



SNACKS 6

Pickled Plate	\$8.00
mix of 4 house-pickled seasonal vegetables (no pickles)	
Soft Pretzels	\$10.00
fresh from fressen artisan bakery served with our four cheese cream sauce [Vegen sub mustard]	
Grilled Cheese Stack	\$8.00
portland french sourdough with fontina and german smoked gouda, roma tomatoes & a slice of our thick cut bacon	
3 Chicken Tenders Your Way	\$8.00
tossed in one of our house made creations: peach habanero sauce, dijon honey mustard sauce, or bourbon BBQ, or order them dry served with ranch	
Braised Beets	\$10.00
citrus and spiced braised gold and red beets with crumbled chevre, roasted pepitas {pumpkin seeds}, on a bed of baby arugula with a lemon garlic oil [Vegan w/out chevre]	
Trinity Fries*	\$9.00
hand cut russet & sweet potatoes, crispy fried leeks, & roasted tomato aioli [Vegan w/out aioli*]	

SHARE PLATES 4

The Ploughman Board	\$18.00
Chef's selection of 2 cured meats, 2 specialty cheeses, 2 fresh fruit selection & warm crusty baguette [Gluten Free option available]	
Fried Brussels Sprouts*	\$12.00
crispy brussels with an apple honey aioli [Vegan w/ out aioli*]	
Goat Cheese and Kale Dip	\$12.00
our creamy chevre, cream & cream cheese blend with kale, red bell pepper, and red onion served with focaccia bread [Gluten Free option available]	
Crawfish Sweet Hush Puppy Fritters	\$14.00
crawfish tail meat, panko, jalapeno, red pepper, celery and red onion blended with our sweet corn meal hush puppies, served with house made rosemary garlic aioli* on a napa cabbage and carrot slaw salad	

HANDHELDS 7

The Electrician's BLT	\$15.00
5 thick cut bacon on portland french sourdough with house made roasted garlic aioli* roma tomatoes & butter leaf lettuce [Gluten Free option available]	

Butternut Squash Melt	\$15.00
thin sliced butternut squash oven roasted, caramelized onions, german smoked gouda and a pumpkin seed arugula pesto on portland french black sour rye [Gluten Free option available]	
BBQ Wild Alaskan Salmon Sandwich	\$17.00
seared wild alaskan salmon glazed with our house made bourbon BBQ sauce topped with baby arugula and pickled red onions on a portland french toasted potato bun [Gluten Free option available]	
OG BBQ Brisket Sandwich	\$16.00
House smoked brisket, caramelized onions, provolone & our house made bourbon BBQ sauce on a toasted potato bun [Gluten Free option available]	
Classic Burger	\$15.50
half-pound of northwest grass fed beef* cooked to order with butter lettuce, roma tomatoes, red onion, & house made rosemary garlic aioli* on a toasted potato bun [Gluten Free option available]	
Bacon Cheese Burger	\$16.50
half-pound of northwest grass fed beef* cooked to order with aged tillamook white cheddar, thick cut smokehouse bacon, butter lettuce, roma tomatoes, red onion, & house made rosemary garlic aioli* on a toasted potato bun [Gluten Free option available]	
House Veggie Burger	\$15.50
our freekeh, roasted red beets & kale veggie patty with roma tomatoes, red onion, butter lettuce, & roasted tomato aioli* on a toasted potato bun [Vegan w/out aioli* on focaccia]	

SEASONAL SANDWICH SPECIAL 1

The Blue Elk	\$17.00
half-pound of northwest 100% ground elk* with gorgonzola blue cheese in the center on a toasted buttered potato bun with butter leaf lettuce, red onion & blue cheese dressing	

SALADS / SOUP 6

Dinner House Salad	\$12.00
leafy greens with english peas, cherry tomatoes, sliced radish & carrots tossed in a house made sherry vinaigrette	
Dinner Caesar Salad	\$13.00
baby romaine tossed with our house made caesar dressing*, house made croutons & grated parmesan [Gluten Free option available]	
Chef's Soup du Jour	AVAILABLE OPTIONS
price not discounted for recess happy hour	
	Cup: \$5.00
	Bowl with a Slice of Bread: \$8.00
Seared Salmon Salad	\$18.00
pan-roasted wild alaskan salmon on a bed of baby arugula and radicchio, with grape tomato, red onion, radish, in a citrus vinaigrette and sourdough toast points [Gluten Free w/out bread]	
Steak & Gorgonzola Salad	\$19.00
6 oz grass-fed northwest teres major steak* with leafy greens tossed in our house gorgonzola dressing topped with grape tomatoes, red onion, sliced bacon, gorgonzola crumbles & roasted pepitas {pumpkin seeds}	

