

Tabor Tavern

5325 E Burnside St 97215-1254 · +15032083544 · Updated: Jan 14, 2026

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HOUSE COCKTAILS 10

Taborita

House Chipotle Tequila, lime juice, pineapple juice, triple sec, salt, lime

Sweater Weather

Bombay Sapphire gin, lime, honey, bittersweet apple vinegar, cinnamon, PDX sorta sweet hard cider

Vodka Sour

New Deal Vodka, egg white, lemon, lime, sugar, Angostura bitters

Fall Splendor

Laird's Applejack, Amontillado sherry, New Deal pear brandy, agave, apple vinegar

Playin' Hooky

New Deal Vodka, Emergen-C, ginger syrup, passionfruit puree, lemon juice, club soda

The Green Meanie

Bombay Sapphire, basil, jalapeno, cucumber, lime, mojito syrup

Duke of Earl

Bombay Sapphire, Earl Grey syrup, cava, lemon

Frida

Hornitos Repasado, Del Meaguey Vida, St. Elder, pineapple, lime

Tequila Cooler

Blackberry infused tequila, blood orange puree, hibiscus tea, ginger beer, lime, mint

Boozy Slushy

Rotating flavor

SPECIALTY NON ALCOHOLIC BEVERAGES 9

| | |
|--------------------------|--------|
| Iced Tea | \$3.00 |
| Lemonade | \$3.00 |
| RC | \$3.00 |
| Diet RC | \$3.00 |
| Sprite | \$3.00 |
| Cock N' Bull Ginger Beer | \$3.00 |

| | |
|---|---------------|
| Tazo Tea | \$3.00 |
| English Breakfast, Earl Grey, Mint, Green | |
| Stumptown Coffee | \$3.00 |
| Bloom Kombucha | \$5.00 |
| Mango, Hopped or Darj-Grey | |

DRAUGHT BEER 10

McKenzie Brewing Tangerine Kolsh

Ecliptic Starburst IPA

Melvin Killer Bee's Blonde Ale

Gorge's Zig's Swig Pale

Binary Virtual Redality Red Ale

Crux PCT Porter

Baerlic My Other IPA is an IPA

pFriem Hazy IPA

Cider: Helvatia Dixie Mt. Stawberry

Nitro: Anderson Valley Cerveza Crema

BOTTLED BEER 2

| | |
|-----------------------------|---------------|
| Coors Light | \$4.00 |
| Double Mt. Dry Cider | \$5.50 |

CANNED BEER 4

| | |
|---|---------------|
| Rainier Tall Boy | \$3.50 |
| Gluten Free - Ground Breaker IPA | \$6.00 |
| Non-Alcoholic - Athletic IPA | \$4.00 |
| Reverend Nat's Cider | \$5.50 |

WHITE WINES 3

The Jack Chardonnay (Washington)

Lorelle Pinot Grigio (Washington)

Arca Nove Vinho Verde (Portugal)

ROSE ¹

Milbrandt Rose (Washington)

RED ³

Cortijo Tempranillo (Spain)

Lorelle Pinot Noir (Oregon)

Colosi Rosso (Italy)

70% Syrah, 30% Nerello Mascalese

SPARKLING ¹

Dibon Cava

SNACKS & SMALL PLATES ⁴

Fressen Bakery "Everything" Pretzels \$11.00

everything seasoning salt, smoked salmon cream cheese

Brussel Sprouts \$9.00

fried brussels, lemon, parmesan

Hand Cut Fries \$7.50

cajun seasoning, grana padano, herbs, aioli

Chef's Daily Soup \$5.00

please ask your server for current flavor

SANDWICHES & BURGERS ⁹

Classic Burger \$15.50

1/3 lb. beef, American cheese, dill pickle, shredded lettuce, tomato, red onion, fancy sauce, brioche bun

Tabor Burger \$16.00

1/3 lb. beef, blue cheese, bacon jam, arugula, brioche bun

Jalapeno Burger \$16.00

1/3 lb. beef, cheddar cheese, jalapenos, spicy aioli, arugula, brioche

BLT \$14.50

thick cut bacon, tomato, iceberg lettuce, garlic aioli, toasted sourdough

Lamb Burger \$16.50

1/3 lb. lamb, red pepper harissa, feta, tomato, red onion, arugula, brioche bun

Tabor Turkey Club \$15.50

smoked turkey breast, swiss cheese, bacon jam, mayo, mixed greens, sourdough

| | |
|---|----------------|
| Fried Chicken Sandwich | \$15.50 |
| iceberg lettuce, tomato, ranch aioli, brioche bun | |
| Pulled Pork | \$15.50 |
| slow roasted pork shoulder, house BBQ sauce, pickled onions, brioche | |
| Fishwich Friday | \$16.00 |
| Available Friday only 11:30-3:00. Tempura fried haddock, lemon-dill aioli, lettuce, tomato, brioche | |

