

Radio Room

1101 NE Alberta St 97211-5001 · +15032872346 · Updated: Jan 14, 2026

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THIS AND THAT (APPS AND SMALL SHAREABLE PLATES) 6

House-made Hummus \$8.50

with chopped tomato, mixed olives, sliced cucumber, shaved red onion, house cured lebneh cheese, & grilled pita.

Green Chile Poutine \$8.00

french fries topped with roasted and chopped green chiles, tomatillo salsa, and choice of sausage or veggie gravy. topped with a poached egg.*

Confit Wings \$10.00

one pound of bacon confit draper valley chicken wings served naked with a salad of arugula, pickled red onion, pickled carrot, & blue cheese, house made hot sauce, and ranch.

Fried Brussel Sprouts \$8.00

crisped and tossed with crushed red chile flake and grated asiago cheese. splashed with lemon and served with aioli* dipping sauce.

Pulled Pork Tostadas \$8.00

two tostadas of cola braised pulled pork, refried black beans, sour cream, avocado, thinly shaved radish, queso fresco, and pickled red onion.

White Truffle Frites \$5.50

tossed with grated asiago cheese and chopped herbs, served with roasted garlic aioli.*

AND THE OTHER (SAMMYS, BURGERS, AND ENTRÉES) 10

Market Fish Tacos \$13.00

changes with the tides. four corn tortillas served with the freshest offerings and their vegetable pairings.

Vegetarian Papperdelle \$12.00

pasta with a blend of crimini, shiitake, and portobello mushrooms, asiago beurre blanc, seasonal vegetables with chile flake, and roasted garlic, topped with bread crumbs.

Halfa Hen \$12.00

half cornish game hen confited overnight and served with roasted jalapeño cornbread, honey butter, apple slaw, and house made barbecue sauce.

Steak Frites \$15.00

8oz. seared cascade natural hanger steak* served with a side of white truffle frites and radio room steak sauce.

Mac & Cheese	AVAILABLE OPTIONS
velvety house made cheese sauce and macaroni noodles topped with green onions.	\$10.00
	add tomato, mushrooms, or brussel sprouts for:\$1.50
	add bacon or chicken for: \$3.00

Margherita Grilled Cheese	\$8.50
sandwich with havarti, fresh asiago, marinated tomatoes, and basil pesto on golden rustic white bread. served with a cup of charred tomato soup.	

Havana Sam	\$9.75
sandwich with cola braised pulled pork, house cured pork belly, house made pickles, fresh asiago and havarti, aioli,* and sweet hot mustard on golden rustic white bread. served with fries.	

Johnny Royale Burger	AVAILABLE OPTIONS
half pound oregon raised kobe grass fed blend* with tillamook white cheddar, marinated tomato, thin sliced red onion, arugula, and aioli*.	Served With Fries And House-made Pickles: \$10.75
	add bacon for: \$3.00

The Mf Tasty Burger	AVAILABLE OPTIONS
half pound oregon raised kobe grass fed blend* with orange marmalade glazed pork belly, havarti cheese and charmoula sauce. served with house fries and house-made pickles.	\$11.75
	sub chicken breast for: \$2.00

To' Boy Sandwich	\$9.00
the vegan's southern delight! soy marinated crunchy tempeh sammy with mixed mushrooms vegan remoulade, kale & romaine, marinated tomatoes, and sliced cucumbers. served with fries and house made pickles.	

SOUP AND SALAD 6

Starving Artist	\$8.00
a bowl of soup of the day or roasted tomato soup served with grilled bread and your choice of a glass of house red or white wine.	

Soup Of The Day	\$6.00
a bowl of house made soup, served with grilled bread. please check out our specials board or ask one of our friendly staff about todays selection.	