Fried Chicken Salad	\$18.00
Two 5 oz buttermilkbrined chicken breast breaded in sriracha spiced panko, fried golden brown served with iceberg wedges topped with red onion, cherry tomatoes, house bacon and our ranch dressing [Gluten Free w/ grilled chicken]	

ENTREES 10

Gardeners Rustic Vegetable Turnover	\$19.00
an assortment of oven roasted seasonal vegetables with a herb béchamel wrapped in a crispy phyllo shell drilled with a sweet balsamic reduction & served on top of our house salad	
Sweet Sriracha Fried Chicken Dinner	\$21.50
Two 5oz buttermilk-brined chicken breast breaded in sriracha spiced panko, fried golden brown and drizzled with honey served with creamy buttered mash potatoes and garlic sautéed greens	
Garlic Shrimp Risotto	\$22.50
7 shrimp garlic sauteed in a white wine butter sauce served on an english pea parmesan risotto and seared zucchini	
Blackened Mahi	\$22.50
6 oz wild caught filet cast-iron blackened with smoked paprika, served with a house made potato pancake, sautéed spinach and a red bell pepper sauce [Gluten Free w/ out potato pancake]	
Wild Alaskan Salmon	\$23.50
pan-roasted wild Alaskan salmon with fingerling potatoes, garlic green beans and a pumpkin seed arugula pesto cream sauce	
Eastburn Mac N Cheese	\$18.00
fresh spirelli pasta sautéed with jalapeno, shallots & red peppers in our four cheese cream sauce topped with bread crumbs & served with a slice of portland french focaccia bread. Create Your Own Mac by Adding: crawfish tails \$6, bacon \$3, grilled chicken \$5, fried chicken \$6, teres major steak* \$8.50, wild sockeye salmon \$8.50	
EB's Fall Pork Wellington	\$24.00
6oz center cut pork tenderloin with a bourbon apple & raisin chutney, fontina cheese, wrapped in a puff pastry shell served with seasonal vegetables and a cinnamon spiced honey drizzle	
EB's Beef Wellington	\$25.00
6oz teres major steak with a beef and mushroom rilette, wrapped in a puff pastry shell served with seasonal vegetables and a pan mushroom sauce	
NY Steak	\$25.00
10 oz N.Y. steak* topped with a house made compound butter, served with a seared zucchini and fingerling potatoes [Dairy Free w/out the butter]	
Ranchers Steak Pie	\$23.00
Diced new york striploin steak & teres major steak braised with shallots, seasonal root vegetables, celery, english peas in a beef gravy topped with duchess potatoes and baked to golden brown	

A LA CARTE SIDES 6

Chefs Sauteed Seasonal Vegetables	\$7.50
Garlic Green Beans	\$7.50
Roasted Fingerling Potatoes	\$7.50

Creamy Butter Mash Potatoes	\$7.50
English Pea Parmesan Risotto	\$8.00
House Cut Fries	\$5.00

HOUSE MADE DESSERTS 1

House Made Desserts	\$8.00
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Please Ask Your Server for Todays Selections (price not discounted for recess happy hour)

N/A BEVERAGES 10

Water Avenue Coffee	\$3.00
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Organic Iced Tea	\$3.00
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Diet RC	\$3.00
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RC Cola	\$3.00
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7 Up	\$3.00
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Bridge City Ginger Ale Cane Sugar	\$3.00
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Cock'n Bull Ginger Beer	\$4.00
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Fresh Squeezed Orange Juice 10oz	\$4.00
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Lemonade	AVAILABLE OPTIONS
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Cane Sugar: Strawberry, Peach, White Pear, Kiwi, Fruit, Prickly Pear, Mango, Black Cherry, Blood Orange \$3.00

Flavored Lemonades Add: \$1.00

N.A. Beer Clausthaler	\$5.00
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BEER 1

Buy the Kitchen a Round of Beer	\$13.00
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FAVORITES 18

Eggs Benedict	\$15.50
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Seared pitman ham, poached eggs* and hollandaise* on an english muffin with our breakfast potatoes. Vegetarian sub veggie sausage for ham

Crawfish Cake Benedict	\$17.00
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Two crawfish tail-meat cakes, 2 poached eggs* and hollandaise* on an english muffin with our breakfast potatoes

