

S M A L L P L A T E S

- oysters on the half shell**, classic mignonette 2 ea.
chicken liver paté, house pickles, whole grain mustard, crostini 12.
warm octopus green bean salad, fingerling potatoes, rouille 9.
hand-cut french fries, aioli* 6.
roasted crimson beets, whole grain mustard cream, fried shallot 7.
broccoli soup, white cheddar fondue fritter 8.
roasted sugar snaps, mint, shallots, butter 7.
baby greens, chopped egg, radish, blue cheese dressing* 7.
arugula salad, finnochiona salami, shaved red onion, grana padano cheese, mustard vinaigrette 9.
'loaded potato' gnocchi, bacon, white cheddar, chives, sour cream 12/17.
margherita pizza 10. add finnochiona salami 2.
broccoli pizza, garlic infused olive oil, chili flakes, grana padano 11.

3 for 25.

baby greens, chopped egg, radish, blue cheese dressing*
thyme pappardelle, wild mushroom ragout, herbs, grana padano cheese
lavender chocolate milk panna cotta, hazelnut cookie

E N T R E E S

- thyme pappardelle**, wild mushroom ragout, herbs, grana padano cheese 13/18.
pan-roasted salmon, pork belly-snap pea-potato hash, salsa verde 23.
steak and fries: grilled flat iron steak, french fries, bordelaise butter 19.
pan-roasted pork tenderloin, sautéed green beans & wild mushrooms, mashed potatoes, black cherry jam 21.
spaetzle primavera, basil pesto, pea tendrils & radish salad 11/17.
belly burger: lettuce, bacon, fried shallots, blue cheese dressing, fries or salad* 12. add avocado 1.

D E S S E R T

- lavender chocolate milk panna cotta**, hazelnut cookie 7.
warm black cherry poundcake, sour cream ice cream
fresh berry tart, vanilla pastry cream

18% gratuity added to parties 6+

* menu selections contain unpasteurized eggs.

Yes, you can call ahead for Take Out, 503.249.9764.

We are now open for LUNCH, Tues- Sat, 11am-2pm.

Come see us for Sunday brunch, 10am-2pm.

Happy Hour is 5-7 daily or all night long at the bar top

BELLY UP TO THE BAR

spiced hazelnuts 4.
hand-cut fries 4.
baby greens, balsamic vinaigrette, feta 5.
avocado deviled eggs* 4.
chicken liver pate crostone, mustard, house pickles 4.
bowl o'soup 5.
bacon green chile hushpuppies, toasted cumin mayo* 6.
aged white cheddar mac n' cheese 7.
fried polenta 'tots', red chile aioli* 7.
asian hot wings, toasted peanuts, cilantro 8.
sandwich special (ask your server for tonight's selection)
burger, housemade bun, lettuce, aioli* 6.
(add bacon 2. cheddar or blue cheese 1. caramelized onions 1. avocado 1.)

House Red or White 5. Draft Brew 3. PBR Tall Boy 2.
Mike's Mix 5.

VODKA

Monopolowa, Ketel One, Grey Goose, Medoyeff, New Deal

GIN

Beefeater, Aviation, Bombay Sapphire, Hendrick's, Tanqueray, 12 Bridges

TEQUILA

Puerto Vallarta Silver, Patron Silver, Milagro Reposado, Corazon Reposado

BOURBON

Jim Beam, Makers Mark, Bulleit, Basil Hayden, Knob Creek

WHISKEY

Jack Daniels, Pendelton, Crown Royal, Jameson, Jim Beam Rye

SCOTCH

Dewars, Johnny Walker Black

SINGLE MALT SCOTCH

Macallan 12yr., Glenlivet 12yr., Talisker 10yr.

BRANDY/EAU DE VIE

Clear Creek Pear, Raynal V.S.O.P.

COGNAC

Grand Marnier, Remy Martin V.S.O.P., Courvoisier V.S.

BEFORE & AFTER

Lillet Blanc, Dubonnet Rouge, Campari, Fernet-Branca, Drambuie

5-7pm daily or all darn night at the bar top

sorry, no substitutions; one drink minimum required

*** menu selections contain unpasteurized eggs**

Note: Our menus change by 3-4 items weekly.