

# Bar Purlieu

1530 Willamette St 97401-4048 · +14582017044 · Updated: Jan 14, 2026

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## DINNER, DRINKS & BRUNCH 21

### Bread & Butter

\$5.00

Saison's Bakery Baguette, Beurre Monté

### Pommes Frites & Aioli\*

\$8.00

### Baked Raclette

\$22.00

Fried Fingerlings, Assorted House Pickles, Olives, Baguette

### Charcuterie & Cheese

### Potted Foie Gras

\$20.00

Seasonal Fruit, Sourdough, Sabre

### Escargot

AVAILABLE OPTIONS

Persillade Compound Butter, Dijon, Crostini

6: \$17.00

18: \$32.00

### Tuna Tartare\*

\$18.00

House Kimchi, Preserved Lemon, House Rice Cracker, Crispy Shallots, Herbs

### Bone Marrow

\$15.00

Crispy Allium, Pickled Fennel, Parsley Shallot Salad, Grilled Bread

### Mushroom Tart

\$19.00

Puff Pastry, Assorted Mushrooms, Dijon Cream, Caramelized Onion, Cured Egg Yolk

### Crispy Fried Brussels Sprouts

AVAILABLE OPTIONS

Grana Padano, Choice of Citrus or Balsamic Vinaigrette

11: \$11.00

15: \$15.00

### Salad Lyonnaise

\$16.00

Frisée, Bacon Fat Vinaigrette, Dijon, Soft Egg, Lardon, Crouton

### Garden Salad

AVAILABLE OPTIONS

Little Winge Leafy Greens, Market Vegetables, Sherry Vinaigrette, Crouton

8: \$8.00

14: \$14.00

Add Soft Egg: \$3.00

### Beets & Pistachio

\$16.00

House Ricotta Blintz, Toasted Pistachio, Pickled Shallot, Tarragon, Prosciutto Toscano

### Grilled Heirloom Carrots

\$16.00

Parsnip & Preserved Lemon Hummus, Crispy Chickpeas, Harissa Oil

<b>Socca Crêpe</b>	<b>\$24.00</b>
Moroccan Spiced Yam, Mint Chutney	
<b>Seared Sea Scallops</b>	<b>AVAILABLE OPTIONS</b>
Citrus Herb Salad, Beurre Blanc, Mint	2: \$27.00
	3: \$35.00
<b>Shellfish Catalan</b>	<b>AVAILABLE OPTIONS</b>
Mediterranean Mussels, Manila Clams, Shrimp, House Chorizo, Mackerel, Cream, Grilled Bread	19: \$19.00
	34: \$34.00
<b>Pan-Seared Steelhead</b>	<b>\$28.00</b>
8oz Filet, Yukon Gold Potatoes, Braised Greens, Sorrel Cream, Pickled Shallot	
<b>Grilled Pork Chop</b>	<b>\$29.00</b>
10 oz Carlton Farms Loin, Fingerling Beans, Red Onion Jam, Rosemary	
<b>Game Hen</b>	<b>\$32.00</b>
Mary's Roast Breast, Confit Leg, Chicken Jus, Potato Purée, Braised Greens, Pickled Persimmon	
<b>Braised Anderson Ranch Lamb Shank</b>	<b>\$36.00</b>
Farro Verde, Eggplant Purée, Maple Blossom, Green Garlic, Asparagus	

## CHEF'S TASTING MENU <sup>2</sup>

### 75 per person

5 Courses

<b>Optional Wine Pairing</b>	<b>\$35.00</b>
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## COCKTAILS <sup>13</sup>

<b>Purlieu</b>	<b>\$11.00</b>
Gin, Lemon, House Grenadine, Patis, Up	
<b>Cat Video</b>	<b>\$13.00</b>
Gin, Aperol, Grapefruit, Cinnamon, Lime, Up	
<b>Truffle Shuffle</b>	<b>\$16.00</b>
Truffle Infused Cognac, Orgeat, Bitters, Up	
<b>VCR</b>	<b>\$13.00</b>
Rye Whiskey, Dry Vermouth, Crème de Pêche, Edelweiss, Up	
<b>Undetermined Heritage</b>	<b>\$13.00</b>
Blanco Tequila, Lemon, Sparkling Rosé, Rocks	
<b>Bird of Prey</b>	<b>\$14.00</b>
Cruzan Blackstrap, Campari, Lime, Pineapple Shrub, Cacao Nib, Tonka Bean, Demerara, Soda, Fancy Glass	
<b>Smokin' Mirrors**</b>	<b>\$15.00</b>
Famous Grouse, Laphroaig 10 Year, Lime, House Orgeat, Patis, Mint, Rocks	

<b>Bourbon Revival</b>	<b>\$13.00</b>
Bourbon, Cassis, Lemon, Honey, Bitters, Rocks	
<b>Cut from the Same Cloth</b>	<b>\$14.00</b>
Ford's Gin, Coffee Infused Blanc Vermouth, Strega, Orange Bitters, Lemon, Up	
<b>Whole Lotta Lovage</b>	<b>\$12.00</b>
Gin, Lovage, Lime, Up	
<b>The Delilah</b>	<b>\$15.00</b>
Banhez Mezcal, Spicy Peach Shrub, Orange Juice, Bitters	
<b>Old World Deli</b>	<b>\$13.00</b>
Aalborg Aquavit, Old Overholt Rye, Lemon, Kümmel, Bitters, Rocks	
<b>Curious George</b>	<b>\$13.00</b>
Rum Blend, Tempus Fugit Crème de Banane, Bitters	