Caesar Aurelius	AVAILABLE OPTIONS
salad of shaved romaine & kale, tossed with grated asiago, herbed croutons, caesar dressing* and a splash of lemon.	\$8.00
	add grilled chicken to caesar for: \$5.00

Beet Salad	AVAILABLE OPTIONS
roasted and marinated beets with candied walnuts, arugula, and horseradish whipped goat cheese, citrus vinaigrette, and garnished with fried brussel sprout leaves.	\$8.25
	add lox* for: \$6.00

Apple Bacon Kale	\$9.00
salad of shaved kale & romaine lettuce, granny smith apple, tillamook sharp white cheddar, bacon lardons, toasted almonds, and buttermilk ranch dressing.	

Side Salad	\$4.00
mixed greens, shaved radish, sliced cucumber, and pepitas with your choice of dressing (buttermilk ranch, caesar,* bleu cheese, citrus vinaigrette, balsamic vinaigrette)	

ALMOST NEVER ENDING BRUNCH (SERVED UNTIL 11PM DAILY) 9

Lox On The Run	\$10.50
fresh grilled flat bread topped with house cured lox*, sliced red onion, fresh arugula, horseradish whipped goat cheese, shaved cucumber, marinated tomato, and caper vinaigrette	

Radio Room Burrito	\$9.00
chorizo and roasted green chile scrambled eggs, refried black beans, pepper jack cheese, and french fries all rolled into a flour tortilla. served with cilantro cream and pico de gallo.	

45 Gravy	\$7.50
house-made savory herbed biscuit w/ sausage or veggie sausage gravy and two poached eggs.*	

The Classic Rocker	
2 eggs any style* with bacon, house-ground sausage, or veggie sausage. served with home fries and sliced fruit.	

Black Market Hash	AVAILABLE OPTIONS
vegan hash of sautéed mushrooms, potatoes, shallots, garlic, tofu, seasonal vegetables, and kale topped with nutritional yeast and fresh herb oil.	\$12.00
	add egg any style* for:
	\$1.50

Challah French Toast	\$8.50
three slices of challah bread, egg battered, seared golden, and dusted with powder sugar. served with two strips of bacon	

Booker T Scramble	\$10.00
three eggs scrambled with bacon, avocado, and melted havarti topped with tortilla strips. served with home fries and sliced fruit.	

Brussel Scramble	\$9.00
three eggs scrambled with mushrooms, horseradish whipped goat cheese, and crispy brussels sprouts. served with home fries and sliced fruit.	

The Shamble Sandwich	\$8.00
applewood smoked bacon, scrambled eggs with tillamook white cheddar, arugula, aioli*, and sweet hot mustard on rustic white. served with home fries.	

DESSERT 2

Rotating Pie	AVAILABLE OPTIONS
house made rotating pie selection served with tillamook vanilla ice cream. please ask one of our friendly staff for today's choice.	\$6.50
	Ala Mode For: \$1.50

Good Puddin'	\$7.00
chocolate pudding infused with cinnamon and citrus. topped with house whipped cream.	

DRINKS 7

Soda Pop	\$2.00
cola, diet, sprite, ginger ale, barq's root beer, and mr. pibb.	
Iced Tea	\$2.50
is good for you and me.	
Delicious Juice	AVAILABLE OPTIONS
cranberry, apple or pineapple.	\$2.00
	\$3.00
Premium Juice	AVAILABLE OPTIONS
fresh squeezed orange or grapefruit.	\$3.00
	\$4.00
Lemonade	AVAILABLE OPTIONS
what you make when life gives you lemons.	\$3.00
	\$4.00
Milk	AVAILABLE OPTIONS
whole, 2%, or skim.	\$2.00
	\$3.00
Bottomless Coffee	\$2.50
red e coffee just can't be topped	

ESPRESSO AND SPECIALTY 8

Espresso	\$2.50
Americano	\$2.50
espresso and hot water	
Latte	\$4.00
espresso with steamed milk.	
Cappuccino	\$4.00
espresso, steamed milk, and foam.	
Foxfire Hot Tea	\$2.50
foxfire brand tea with hot added. earl grey, english breakfast, green jasmine, ginger, bliss, jamaican red bush, hibiscus, and peppermint teas.	
Mocha	\$4.25
espresso, chocolate, & steamed milk.	
Dragonfly Chai	\$4.25
chai tea with steamed milk.	
Hot Chocolate	\$3.50
chocolately steamed milk.	

