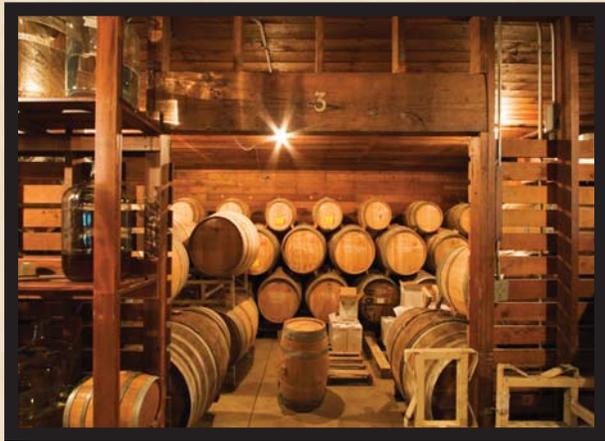


McMENAMINS EDGEFIELD DISTILLERY

It was a cold and rainy day in February 1998 when the Edgefield Distillery threw open the doors of its rustic lair of a building, once a dry shed for storing vegetables grown at the Edgefield estate during its days as a poor farm. Today, the spot hosts the Distillery itself, along with the Distillery Bar and serves as the clubhouse for Edgefield's par-3 Pub Course.

With glass in hand while standing behind a wall of ornate etched glass, visitors can watch our 12-foot-high, gleaming copper-and-stainless-steel still in full swing. It resembles a hybrid of a 19th-century diving suit and oversized coffee urn, a design made famous by Holstein of Germany.



Spirits can be sampled and purchased at the adjacent Distillery Bar, a comfortable and inviting pub. Cozy up next to the fire insides its weathered walls, fashioned from a series of etched windows that once adorned the likes of merry old England's White Horse Inn and Bellman's Cross Inn. Or take a table outside to enjoy fair weather.

EDGEFIELD PRODUCTS

Three Rocks Spiced Rum & Three Rocks Rum
Monkey Puzzle & Herbal Liqueur No. 7
White Dog Whiskey & Hogshhead Whiskey
Alambic "13" Brandy & Edgefield Brandy
Pear Brandy & Longshot Brandy
Penney's Gin & Professor's Gin & Coffee Liqueur



Specialties of the house include the rich, amber-hued Hogshhead Whiskey, fragrant Edgefield Brandy and Penney's Gin, as well as Longshot Brandy and Pear Brandy.

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