

# Celilo Restaurant and Bar

16 Oak St 97031-2310 · +15413865710 · Updated: Jan 14, 2026

[View online menu](#)



---

## DINNER 9

---

<b>Pesto Chitarra</b>	<b>\$29.00</b>
House made, rustic, yellow corn pasta, basil pesto, cherry tomato, pecorino.	
<b>Pepper Pesto Fettuccine</b>	<b>\$29.00</b>
Fresh fettuccine, Stepping Stone roasted red peppers, confit tomato, walnuts**, fresh herbs Grana Padano	
<b>Rigatoncini Pasta</b>	<b>\$30.00</b>
Roast summer squash, Mama Lil's peppers, cippolini greens, lemon aioli, Grana Padano.	
<b>Salmon</b>	<b>\$37.00</b>
Pan seared Pacific Coho salmon, chickpea hummus, cucumber, onion and black olive salad, harissa baby carrots, chili oil.	
<b>Chicken</b>	<b>\$36.00</b>
Braised leg and thigh, eggplant and squash caponata, sweet pepper, onion and fennel salad, roasted red pepper purée, chicken jus.	
<b>New York Steak</b>	<b>\$39.00</b>
Saur Farming squash and fennel salad, Stepping Stone roasted eggplant with honey balsamic glaze, cherry tomatoes, basil pesto, charred scallion chimichurri.	
<b>Steak Frites</b>	<b>\$18.00</b>
Red wine sauce, house cut fries, Portland ketchup.	
<b>Celilo Burger</b>	<b>\$18.00</b>
Tillamook cheddar, White Salmon Bakery roll, house cut fries, Portland ketchup, house made aioli.	
<b>Salmon Burger</b>	<b>\$18.00</b>
House made salmon patty, remoulade sauce, crispy potato, sea salt-vinegar fries.	

---

## SMALL PLATES, APPETIZERS AND SALADS 13

---

<b>Bread and Lavash Crackers</b>	<b>\$4.00</b>
Fresh baked Celilo Lavash crackers and baguette with sea salt whipped sweet cream butter.	
<b>Olives and Nuts</b>	<b>\$6.00</b>
<b>Pickle Plate</b>	<b>\$6.00</b>
An assortment of house pickled vegetables.	
<b>Potato Fries</b>	<b>\$6.00</b>
Portland Ketchup.	

<b>Empanadas</b>	<b>\$12.00</b>
Bay shrimp paella, smoked pepper dipping sauce.	
<b>Semolina Crusted Oysters</b>	<b>\$9.00</b>
Willapa Bay Oysters, semolina crust, caesar dressing, Grana Padano cheese, microgreens.	
<b>Dips and Spreads</b>	<b>\$10.00</b>
4 house made spreads served with house baguette and lavash crackers.	
<b>Assorted Cheeses</b>	<b>\$16.00</b>
3 rotating cheeses with house made artisan crackers, fresh fruit and fruit preserves.	
<b>Mixed Greens</b>	<b>\$10.00</b>
Oak Rose greens, pickled red onion, shaved turnip, poppyseed vinaigrette.	
<b>Saur Farming Salad</b>	<b>\$12.00</b>
Kale, pickled beets, whipped goat cheese, puffed sorghum, balsamic-caper vinaigrette.	
<b>Crisp Lettuce Salad</b>	<b>\$14.00</b>
Oak Rose Crisp lettuce, red wine vinaigrette, pecorino custard, herbed bread crumbs.	
<b>Arugula Salad</b>	<b>\$14.00</b>
Saur Farming arugula, candied almond**, pickled beets, huckleberry vinaigrette, shaved Grana Padano cheese.	
<b>Gazpacho</b>	<b>\$8.00</b>
Chilled heirloom tomato soup, infused extra virgin olive oil.	

## DESSERTS 6

---

<b>*Assorted Cheeses</b>	<b>\$16.00</b>
Assorted cheeses served with house made artisan crackers, fruit and fruit preserves.	
<b>Sorbet</b>	<b>\$8.00</b>
3 scoops of rotating house made sorbet.	
<b>Cookies and Cream</b>	<b>\$10.00</b>
Lemon cream, berry compote, pistachio-berry thumbprint cookies.	
<b>Mixed Berry Crisp</b>	<b>\$10.00</b>
Quince powder, house-made mint ice cream.	
<b>Plum Upside Down Cake</b>	<b>\$10.00</b>
Fresh plums, plum compote, hazelnut praline **, house vanilla ice cream, fig compote	
<b>Orange Almond** Cake</b>	<b>\$12.00</b>
citrus chantilly, fresh berries	