BRUNCH ADDITIONS 6

Flap Jack Kerouac	\$8.25
short stack of buttermilk pancakes topped with mixed berries & served with bourbon maple syrup.	
Flap Jack Kerouac	AVAILABLE OPTIONS
orange marmalade glazed pork belly served on toasted challah bread with poached eggs and charmoula sauce.	
	\$11.00
	Add hollandaise for: \$2.00
Boss Hogg Benedict	\$11.50
bacon, brie, poached eggs, and hollandaise sauce.	
Salmon Lox Benedeict	\$11.50
arugula, red onion, house cured lox, and fried capers with poached eggs and hollandaise.	
Veggie Sausage Benedict	\$11.50
marinated tomato, veggie sausage, and basil pesto with poached eggs and hollandaise.	
Corned Beef Hash	\$10.00
whiskey braised brisket with roasted veggie hash and a poached egg.	

BRUNCH COCKTAILS 5

Radio Mary	\$7.00
house-made three pepper vodka and spicy mix paired with pickled vegetables and season-salt rim.	
Hibiscus 75	\$7.00
hibiscus gin, lemon, sugar, and sparkling wine.	
Mimosa	AVAILABLE OPTIONS
flute glass of sparkling wine with your choice of orange, grapefruit, or pineapple juice.	
	\$5.00
	Add fresh puree to mimosa (raspberry or blood orange):
	\$1.00
	Add make your mimosa a pint: \$2.00
Monomosa	\$12.00
pint of mimosa with a shot of monopolowa vodka.	
Bloody Mary Bar	\$7.00
vodka, tomato juice and ice in a pint. step to the bar and mix it your way using our selection of house made pickled veggies, spices, and over 80 hot sauces.	

HAPPY HOUR 11

White Truffle Frites	\$3.00
tossed with grated asiago cheese and chopped herbs. with roasted garlic aioli*.	
Side Salad	\$3.00
mixed greens, shaved radish, sliced cucumber, and pepitas with your choice of dressing.	
Pulled Pork Tostada	\$3.00
tostada of cola braised pulled pork, refried black beans, sour cream, avocado thinly shaved radish, queso fresco, and pickled red onion.	

Fried Brussel Sprouts	\$5.00
crisped and tossed with crushed red chile flake and grated asiago cheese. splashed with lemon and served with aioli* dipping sauce.	
Mac & Cheese	\$5.00
velvety house made cheese sauce and macaroni noodles topped with green onions.	
Caesar Aurelius	AVAILABLE OPTIONS
salad of shaved romaine & kale, tossed with grated asiago, herbed croutons, caesar dressing* and a splash of lemon.	\$5.00
	add grilled chicken for:
	\$5.00
Johnny Royale Burger	\$6.00
half pound oregon raised kobe grass fed blend* w/ tillamook white cheddar, marinated tomato, thin sliced red onion, arugula, and aioli*.	
To' Boy Sandwich	\$6.00
soy marinated crunchy tempeh sammy with mixed mushrooms, vegan remoulade sauce, kale & romaine, marinated tomatoes, and sliced cucumbers.	
Confit Bacon Wings	\$6.00
bacon confit draper valley chicken wings served naked with a salad of arugula, pickled red onion, pickled carrot, & bleu cheese, house made hot sauce and ranch.	
Market Fish Tacos	\$8.00
changes with the tides. 3 corn tortillas served with the freshest offerings and their vegetable pairings.	
Radio Room Burrito	\$8.00
chorizo & roasted green chile scrambled eggs, refried black beans, pepper jack cheese, and french fries rolled into a flour tortilla, with cilantro cream and pico de gallo.	