SALADS ³

| | |
|--|----------------|
| House Salad | |
| lemon vinaigrette, mixed greens, radish, herbs | |
| Kale Caesar | |
| garlic croutons, crumbled bacon, parmesan | |
| Mediterranean Salad | \$15.00 |
| mixed greens, roasted beets, blue cheese, spiced walnuts, balsamic vinaigrette | |

MAINS ⁴

| | |
|---|----------------|
| Mac + Cheese | \$16.00 |
| gouda, kale, corn, chorizo, bread crumbs | |
| Fish + Chips | \$18.00 |
| tempura beer battered haddock, pea and carrot salad, malt aioli | |
| Ragu | \$17.00 |
| Available after 5 pm. shell pasta, pork and fennel ragu sauce, parmesan, herbs | |
| Mussels | \$16.00 |
| Available after 5 pm. white wine, green curry, cilantro, pickled carrots, toast | |

KIDS ⁵

| | |
|---|---------------|
| Noodles | \$6.00 |
| butter, or cheesy noodles | |
| Grilled Cheese | \$7.00 |
| American cheese, cheddar, sourdough bread with fries or salad | |
| Fish + Chips | \$9.00 |
| fries, pea salad, aioli | |
| Cheeseburger | \$9.00 |
| American cheese, brioche bun with fries or salad | |
| Chicken Strips | \$9.00 |
| fries, ketchup, ranch | |

DESSERTS ⁶

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|---|----------------|
| Double Chocolate Brownie | \$8.00 |
| caramel sauce, vanilla ice cream, powdered sugar | |
| Cheesecake | \$8.00 |
| caramel swirl, roasted pear compote, graham cracker crust | |
| Ruby Jewel Ice Cream Sandwich | \$4.00 |
| ask for seasonal flavors | |
| Single Brownie | \$5.00 |
| Scoop | \$2.50 |
| vanilla ice cream | |
| 6oz Jar of Bacon Jam To-Go | \$10.00 |

FAVORITES 10

| | |
|---|----------------|
| Bacon Benedict | \$15.00 |
| English muffins, bacon, poached *eggs, *hollandaise, served with potatoes or salad | |
| Garden Benedict | \$15.00 |
| English muffins, arugula, tomato, poached *eggs, *hollandaise served with potatoes or salad | |
| French Toast | \$14.00 |
| Texas toast, roasted pear compote, powdered sugar, syrup | |
| Old Faithful | \$14.00 |
| Two *eggs, bacon, potatoes or salad, sourdough toast | |
| Chicken and Waffle | \$16.00 |
| fried chicken* breast, Belgian waffle, syrup | |
| Biscuits and Gravy | \$14.00 |
| house made biscuit, chorizo gravy, two eggs* | |
| Side Biscuit | \$4.00 |
| Side Bacon* | \$5.00 |
| Side Potatoes | \$4.00 |
| The Rev | \$15.00 |
| Fried chicken, over medium egg, cheddar, sausage gravy, brioche | |

SMALL PLATES 3

| | |
|--|---------------|
| Hand Cut Fries | |
| cajun seasoning, parmesan, herbs, *aioli | |
| Brussel Sprouts | \$9.00 |
| fried brussels, lemon, parmesan | |

Soup

ask your server for daily selection

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$9.00

GREENS 3

House Salad

\$7.00

lemon vinaigrette, radish, herbs

Kale Caesar

\$9.00

garlic croutons, crumbled bacon, parmesan

Beet Salad

\$15.00

mixed greens, roasted beets, blue cheese, spiced walnuts, balsamic vinaigrette

SANDWICHES AND BURGERS 5

Classic Burger*

\$15.50

1/3 lb. beef, american cheese, dill pickle, shredded lettuce, tomato, red onion, fancy sauce, brioche bun

Tabor Burger*

\$16.00

1/3 lb. beef, blue cheese, bacon jam, arugula, brioche bun

Lamb Burger*

\$16.50

1/3 lb. lamb, harissa sauce, feta, arugula, tomato, red onion, brioche bun

Tabor Turkey Club

\$15.50

house smoked turkey, Swiss cheese, bacon jam, mayo, mixed greens, sourdough

Pulled Pork

\$15.50

slow roasted pork shoulder, house BBQ sauce, pickled onions, brioche

KIDS MEALS 4

Noodles

\$6.00

butter or cheesy noodles

Cheeseburger

\$9.00

American cheese, brioche, fries or salad

Grilled Cheese

\$7.00

cheddar & American, sourdough, fries or salad

Chicken Strips

\$9.00

fries, ketchup, ranch

SWEET 3

Chocolate Brownie

\$8.00

caramel sauce, vanilla ice cream

Ruby Jewel Ice Cream Sandwich

\$4.00

rotating flavors

Cheesecake

\$8.00

caramel swirl, pear compote, graham cracker crust

HAPPY HOUR 3

\$4

\$5.5

\$8