Chef's Eastburn Benedict	\$15.50
Ask your server for todays Chef's creation	
Bread Pudding French Toast	\$12.50
Two slices of our seared bread pudding with syrup Ask your server for todays Chef's creation	
Shakshuka & Eggs	\$15.50
Roasted tomatoes, red bell pepper, shallots, smoked paprika and spices with 2 eggs* baked inside the shakshuka topped with sour cream and a side of home made beer bread. Gluten Free w/out bread. Vegan w/ miso tofu, no sour cream, no bread	
Fried Chicken and Gravy	\$17.50
Two 5oz fried sriracha-spiced chicken breasts on a bed of your choice of elk or mushroom gravy, our breakfast potatoes, and a side of home made beer bread	
Smoked Brisket Hash	\$17.00
House smoked angus beef brisket sliced thin and sautéed with red bells, poblano, onions, on a bed of our breakfast potatoes and two eggs* any style, with a side of home made beer bread. Vegetarian sub roasted vegetables for brisket no charge. Gluten Free w/out bread	
Cider Braised Pork Hash	\$16.50
On tap local cider braised pork shoulder with red peppers, poblano, onions, potatoes and two eggs* any style, with pickled red onion, drizzled with a honey aioli, and a side of home made beer bread. Gluten Free w/out bread	
Steak and Eggs	\$18.00
6oz northwest grass fed teres major steak* topped with a rotating compound butter, with two eggs* any style, with our breakfast potatoes and a side of home made beer bread. Gluten free w/out bread	
Yeti Veggie Omelet	\$16.00
3 eggs omelet with zucchini, caramelized onions, cherry tomatoes, cheddar cheese topped with mushroom gravy, our breakfast potatoes and a side of home made beer bread	
Sasquatch Omelet	\$16.00
3 eggs omelet with bacon, ham, cheddar cheese topped with elk gravy, our breakfast potatoes and a side of home made beer bread	
Pork Huevos Rancheros	AVAILABLE OPTIONS
2 House fried corn tortillas topped with braised shredded ranchero pork, pico de gallo, cilantro sour cream, and two eggs* any style. Vegan with soy chorizo no sour cream	
	\$16.00
	Vegetarian Sub Veggie Sausage for Pork: \$2.00

Green Chorizo Scramble	\$15.00
House made green pork chorizo, poblano and red bell peppers, onions, cheddar, and cilantro sour cream served with our breakfast potatoes and a side of home made beer bread. Gluten Free w/out bread. Vegetarian sub soy chorizo no charge	
Biscuit and Gravy	\$11.00
House made elk or mushroom gravy over a scratch made buttermilk biscuit. Vegetarian with mushroom gravy. Add 1 or 2 egg* any style	
2 Eggs any Style*	AVAILABLE OPTIONS
Served with our breakfast potatoes and a side of home made beer bread. Gluten Free w/out bread	\$11.00
Add Bacon or House Made Chicken Apple Sausage or Morning Star Sausage:	\$4.00
Farmer's Scramble	\$15.00
Eggs, spinach, onion, red bells and poblano peppers, topped with goat cheese, served with our breakfast potatoes and a side of home made beer bread. Gluten Free w/out bread	
Provence Tofu Scramble	\$14.50
Herbs de provence & turmeric-cured tofu with roasted squash, spinach, cherry tomatoes, onion, poblano and red bell pepper served with our breakfast potatoes	
Farro Veggie and Egg Bowl	\$14.50
Roasted farro with red bell peppers, poblano peppers, onions, spinach, zucchini, grape tomatoes topped with two eggs* any style. Vegan sub avocado for egg	

SHARED
5

Bourbon Candied Bacon	\$12.00
Five strips of thick cut 1/4" smokehouse bacon	
Table Bacon	\$12.00
Six strips of thick cut 1/4" smokehouse bacon	
The Ploughman's Board	AVAILABLE OPTIONS
Chef's selection of 2 cured meats, 2 specialty cheeses, 2 selections of fresh fruit & warm crusty baguette	\$18.00
Gluten Free Bun Available for:	\$2.00
Pickled Plate	\$8.00
mix of 4 house-pickled seasonal vegetables (no pickles)	
House Made Desserts	\$8.00
Please ask your server for selections	