## TEMPERANCE 4

<b>New Wave</b>	<b>\$13.00</b>
Palfinder, Pineapple, Lime, Up	
<b>NAgroni</b>	<b>\$13.00</b>
Wilderton Lustre, Palfinder, Roots Divine Rosso	
<b>Pineapple Shrub "Mojito"</b>	<b>\$11.00</b>
Pineapple Shrub, Lime, Mint, Soda, Collins	
<b>Cold Brew &amp; Almond NONTini**</b>	<b>\$11.00</b>
Paion Cold Brew, Orgeat, Cream, Nutmeg	

## GLASS POURS 25

<b>Red</b>	
<b>Pinot Noir, Haden Fig, '22, Willamette Valley, OR</b>	<b>\$17.00</b>
<b>Bordeaux, Château Pierbone, '16, Haut-Médoc, FR</b>	<b>\$14.00</b>
<b>Nebbiolo, Cascina Cà Gialla, '22, Langhe, IT</b>	<b>\$12.00</b>
<b>Côtes du Rhône, Domaine des Carabiniers, '22, FR</b>	<b>\$13.00</b>
<b>Malbec, Château de Gaudou, '17, Cahors, FR</b>	<b>\$14.00</b>
<b>Sparkling &amp; Rosé</b>	
<b>Rosé, Peyrassol, "Les Commandeurs", '22, Provence, FR</b>	<b>\$12.00</b>
<b>Champagne, R Dumont, Côte des Bar, FR, 375 ml</b>	<b>\$59.00</b>
<b>Brut, Fleuriason, NV, Côte D'Or, FR</b>	<b>\$12.00</b>

<b>Brut Rosé, Montcontour, NV, Loire Valley, FR</b>	<b>\$12.00</b>
<b>White</b>	
<b>Chardonnay, Maison Michaud, Chablis, '23, FR</b>	<b>\$12.00</b>
<b>Muscadet, Huchet "Chemin des Prières", '22, Loire, FR</b>	<b>\$12.00</b>
<b>Albarino, Timothy Malone, '23, Yamhill-Carlton, OR</b>	<b>\$15.00</b>
<b>Sauvignon Blanc, Balland, '22, Coteaux du Giennois, FR</b>	<b>\$14.00</b>
<b>Vermentino, Limazani, '23, Sardinia, IT</b>	<b>\$12.00</b>
<b>Fortified</b>	
<b>Burmester 10 yr old Tawny Port</b>	<b>\$10.00</b>
<b>Kopke Colheita 2001 Tawny Port</b>	<b>\$16.00</b>
<b>Castelnau de Suduiraut Sauternes 2017</b>	<b>\$14.00</b>
<b>Lustau, Almacenista Oloroso "Pata de Gallina"</b>	<b>\$12.00</b>
<b>Lustau "Los Arcos" Amontillado NV</b>	<b>\$9.00</b>
<b>Fernando de Castilla PX Antique NV</b>	<b>\$16.00</b>
<b>Rare Wine Company Historic Series Charleston/Savannah/New York/Boston Madeira</b>	<b>\$14.00</b>

## **DRAFT BEER & CIDER <sup>7</sup>**

<b>Pfriem Pilsner</b>	<b>\$7.00</b>
<b>Von Ebert Volatile Substance IPA</b>	<b>\$7.00</b>
<b>St. Bernardus Tripel (8oz)</b>	<b>\$9.00</b>
<b>Van Henion Zwickl</b>	<b>\$8.00</b>
<b>Rotating Cider (8oz)</b>	<b>\$8.00</b>
<b>Riverbend Perry Cider (750)</b>	<b>\$32.00</b>
<b>Floribunda Alto Adige Apple Cider (750) Valdo-Egger Family Farm</b>	<b>\$32.00</b>

## **ABSINTHE & PASTIS <sup>8</sup>**

<b>Pernod Pastis</b>	<b>\$12.00</b>
<b>Combiér Blanchette</b>	<b>\$15.00</b>
<b>Duplais Blanche</b>	<b>\$20.00</b>
<b>Jade 1901</b>	<b>\$20.00</b>

<b>Jade Esprit Edouard</b>	<b>\$20.00</b>
<b>Jade Nouvelle Orleans</b>	<b>\$20.00</b>
<b>Pernod Absinthe</b>	<b>\$15.00</b>
<b>St. George Absinthe Verte</b>	<b>\$16.00</b>