## HOUSE COCKTAILS 13

---

<b>Champear</b>	<b>\$13.00</b>
Clear Creek Pear Brandy, Cava, lemon twist, in a flute	

<b>Gin &amp; It.</b>	<b>\$15.00</b>
Gin, Caprano Antica, dry sherry, orange bitters, lemon peel, served up	
<b>Cocktail Pilar</b>	<b>\$14.00</b>
Mezcal, Giffard apricot liqueur, ginger, lime, bitters, served on one large ice cube	
<b>Blood Orange Drop</b>	<b>\$13.00</b>
Vodka, Triple Sec, blood orange purée, lemon, shaken and served up. Available spicy, as well.	
<b>Millionaire Waltz</b>	<b>\$13.00</b>
Bourbon, Giffard Abricot, Peychaud's bitters, brut, flute.	
<b>Don Juan</b>	<b>\$14.00</b>
Anjeo tequila, Amaro, sherry, dry cacao, bitters, up, orange peel.	
<b>Rum Coffee Negroni</b>	<b>\$15.00</b>
Campari, Italian vermouth, coffee-infused rum, secrets, orange peel, large cube.	
<b>At the Races</b>	<b>\$14.00</b>
Reposado tequila, Averna, grapefruit, lime Wildflower honey, large cube	
<b>Members Only</b>	<b>\$14.00</b>
Aria gin, Pierre Ferrand dry curaçao, orgeat, lime, bitters, up.	
<b>Love-40</b>	<b>\$14.00</b>
black tea gin, Pimm's, lemon, Tuaca, ginger ale, collins, rocks 14	
<b>Mad Hatter</b>	<b>\$14.00</b>
bourbon, Padró & Co. Blanco Reserva vermouth, Becherovka, orange bitters, lemon peel, up	
<b>Inversion Layer</b>	<b>\$15.00</b>
rum, cognac, gin, lemon, orange, dry sherry, orgeat, rocks	
<b>Nostalgic Rage</b>	<b>\$14.00</b>
Lillet blanc, gin, limoncello, Campari, lemon, honey, up	

## NON-ALCOHOLIC DRINKS 4

<b>Magnolia Spritz</b>	<b>\$12.00</b>
Wilderton Bitter Sweet Aperitivo, fresh grapefruit and orange juice, Jones ginger ale, ice.	
<b>Lemon Lift</b>	<b>\$10.00</b>
Wilderton Citrus, lemon, house orgeat, soda water, up.	
<b>Stubborn Mule</b>	<b>\$8.00</b>
Lime juice, Caldera ginger beer, mint	
<b>E=mc<sup>2</sup></b>	<b>\$10.00</b>
Wilderton Citrus, fresh lime juice, house grenadine, ice	

## GLASS WINES 14

<b>N/V Torre Oria, Cava Brut, Spain</b>	<b>\$9.00</b>
<b>Domaine Pouillon, Pet Nat of Pinot Noir, Columbia Gorge, WA</b>	<b>\$16.00</b>
<b>N/V Cantina Di Carpi, Notte Rosa, Brute Rose, Italy</b>	<b>\$12.00</b>
<b>2023 Savage Grace • "Red Willow" • Sauvignon Blanc • Underwood, WA</b>	<b>\$14.00</b>
<b>2022 Can Sumoi, Xarel-lo, Catalonia, Spain</b>	<b>\$14.00</b>
<b>2022 Sandhi, Chardonnay, Central Coast, CA</b>	<b>\$16.00</b>
<b>2023 Westrey, Pinot Gris, Willamette Valley, OR</b>	<b>\$13.00</b>
<b>2024 Syncline, Rose of Carignan &amp; Mourvedre, Columbia Gorge, OR</b>	<b>\$15.00</b>
<b>2023 Analemma, Mosier Hills, Trousseau, served chilled</b>	<b>\$15.00</b>
<b>2023 Patricia Green, "Reserve", Pinot Noir, Willamette Valley, OR</b>	<b>\$16.00</b>
<b>2022 Sineann, Celilo House Pinot Noir, Willamette Valley, OR</b>	<b>\$13.00</b>
<b>2023 Gulfi "Rossojbleo" Nero d'Avola, Sicily, Italy</b>	<b>\$15.00</b>
<b>2023 Baro, "Sou'Wester", Syrah Mouvedre blend, Columbia Valley, OR</b>	<b>\$16.00</b>
<b>Syncline Subduction, "Subduction Red", Rhone Blend , Columbia Valley, WA</b>	<b>\$15.00</b>