SIDES
21

Gravy	AVAILABLE OPTIONS
Elk or Mushroom	Sml: \$3.00
	Lrg: \$5.00
Single Pancake	\$8.00
Single Chocolate Chip Pancake	\$9.00
Seasonal Fruit Bowl	\$4.00
Avocado & Toast with Pico	\$6.50
One Grilled Chicken Breast	\$5.00
One Fried Chicken Breast	\$6.00
Wild Alaskan Salmon	\$8.50
Teres Major Steak*	\$8.50
House Made Chicken Apple Sausage	\$4.00
Smokehouse Bacon	\$4.00
Morning Star Vegetarian Sausage	\$4.00
Eggs	AVAILABLE OPTIONS
cooked to order	One: \$2.00
	Two: \$4.00
Sourdough or English Muffin	\$2.00
Scratch Made Buttermilk Biscuit	\$3.00
Home Made Beer Bread	\$2.00
EB Breakfast Potatoes	\$5.00
Hand Cut Fries	\$5.00
Add Cheese to Anything	\$1.00
Sautéed Veggies	\$7.00
Home Made Beer Bread Loaf	\$13.00

BRUNCH COCKTAILS 10

Classic Mimosa	AVAILABLE OPTIONS
10 oz of champagne & OJ	\$6.00
	Refills: \$3.00

Moremosa	AVAILABLE OPTIONS
10 oz of champagne & your choice of fruit purée: prickly pear, mango, blood orange, peach, kiwi fruit, white pear, grapefruit or pineapple	\$7.00 Refills: \$4.00
Moremosa Flight	\$10.00
Mini White Pear, Kiwi Fruit, Blood Orange, & Peach Moremosas	
The Brunch Flight	\$12.50
Mini Classic Bloody Mary, Classic Mimosa, Greyhound, & a Coffee Nudge	
Rosemary Paloma	\$10.00
Hornitos Reposado, Fresh Squeezed Grapefruit Juice, Rosemary Simple, Lime Juice, Splash Soda Water	
Ginger Greyhound	\$9.00
PDX Potato Vodka, Fresh Squeezed Grapefruit Juice & Ginger Puree	
Vegan Chai & Bailey's Almande	\$9.00
Iced Oregon Chai Tea, Bailey's Almande & a dash of nutmeg	
Mick's Wake up Call	AVAILABLE OPTIONS
Served hot or iced. Crater Lake Hazelnut Espresso Vodka, Baileys, Coffee, whip cream w/cinnamon & nutmeg	\$9.00 Sub Bailey's Almande for Vegan Option: \$3.00
Moroccan Coffee	AVAILABLE OPTIONS
Served hot or iced. 151 Rum, Baileys, Kahlua, Coffee, whip cream w/cinnamon & nutmeg	\$9.00 Sub Bailey's Almande for Vegan Option: \$3.00
Spanish Coffee	\$9.00
Served hot or iced. 151 Rum, Triple Sec, Kahlua, whip cream, cinnamon, nutmeg, & a caramelized sugar rim	

BLOODY MARYS 3

Classic	\$8.50
House made vegan bloody Mary mix with a salt rim olives, lemon, lime, & celery	
Veggie Lovers	\$10.00
Classic Bloody Plus: pickled asparagus, pickled green bean, cocktail onion, green olives, pepperoncini	
Chicken and a Biscuit	\$11.00
Veggie Lovers Bloody Plus: mini fried siracha chicken and scratch made buttermilk biscuits	

UPGRADE YOUR MARY 4

Vodka
Crater Lake Hatch Chili (Spicy, Owners Choice), Crater Lake Pepper (Spicy), Grey Goose, Gordon's, Hot Monkey (Spicy), Ketel One, Monopolowa, New Deal, PDX Potato, Tito's

Gin

Gordon's

Tequila

Casamigos Blanco (Owners Choice), Cazadores, Cazadores Anejo, Don Julio Anejo, Espolon Blanco, Espolon Anejo, Hornitos Reposado, Patron Silver, Sauza Silver [H], Teremana Reposado, Union Mezcal

Whiskey

Buffalo Trace, Bulleit Bourbon, Bulleit Rye, Burnside Bourbon, Crown Royal, Johnnie Black (Owners Choice), Makers Mark, Old Crow, Pendleton

BREAKFAST 20

Table Bacon \$12.00

Six strips of thick cut smokehouse bacon

House Made Bread Pudding French Toast \$12.50

2 seared bread pudding with syrup, rotating chef's selection (ask server for selection)

Eggs Benedict \$15.50

Seared pitman ham, poached eggs* and hollandaise* on an english muffin with our breakfast potatoes [Vegetarian sub veggie sausage for ham]

Crawfish Cake Benedict \$17.00

2 crawfish tail meat cakes (panko, jalapeno, celery, red onion and red pepper), 2 poached eggs* and hollandaise* on an english muffin with our breakfast potatoes