## CLASSIC N/A 12

<b>Athletic Brewing Run Wild IPA N/A Beer</b>	<b>\$6.00</b>
<b>Happy Mountain Kombucha Dragon Fruit</b>	<b>\$7.00</b>
<b>Hibiscus Lime Soda</b>	<b>\$4.00</b>
<b>Orgeat (Almond) Soda</b>	<b>\$5.00</b>
5 add cream 6	
<b>Passionfruit Lemonade</b>	<b>\$4.00</b>
<b>Gingerade</b>	<b>\$4.00</b>
<b>Sparkling Mineral Water</b>	<b>\$4.00</b>
<b>Mexican Coca Cola</b>	<b>\$5.00</b>
<b>Mexican Sprite</b>	<b>\$5.00</b>
<b>Diet Coke</b>	<b>\$4.00</b>
<b>Smith Tea Co Teas</b>	<b>\$4.00</b>
<b>Caffe Pacori Coffee &amp; Decaf</b>	<b>\$4.00</b>
4 (hot or over ice)	

## BRUNCH STARTERS 6

### Cheese & Charcuterie

<b>Oysters</b>	<b>\$4.00</b>
House Mignonette, Lemon	
<b>Salad Lyonnaise</b>	<b>\$16.00</b>
Frisée, Bacon Fat Vinaigrette, Dijon, Soft Egg, Lardon, Croutons	
<b>Beet &amp; Pistachio</b>	<b>\$16.00</b>
House Pistachio Butter, Toasted Pistachios, Pickled Shallot, Tarragon, Pecorino Toscano	
<b>Kale Caesar</b>	<b>AVAILABLE OPTIONS</b>
Grana Padano, Radish, Cured Egg Yolk, Crouton Add Soft Egg 3 / Add Boquerones 3	\$11.00
	\$15.00

**Grilled Nantes Carrots****\$16.00**

Peanut &amp; Preserved Lemon Hummus, Crispy Chickpeas, Harissa Oil

**BRUNCH EXTRAS** 4**Bacon** **\$7.00****Sunny Egg** **\$3.00****Breakfast Potatoes** **\$8.00****Mixed Greens Salad** **\$8.00**

Seasonal Shaved Veggies, Sherry Vinaigrette

**BRUNCH** 9**Baked Eggs** **\$18.00**

Sorrel Cream, Savory Pistachio Crumble, Grilled Bread

**Steak & Eggs**

Rotating Cut, Two Sunny Side Eggs, Béarnaise, Dressed Greens

**Mushroom Tart** **\$17.00**

Puff Pastry, Assorted Mushrooms, Dijon Cream, Caramelized Onion, Cured Egg Yolk Add a Sunny Egg 3

**Croque Madame** **\$17.00**

Ham, Gruyere, Bechamel, Dijon Mornay, Sunny Side Egg, Dressed Greens

**Brioche French Toast** **\$13.00**

Caramelized Apple, Hazelnut, Oat Granola, Brown Sugar Chai Syrup, Labneh

**Eggs Benedict** **\$18.00**

Baba Rotiço, House Cured Pork Loin, Dressed Greens

**Bangers & Mash** **\$21.00**

House Boudin Blanc, Polenta, Poached Egg, Mustard Gravy, Ratatouille

**Seasonal French Omelet** **\$19.00**

Rotating, Dressed Greens

**Burger** **\$15.00**

Caramelized Onions, Raclette, Mustard, Aioli Add Bacon 3 / Add Egg 3 / Add Fries 4

**BRUNCH COCKTAILS** 9**House Bloody** **\$12.00**

House Bloody Mix, Sobieski, Pickled Things, Tajin Rim

**Mimosa** **\$11.00**

Grapefruit or Orange Juice, Brut

<b>French 75</b>	<b>\$11.00</b>
Gin, Lemon, Brut	
<b>Corpse Reviver #2</b>	<b>\$13.00</b>
Gin, Lillet, Cointreau, Lemon, Absinthe	
<b>Carajillo</b>	<b>\$12.00</b>
Liquor 43, Espresso	
<b>Shakerato</b>	<b>\$11.00</b>
Braulio Amaro	
<b>Chocolate Martini</b>	<b>\$14.00</b>
Rum Blend, Meletti Cioccolata, Sherry, Cream, Up	
<b>Espresso Martini</b>	<b>\$13.00</b>
Vodka, Espresso, Kahlua, Demerara	
<b>The Delilah</b>	<b>\$15.00</b>
Banhez Mezcal, Spicy Peach Shrub, Orange Juice, Bitters	

## BRUNCH COCKTAILS CON... 2

<b>Old World Deli</b>	<b>\$13.00</b>
Aalborg Aquavit, Old Overholt Rye, Lemon, Kümmel, Bitters, Rocks	
<b>Bird of Prey</b>	<b>\$14.00</b>
Cruzan Blackstrap, Campari, Lime, Pineapple Shrub, Cacao Nib, Tonka Bean, Demerara, Soda, Fancy Glass	

## ESPRESSO 3

<b>Espresso</b>	<b>AVAILABLE OPTIONS</b>
	Single: \$4.00
	Double: \$5.00
<b>Cappuccino</b>	<b>AVAILABLE OPTIONS</b>
	Single: \$5.00
	Double: \$6.00
<b>Latte</b>	<b>AVAILABLE OPTIONS</b>
	Single: \$5.00
	Double: \$6.00