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 •
Those Who Know Don't Tell.
Those Who Tell Don't Know.

Welcome, friend, to The Secret Society Lounge. You've successfully passed the first step - you've found us. However, what you see before you is only a hint of what the Secret Society has to offer, should you be willing to go further. Somewhere beyond our multitude of doors lie other hidden treasures, but first there are a few things you should know about The Secret Society.

1. All that is required to be a member in good standing of The Secret Society is to periodically grace us with your presence - Welcome Brother and/or Sister! There may or may not be an initiation rite which involves chanting, dim lights and spanking with specially crafted paddles. We'll get back to you on that one.

2. As a society, we value the following: delicious food and drink, things made by our friends (especially the liquid or edible sort), historical artifacts, hosting great parties, music of many forms, dance parties, the spoken word, compelling art, and motion pictures that move us. But most of all we enjoy the rush of sampling the unfamiliar. Try it, you just might like it!

And now for a glimpse into what lies beyond...

The Secret Society Ballroom was formerly the meeting hall for The Woodmen of the World and eventually The Prince Hall Masons. These days we use it for live music, dancing, story telling, and comedy. It's also a fantastic room to rent for the private party of your dreams. Ask your bartender for more info.

The Secret Society Recording Studio may just be our hidden crown jewel. Imagine yourself recording in an environment with multiple rooms similar to this lounge. You really have to see it to believe it. And not only does it look good, it sounds fantastic! Ask your bartender for more info.

Once again, welcome Brother and/or Sister to The Secret Society. Now that you've been oriented, we hope you'll join us often. The more you come by, the more might be revealed.

Be seeing you,
Your fellow members of The Secret Society
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 Seasonal Vegetables (VG, GF) ........... 8.00
Fresh vegetables quick seared with crushed pepper, and served with balsamic reduction. Ask your server for current selection.

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

Chicken Duxelles on Creamy Polenta (GF) ... 16.00
Roasted chicken thigh stuffed with sautéed mushrooms and onions, served over polenta and brussels sprouts.

Gumbo (VG, GF) ...................................... 12.00
Creole classic served with rice.
with Shrimp or Andouille Sausage........... 14.00
both Shrimp and Andouille Sausage ....... 16.00

Shrimp Scampi ....................................... 14.00
Pan-seared shrimp over pasta tossed with white wine, butter and herbs.

Linguini Mornay (V) ................................. 12.00
Pasta with creamy Mornay cheese sauce. Also available vegan.

Brandy Alexander Crème Brûlée (V) ........... 9.00

(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

Kübler (Switzerland) ............................. 10.00
Lucid (France) ...................................... 11.00
Pacifique (Washington) ......................... 12.00
Pernod (France) ..................................... 12.00
St. George (California) ......................... 12.00
Vieux Pontarlier (France) ...................... 13.00
Jade 1901 (France) ................................. 15.00

WINE

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

DRAFT BEER

Rotating Selection .................................. 6.00

CRAFT BEER CANS

Damnesia IPA, Amnesia .......................... 4.00
Sweet As!, Pacific Ale, Good Life .......... 4.00
Boont Amber Ale, Anderson Valley ...... 4.00
Local Logger Lager, Good Life .............. 4.00
Oatmeal Stout, Anderson Valley .......... 4.00

DOMESTIC AND IMPORT BEER

PBR Tall Boy ........................................... 3.00
Miller High Life Bottle ......................... 3.00

CIDER

Seattle Cider Co. Tall Boy ....................... 6.00

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
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.

Inspired by the concept of session beers, brewed to be lower in alcohol for longer drinking “sessions”.

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 12 Year 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
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, 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
Combier 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
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
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

The Dufour  
Jameson Irish Whiskey, Lemon Juice, Simple Syrup, Ginger Beer, Angostura Bitters  
Served Over  
For our dear friend Brian, who deftly captained this ship for 4 years, and lived to tell the tale.  
10.00

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
RUM COCKTAILS

Calypso Daiquiri
Zaya 12 Year 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 VX Rum, Lime Juice, Orgeat, Orange Curaçao
Served Over
11.00

Trenchtown
Smith & Cross Jamaican 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
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
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, Combier 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
ET CETERA

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
<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Served As</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Brandy Alexander</strong></td>
<td>Maison Rouge V.S. Cognac, Dark Crème De Cacao, Cream, Nutmeg</td>
<td>Served Up</td>
<td>9.00</td>
</tr>
<tr>
<td><strong>Grasshopper</strong></td>
<td>Crème De Menthe, Crème De Cacao, Cream</td>
<td>Served Up</td>
<td>9.00</td>
</tr>
<tr>
<td><strong>Corpse Reviver #33</strong></td>
<td>Cynar, Carpano Antica Vermouth, Absinthe, Champagne</td>
<td>Served Over</td>
<td>11.00</td>
</tr>
<tr>
<td><strong>Hanky Panky Cocktail</strong></td>
<td>Aria Gin, Carpano Antica Vermouth, Fernet Branca</td>
<td>Served Up</td>
<td>13.00</td>
</tr>
<tr>
<td><strong>Sidecar</strong></td>
<td>Maison Rouge V.S. Cognac, Combier Orange, Lemon Juice</td>
<td>Served Up</td>
<td>12.00</td>
</tr>
<tr>
<td><strong>Hot Grammy</strong></td>
<td>Bourbon, Lemon Juice, Orange Juice, Honey, Cinnamon and a touch of Cayenne</td>
<td></td>
<td>9.00</td>
</tr>
<tr>
<td><strong>Irish Coffee</strong></td>
<td>Jameson Irish Whiskey, Simple Syrup, and Stumptown Coffee</td>
<td>Whipped Cream</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Spanish Coffee</strong></td>
<td>151 Rum, Kahlúa, Combier Orange, and Stumptown Coffee, Flamed with a Sugared Rim, Whipped Cream, Nutmeg and Cinnamon</td>
<td></td>
<td>12.00</td>
</tr>
</tbody>
</table>

*Purportedly concocted in 1922 by an American Army captain in Paris, who always rode to and from the bistro where it was created in his sidecar.*
A BIT OF HISTORY

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.
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