Shakshuka & Eggs \$15.50

Roasted tomatoes, red bell pepper, shallots, smoked paprika and spices with 2 eggs* baked inside the shakshuka topped with sour cream and a side of home made beer bread [Gluten Free w/out bread] [Vegan w/ miso tofu, no sour cream, no bread]

Cider Braised Pork Hash \$16.50

On tap local cider braised pork shoulder with red peppers, poblano, onions, potatoes and two eggs* any style, with pickled red onion, drizzled with a honey aioli, and a side of home made beer bread [Gluten Free w/out bread]

Smoked Brisket Hash \$17.00

House smoked angus beef brisket sliced thin and sautéed with red bells, poblano, onions, on a bed of our breakfast potatoes and two eggs* any style, with a side of home made beer bread [Gluten Free w/out bread] [Vegetarian sub roasted vegetables for brisket no charge]

Pork Huevos Rancheros	\$17.50
2 House fried corn tortillas topped with braised shredded ranchero pork, pico de gallo, cilantro sour cream, and two eggs* any style [Vegetarian sub veggie sausage for pork \$2] [Vegan with soy chorizo no sour cream]	
Fried Chicken and Gravy	\$17.50
two 4 oz fried sriracha spiced chicken breasts with choice of elk or mushroom gravy, our breakfast potatoes and a side of home made beer bread	
Steak and Eggs	\$18.00
6oz northwest grass fed teres major steak* topped with a rotating compound butter, with two eggs* any style, with our breakfast potatoes and a side of home made beer bread [Gluten Free w/out bread]	
Breakfast Sandwich	\$16.00
fried egg*, smokehouse bacon, pitman ham, potato pancake [not Gluten Free], provolone and roasted tomato aioli*, on focaccia with our breakfast potatoes [Gluten Free option available] [Vegetarain sub morning star sausage for bacon and ham, no charge]	
Croque Madame	\$16.00
one egg sunny side up* with pitman ham, aged Tillamook cheddar cheese and béchamel sauce on sourdough toast served with a small house salad with sherry vinaigrette	
2 Eggs Any Style*	AVAILABLE OPTIONS
with our breakfast potatoes and a side of home made beer bread [Gluten Free w/out bread]	\$11.00
	Add Bacon or House Made Chicken Apple Sausage or Morning Star Sausage:
	\$4.00
Yeti Veggie Omelet	\$16.00
3 eggs omelet with zucchini, caramelized onions, cherry tomatoes, cheddar cheese topped with mushroom gravy, our breakfast potatoes and a side of home made beer bread	
Sasquatch Omelet	\$16.00
3 eggs omelet with bacon, ham, cheddar cheese topped with elk gravy, our breakfast potatoes and a side of home made beer bread	
Green Chorizo Scramble	\$15.00
eggs, house made green chorizo, poblano and red bell peppers, onions, cheddar, cilantro sour cream with our breakfast potatoes and a side of home made beer bread [Gluten Free w/out bread] [Vegetarian sub soyrizo no charge]	

Biscuit and Gravy	\$11.00
elk or mushroom gravy over scratch made buttermilk biscuit [Vegetarian with mushroom gravy] [add 1 or 2 eggs* any style]	
Farmer's Scramble	\$15.00
eggs, spinach, onion, red and poblano peppers, goat cheese, our breakfast potatoes and a side of home made beer bread [Gluten Free w/out bread]	
Provence Tofu Scramble	\$14.50
Herbs de provence & turmeric-cured tofu with roasted squash, spinach, cherry tomatoes, onion, poblano and red bell pepper served with our breakfast potatoes	
Farro Veggie and Egg Bowl	\$14.50
Toasted farro with red bell peppers, poblano peppers, onions, spinach, zucchini, grape tomatoes topped with two eggs* any style [Vegan sub avocado for egg]	

SOUP / SALAD 4

Chef's Soup du Jour	AVAILABLE OPTIONS
price not discounted for recess happy hour	Cup: \$5.00
	Bowl with a Slice of Bread: \$8.00
Dinner House Salad	\$12.00
leafy greens with peas, cherry tomatoes, sliced radish, & carrots tossed in a house made sherry vinaigrette	
Dinner Caesar Salad	\$13.00
baby romaine tossed with our house made caesar dressing*, house made croutons & shaved parmesan [Gluten Free option available]	
Fried Chicken Salad	\$18.00
Two 5 oz buttermilkbrined chicken breast breaded in sriracha spiced panko, fried golden brown served with iceberg wedges topped with red onion, cherry tomatoes, house bacon and our ranch dressing	