RR ORIGINALS 16

Regular Bill	\$7.00
vodka, citrus, mint and cranberry in a pint glass. in honor of mr. allen	
Lv's Sweet Tea	\$8.00
sweet tea vodka with house made, oregon grown, lavender syrup, & lemon juice. a touch of spring available all year	
Tom Waits	\$9.00
old olverholt rye whiskey, orange, sweet vermouth, orange bitters, & grand marnier. gravelly voice not included	
Upper Deck Lemonade	\$8.00
vodka and fresh lemonade in a sugar-rimmed pint with a float of raspberry puree. our signature summer refresher	
El Milagro	\$10.00
del maguey vida mezcal, aperol, st. germain, lemon juice, & peychaud's bitters. on with the show!	
St. Andrews	\$8.00
gin, cucumber, ginger, mint, & ginger ale. a perfect pint for patios, or anytime you need refreshment	

Ramiro Margarita	\$8.00
el jimador blanco, creme de violette, lime juice, & agave nectar with lime mint salted rim	
Ste. Julies Gimlet	\$8.00
foxfire hibiscus flower gin, rhubarb bitters, lime, and sugar. tart, smooth and potent. and very, very red	
Bugsy Burns	\$7.00
vodka, lime juice, bitters, & fresh made ginger ale in a cool, tall collins glass. simple and refreshing	
Flaming Lips	\$7.00
three pepper vodka, raspberry, & sugar. it has bite. you can't say we didn't warn you	
Rosemary's Toddy	\$8.00
house infused apple-cinnamon-allspice-rosemary bourbon, apple syrup, lemon juice, & hot water. you will rise!	
Manhattan Rehab	\$8.00
buffalo trace bourbon, chocolate bitters, & sweet vermouth served up with an orange twist. tough, but sensual	
Haute Fuzz	\$8.00
vodka, fresh jalapeño, peach bitters, & lemon juice on the rocks. georgia meets mexico in this crushable cocktail	
Walking Spanish Nudge	\$8.00
brandy, triple sec, bailey's irish cream, & iced coffee in a rocks filled pint. a drink to kill the red bull	
Carlson	\$10.00
bulleit bourbon, combier pamplemousse rose liqueur, mint, & lemon juice on the rocks. our cure for nerves	
Punch Drunk Love	\$8.00
dark rum, lemon juice, sugar, angostura bitters, & soda water on the rocks. rocksteady!	

DRAUGHT BEERS 8

Rainier	\$2.50
Occidental	\$4.50
hefeweizen	
Elysian	\$5.00
seasonal (please ask server)	
Ninkasi	\$5.00
seasonal (please ask server)	
Double Mountain	\$4.50
hop lava ipa	
Pfriem	\$5.00
belgian strong blonde	
Rotating Cider	\$5.00
please ask server	

Lagunitas	\$4.50
pilsner	

BOTTLES AND CANS 25

Pabst	\$2.50
blue ribbon tallboy	
Coors Light	\$2.50
lager	
Heineken	\$4.00
lager	
Pacifico Clara	\$4.00
mexican pilsner	
Stiegl	\$5.00
lager tallboy (can)	
Stiegl	\$5.00
grapefruit radler	
Cascadia	\$5.00
dry cider gluten free (can)	
New Planet	\$4.00
pale ale gluten free	
Hub	\$5.00
lager (can)	
Hub	\$5.00
ipa (can)	
Hop Valley	\$4.00
dd blonde (can)	
Oakshire	\$4.00
overcast espresso stout (can)	
Anderson Valley	\$4.00
boont amber ale	
Big Sky	\$4.00
moose drool brown	
Deschutes	\$4.00
black butte porter	
Good Life	\$4.00
"sweet as" pacific ale	

Guinness Stout	\$5.00
pub can	
Double Mountain	\$6.00
ira 16.9oz	
Double Mountain	\$6.00
kolsch 16.9oz	
10 Barrel	\$8.00
seasonal 22oz (please ask server)	
Burnside	\$8.00
seasonal 22oz (please ask server)	
Breakside	\$8.00
ipa 22oz	
Lindemans	\$8.00
framboise lambic	
Jk Scrumpy's	\$10.00
organic cider 22oz (gluten free)	
Bitburger	\$3.00
non alcoholic	

