cocktail (Aviation gin, fresh lemon and sugar) is a legendary drink that is one of many great cocktails that have virtually disappeared from bar menus.

It is forgotten classic cocktails and vintage spirits like this that Anderson intends to resurrect and reintroduce to guests and spirit connoisseurs. Southern favorites such as Sazerac and Mississippi mule also grace the house cocktail menu alongside rare concoctions such as tantris sidecar, with calvados, cognac, pineapple and chartreuse. The Decoy also serves great local beers and a very nice selection of fine wines from Oregon, Washington and California exclusively.

The Decoy Bar and Grill's popularity is largely due to the elegant pub fare created by chef Jonathon Bohn and sous chef Thomas Luvinski. They do things correctly from start to finish, and that definitely translates into the food presented to their guests. Creative starters and bar food standards as well as the open-faced Maryland-style crab melt, corned beef



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MISSISSIPPI MULE: Booker's bourbon, fresh lime and ginger beer

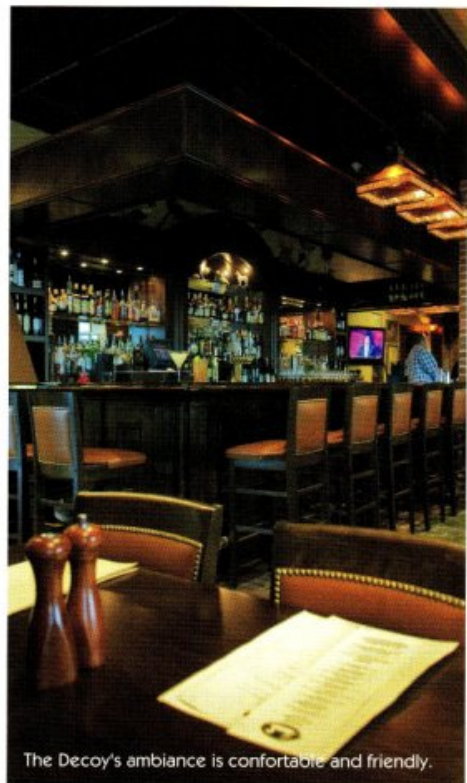


Pastrami of yellowfin tuna on grilled crostini with radish cruda and lemon aioli

reuben on marble rye, oven-baked shrimp and grits and grilled thick-cut pork chops reflect the diversity of the menu. Champagne sabayon brule and molten chocolate cake with bourbon ganache are just two of the great dessert items not to be missed. A special bar menu begins at 10 p.m. with items intended to satisfy late-night cravings. Prices range from \$7 to \$24.

The traditional and inviting pub setting, stylish accents as well as the nostalgic Oregon memorabilia and local game trophies cover the walls combine to create a very comfortable and friendly ambiance; top-drawer sentimentality at its best. Outdoor seating is available during spring and summer, where friends and family can savor all that The Decoy Bar and Grill and Bend have to offer.

This classic American bar and grill will remind the serious spirit connoisseur and diner of the pleasure of things done simply and thoughtfully. The Decoy Bar and Grill is located at 1051 Bond St., Suite 100, and is open Monday through Saturday, 11 a.m. to midnight. For additional information or reservations, call 541-318-4833 or visit www.decoybarandgrill.com. 3



The Decoy's ambiance is comfortable and friendly.