CLASSICS 6

Almost Famous	\$12.00
Union Mezcal, Green Chartreuse, Aperol, Fresh Lime Juice, Ginger Puree	
Rosemary Rye Sour	\$10.00
George Dickel Rye, Lemon Juice, Rosemary Infused Simple Syrup	
Bourbon Cherry Buck	\$12.00
Bulleit Bourbon, Black Cherry, Fresh Lemon Juice, Ginger Puree	
Rose City Gimlet	\$12.00
Aviation Gin, St. Germaine, Rose Water, Fresh Lime Juice, Rosemary Simple	

Black Walnut Negroni	\$11.00
Del Maguey Vida Mezcal, Campari, Sweet Vermouth, Black Walnut Bitters	
Moscow Mule	\$11.00
Ketel One, Ginger Beer, Fresh Lime	

SPECIALTY MARGARITAS 1

Specialty Margaritas	\$9.00
Blood Orange, Mango, White Pear, Prickly Pear	

CBD COCKTAILS 2

Daydreamer	\$13.00
Aria Gin, Apricot Liqueur, Lemon Ginger CBD Soda, Fresh Grapefruit, Rhubarb Bitters, Soda	
East Village	\$13.00
Crater Lake Rye, Montenegro, Sweet Vermouth, Cranberry Blood Orange CBD Soda, Orange & Rhubarb Bitters	

BOTTLES AND CANS 9

PBR / Rainier / Montucky (16oz Can)	
Modelo	\$3.00
Miller High Life	\$3.00
Grapefruit Radler	\$6.00
Light Apple Cider Seattle Cider	\$6.00
Zoigl-Weiss Wheat Ale Hefeweizen	\$5.00
Ghostfish Blonde Ale Gluten Free	\$6.00
Clausthaler N/A	\$5.00
White Claw	\$5.00
Black Cherry / Mango / Grapefruit	

WHITES 5

Callia Alta Pinot Grigio / House, Argentina	AVAILABLE OPTIONS
	\$7.00
	\$22.00
Joel Gott Sauvignon Blanc, Napa Valley, CA	AVAILABLE OPTIONS
	\$8.00
	\$25.00

Ponzi Pinot Gris, Healdsburg, CA	AVAILABLE OPTIONS
	\$9.00
	\$28.00
Freakshow Chardonnay Michael David, Lodi, CA	AVAILABLE OPTIONS
	\$9.00
	\$28.00
Willamette Valley Riesling, Willamette Valley, OR	AVAILABLE OPTIONS
	\$8.00
	\$25.00

ROSE' 2

Chiaretto Rose', Lake Garda, Italy	AVAILABLE OPTIONS
	\$7.00
	\$22.00
King Estate Rose' of Pinot Noir 2019 Willamette Valley, OR	AVAILABLE OPTIONS
	\$11.00
	\$36.00

REDS 4

Portillo Malbec / House, Argentina	AVAILABLE OPTIONS
	\$7.00
	\$22.00
Double Trouble Charles & Charles Red Blend (Cabernet / Syrah) Columbia Valley, WA	AVAILABLE OPTIONS
	\$9.00
	\$28.00
Juggernaut Cabernet, Hillside, CA	AVAILABLE OPTIONS
	\$11.00
	\$34.00
The Four Graces Pinot Noir, Willamette Valley, OR	AVAILABLE OPTIONS
	\$13.00
	\$40.00

BUBBLY 2

Jaume Serra Cristalino Split (Brut or Rose') Spain	\$8.00
Zonin Prosecco, Italy	\$22.00

OLD AND RARE 20

Angel's Envy Cask Strength 2014 & 2015	\$55.00
Blood Oath Pact #4	\$65.00

Colonel E.H. Taylor Cured Oak	\$200.00
Colonel E.H. Taylor Four Grain	\$85.00
Eagle Rare 17 Year	\$80.00
Elijah Craig 18	\$60.00
Elijah Craig 23	\$70.00
Four Roses 130th Anniversary	\$55.00
George T Staggs	\$160.00
Knob Creek 15 Year	\$40.00
Old Rip Van Winkle 10 Year	\$36.00
Pappy Van Winkle 15	\$80.00
Pappy Van Winkle 20	\$100.00
Pappy Van Winkle 23	\$150.00
Parkers Heritage Malt	\$50.00
Sazerac 18 Year	\$29.00
Van Winkle Special Reserve 12 Year	\$42.00
Weller 12 Year	\$50.00
Weller C.Y.P.B	\$160.00
William Larue Weller	\$60.00