BRUNCH FAVORITES 4

Radio Mary	\$7.00
house made three pepper vodka and spicy mix paired with pickled vegetables and season-salt rim. revitalize!	
Hibiscus 75	\$7.00
hibiscus gin, lemon, sugar and sparkling wine. sweet, tart, bubbly, boozy and classic	
Mimosa	AVAILABLE OPTIONS
sparkling wine with your choice of orange, grapefruit, or pineapple juice. the classic cure for your hangover	\$5.00 Make Your Mimosa A Pint: \$2.00 add raspberry or blood orange purée: \$1.00
Monomosa	\$12.00
pint of mimosa with a shot of monopolowa vodka. the new classic afternoon hangover starter	

BLOODY MARY BAR 1

Bloody Mary Bar	\$7.00
vodka, tomato juice and ice in a pint. step to the bar and mix it your way using our selection of house made pickled veggies and over 80 hot sauces	

RED WINE 6

House Red, Marcus James (california)	AVAILABLE OPTIONS	
	\$5.00	
	\$19.00	
Pinot Noir, Underwood Cellars (willamette Valley, Or)	AVAILABLE OPTIONS	
	\$8.00	
	\$29.00	
Cabernet Sauvignon, Avalon (california)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Tempranillo, Torres (rioja, Spain)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Malbec, Dona Paula (argentina)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Syrah, Santa Rita 120 (chile)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	

WHITE WINE 6

House White, Marcus James (california)	AVAILABLE OPTIONS	
	\$5.00	
	\$19.00	
Chardonnay, Hess (california)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Riesling, Bonterra (california)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Sauvignon Blanc, Monkey Bay (marlborough, Nz)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Pinot Gris, King Estate Acrobat (willamette Valley, Or)	AVAILABLE OPTIONS	
	\$7.00	
	\$27.00	
Rose, Kings Estate Acrobat (oregon)	AVAILABLE OPTIONS	
	\$8.00	
	\$29.00	

SPARKLING WHITE 2

House Brut J, Roget (california)		AVAILABLE OPTIONS
		\$5.00
		\$23.00
Brut, Piper Sonoma		\$35.00
"ALL DAY" SPECIALS 4		
Micro Monday		
\$1 off microbrew drafts		
Top Shelf Tuesday		
\$1 off top shelf liquors		
Well Wednesday		
\$3.50 well cocktails		
Sin Sunday		
\$1 off all drinks for service industry folk		
MAIN 9		
Grilled Flatbread And Lox		\$75.00
fresh grilled flat bread topped with house cured lox, sliced red onion, fresh arugula, horseradish whipped goat cheese, shaved cucumber, marinated tomato, and caper vinaigrette. requires six days notice.		
Hummus Plate		\$55.00
house made hummus w/ chopped tomato, mixed olives, sliced cucumber, shaved red onion, house cured lebneh cheese, and grilled pita.		
Confit Wings		\$70.00
bacon confit draper valley chicken wings served naked with arugula, pickled red onion, pickled carrot & blue cheese salad. house made hot sauce and ranch for dipping.		
Fried Brussels Sprouts		\$50.00
crisped and tossed with crushed red chile flake and grated asiago cheese. splashed with lemon and served with aioli dipping sauce.		
Caesar Cardini		\$60.00
salad of shaved romaine and kale, tossed with grated asiago, herbed croutons, caesar dressing and a splash of lemon.		
Beet Salad		\$45.00
roasted and marinated beets with candied walnuts, arugula, horseradish whipped goat cheese, and citrus vinaigrette. garnished with fried brussels sprout leaves.		
Vegetarian Paperdelle		\$90.00
a blend of crimini, shiitake, & portobello mushrooms, and seasonal vegetables tossed with crushed red chile flakes, roasted garlic, and asiago cheese. topped with toasted bread crumbs. can be made vegan without asiago.		

Macaroni & Cheese

AVAILABLE OPTIONS

velvety house made cheese sauce and macaroni noodles topped with green onions.

\$50.00

add asparagus, tomato, mushrooms, or spinach:

\$10.00

add chicken, chorizo, or bacon: \$20.00

Market Fish Tacos

\$65.00

changes with the tides. corn tortillas served with the oceans' freshest offerings and their vegetable pairings.