RYE
 22

Angel's Envy	\$19.00
Black Maple Hill Small Batch	\$13.00
Bulleit	\$8.00
Colonel E.H. Taylor	\$16.00
Crater Lake	\$8.75
Crown Rye	\$8.00
George Dickel	\$8.25
High West Double Rye	\$10.00
High West A Midwinter Nights Dram	\$25.00

Knob Creek Rye	\$10.00
Michter's	\$12.00
Old Overholt	\$8.00
Pikesville	\$12.00
Rittenhouse	\$8.50
Sazerac	\$9.00
Templeton	\$10.00
Whistle Pig Farmstock	\$12.00
Whistle Pig Piggy Back 6 Year	\$15.00
Whistle Pig 10 Year	\$19.00
Whistle Pig Old World 12 Year	\$29.00
Woodford	\$14.00
Woodinville Rye	\$10.00

IRISH WHISKEY ⁹

Green Spot	\$17.00
Jameson	\$8.00
Kilbeggan Single Grain	\$8.00
Red Breast 12 Year	\$15.00
Red Breast 12 Year Cask Strength	\$18.00
Teeling Small Batch	\$11.00
The Irishman Single Malt	\$10.00
Tullamore Dew	\$8.75
Yellow Spot	\$22.00

SCOTTISH WHISKY ⁹

Balvenie Doublewood	\$16.00
Bowmore 12 Year	\$12.00
Dewars	\$8.00
Glenlivet 12 Year	\$10.00

Glenlivet 18 Year	\$22.00
Glenmorangie 10 Year	\$11.00
Johnnie Walker Black	\$10.00
Macallan 12 Year Sherry Cask	\$16.00
Monkey Shoulder	\$9.00

JAPANESE WHISKY 2

Nikka Coffey Grain	\$16.00
Toki, Suntory	\$10.00

CANADIAN WHISKY 3

Crown Royal	\$8.50
Pendleton	\$8.50
Pendleton Midnight	\$8.00

AMERICAN WHISKEY 55

2 Bar Bourbon	\$12.00
Angel's Envy	\$14.00
Basil Hayden's	\$11.00
Bib & Tucker	\$10.00
Black Butte Malt Whiskey	\$26.00
Blanton's	\$14.00
Blade & Bow	\$12.00
Blood Oath Pact #5	\$17.00
Bookers	\$15.00
Buffalo Trace	\$8.25
Bulleit Bourbon	\$8.00
Bull Run (OR)	\$8.00
Bull Run 13 year Pinot Cask (OR)	\$10.00
Burnside Bourbon (OR)	\$8.75

Clear Creek McCarthy's (OR)	\$12.00
Colonel E.H. Taylor Barrel Proof	\$26.00
Colonel E.H. Taylor Single Barrel	\$16.00
Eagle Rare 10 Year	\$11.00
Elijah Craig Small Batch	\$9.00
Elijah Craig Barrel Proof	\$12.00
Elmer T Lee	\$18.00
Four Roses	\$8.50
Four Roses SB Barrel Strength Ltd 2018	\$19.00
George Dickel Bottled 8 Year Bourbon	\$10.00
George Dickel Bottled in Bond 2019 Release	\$23.00
Gifted Horse	\$15.00
I. W. Harper	\$9.00
Jack Daniels	\$7.00
Jack Daniels SB Barrel Strength	\$17.00
Jefferson's Small Batch	\$9.00
Jefferson's Ocean Aged at Sea	\$12.00
Jim Beam	\$8.00
Johnny Drum	\$10.00
Knob Creek	\$9.00
Larceny	\$8.75
Maker's Mark	\$8.00
Maker's Cask Strength	\$11.00
Matthew McConaughey's Longbranch	\$11.00
Michter's Bourbon	\$11.00
Michter's Single Barrel	\$36.00
Noah's Mill	\$18.00
Old Crow	\$6.00

Old Fitzgerald BIB 13 Year	\$37.00
Old Grand Dad	\$8.00
Parker's Heritage Barrel Finished	\$13.00
Ransom Whipper Snapper (OR)	\$8.75
Rockhill Farms	\$14.00
Russell's Reserve	\$8.75
Smooth Ambler Contradiction	\$18.00
Sinfire	\$6.00
Trails End	\$10.00
Very Old Barton 90 Proof	\$8.00
Wild Turkey 101	\$8.50
Woodford Reserve	\$14.00
Westland American Single Malt	\$15.00

RECESS HAPPY HOUR 4

\$1 Off Bar Snacks

\$3 Off Appetizers

\$2 Off Handhelds & Salads

\$1 Off Entrees

TAP ROOM COCKTAILS 5

Sunset Sour	\$11.00
Buffalo Trace, Aperol, Lemon Juice, Simple Syrup	
Rose City Gimlet	\$12.00
Aviation Gin, St. Germaine, Rose Water, Fresh Lime Juice, Rosemary Simple	
Bourbon Cherry Buck	\$12.00
Bulleit Bourbon, Black Cherry, Fresh Lemon, Ginger Purée	
Black Walnut Negroni	\$11.00
Dell Maguey Vida Mezcal, Campari, Sweet Vermouth, Black Walnut Bitters	
Moscow Mule or Kentucky Mule	\$11.00
Ketel One Vodka or Bulleit Bourbon, Cock n Bull Ginger Beer, Fresh Lime Juice	

WINES 3

Callia Alta Pinot Grigio / House, San Juan, Argentina	AVAILABLE OPTIONS
	\$7.00
	\$22.00
King Estate Rose' of Pinot Noir, Willamette Valley, OR	AVAILABLE OPTIONS
	\$11.00
	\$36.00
Alamos Malbec / House, Mendoza, Argentina	AVAILABLE OPTIONS
	\$7.00
	\$25.00

BOURBON 20

Basil Hayden's	\$11.00
Blade & Bow	\$12.00
Bulleit Bourbon	\$8.00
Eagle Rare 10 Year	\$11.00
Elijah Craig Small Batch	\$9.00
Buffalo Trace	\$8.25
Four Roses	\$8.50
I. W. Harper	\$9.00
Jack Daniels	\$7.00
Jim Beam	\$8.00
Knob Creek	\$9.00
Longbranch	\$11.00
Maker's Mark	\$8.00
Montana Blackfoot River	\$14.00
Old Crow	\$6.00
Old Grand Dad	\$8.00
Sinfire	\$6.00
Wild Turkey 101	\$8.50
Woodford Reserve	\$14.00
Toki Suntory	\$10.00

SCOTCH WHISKY 3

Dewars	\$8.00
Macallan 12 Year	\$14.00
Johnnie Walker Black	\$10.00

IRISH WHISKY 2

Jameson	\$8.00
Tullamore Dew	\$8.75

VODKA 8

Absolut Citron	\$8.00
Absolut Vanilla	\$8.00
Grey Goose	\$10.00
Ketel One	\$8.00
Monopolowa	\$6.00
New Deal	\$8.50
Portland Potato	\$7.00
Titos	\$7.00

GIN 6

Aria	\$8.00
Aviation	\$8.50
Big Gin	\$10.00
Bombay	\$7.50
Hendricks	\$10.00
Tanqueray	\$8.50

RUM 4

Bacardi	\$7.00
Captain Morgan	\$8.00
Myers Black	\$6.00
Sailor Jerry's	\$8.00

TEQUILA 8

Cazadores Reposado	\$8.50
Cazadores Anejo	\$10.00
Espolon Blanco	\$7.00
Espolon Anejo	\$10.00
Don Julio Anejo	\$14.00
Hornitos Reposado	\$7.50
Patron Silver	\$12.00
Vida Mezcal	\$9.25

WEEKLY SPECIALS 7

Monday: Free Stand Up Comedy

with host Lewis Sequeira at 8pm

Tuesday: 1/2 Price Pints All Day

Wednesday: \$2 Off All Premium Whiskeys

Open Mic Night in the Tap Room at 5:30 pm

Thursday: Specialty Margaritas \$7.00

Blood Orange, Mango, Kiwi, White Pear, Prickly Pear. Shanrock Pub Trivia in the Tap Room at 7pm

Friday: \$2 Off Old Fashioned

Saturday: Bulleit or Ketel One Mules 5pm \$7.00

Sunday: Classic Burger & Pint \$12.00

Tap Room Opens 3pm, SIN Night 25% of Bar Drinks Shanrock Triviology @ 5pm

MONDAY 1

Portland's Best Standup Comedy in the Tap Room

With Lewis Sequeira at 8pm (Free!)

TUESDAY 1

1/2 Price Pints, All Day All Night

WEDNESDAY 1

\$2 Off All Premium Whiskey

THURSDAY 1

Flavored Margaritas

Prickly Pear, Mango, Blood Orange, White Pear, Peach

\$7.00

FRIDAY 1

\$2 Off House Old Fashioneds

SATURDAY 1

Bulleit or Ketel One Mules

5pm to Close

\$7.00

SUNDAY 1

Classic Burger & Pint

from 5pm to Close

\$12.00