

Happy Hour

Monday-Saturday 4:00 pm ~ 7:00 pm and 9:00 pm - close
Sunday noon 'til close

Only available in the lounge for guests 21 and over. A minimum of one beverage purchase per person required.
Happy hour items are not available to-go.

Creamy Herb Lacinato Kale Salad

Tillamook® Cheddar, carrots, peas, sunflower seeds. 4.95 *gf/veg*

Caesar Salad

Radicchio, garlic-herb croutons, lemon Dijon vinaigrette, Reggiano Parmesan. 5.95

Ranch Seasoned Waffle Fries

Served with housemade fry sauce. 6.95 *veg*

Asian Spring Rolls

Rice paper wrap, vermicelli, cilantro lime sprout salad, spicy peanut sauce. 6.95 *gf/veg*

Poblano Mac & Cheese

Tillamook® White Cheddar, poblano and pecan romesco, herbs, bread crumbs. 6.95 *veg*

Spicy Chili-Garlic Pork Riblets

Soy garlic glaze. 6.95

Cajun Jambalaya

Andouille sausage, smoked chicken, prawns, rice. 7.95 *gf*

Spicy Garlic Chicken Noodle Bowl

Cilantro, basil, tomatoes, pineapple soy. 7.95

Curry Fried Fish & Chips

Kim chee tartar, ranch seasoned waffle fries. 7.95

Backyard BBQ Pulled Pork Sandwich

Housemade smoky BBQ sauce, coleslaw, pickled jalapeño, BBQ chips. 7.95

Crab & Avocado Roll

Cucumber, sesame seeds, pickled ginger, spicy mango sauce, wasabi. 8.95
- Gluten-free soy available upon request -

Grilled Steak House Cheeseburger*

Bulleit bourbon steak sauce, lettuce, tomato, mayonnaise, BBQ chips. 8.95

Add bacon, avocado, or Oregonzola cheese. \$1

Spicy Ahi Tuna Bowl*

Wasabi guacamole, crispy wontons, spicy mango sauce. 8.95

Oven Roasted Salmon Cakes

Old Bay, green goddess dressing, fresh chives. 8.95

Grilled New York Steak Sandwich*

Open-faced, blue cheese horseradish, crispy onions, parmesan toast, red wine-fig jus. 10.95

Seared Steelhead & Snow Crab*

Grilled asparagus, housemade b ernaise, frites. 10.95

Portland City Grill Kung Pao Calamari

Peanuts, red bell peppers, onions, spicy Kung Pao sauce. 11.95



Drink Specials

\$4.75

Coors Light

\$5.75

Featured Draft Beer

\$7.95

Featured White Wine

Featured Red Wine

\$9.95

King Estate Pinot Gris

**Chateau Ste Michelle
Cabernet Sauvignon**



\$26

**Bottle of Featured Red
or White Wine**

Craft Cocktails

Vodka Berry Cooler \$6.95

Tennessee Tea \$6.95

Perfect Pink Margarita \$7.50

Tanqueray Rangpur Sling \$8.95

Absolut Peachtini \$8.95

Woodford Reserve Scofflaw \$9.95



Something Sweet

Petite Mocha Iced Cake

Rich chocolate cake with salted caramel buttercream frosting. 4.95

*These items are cooked to order. Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed, please advise your server if you have any allergy concerns.

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.



Martinis

Lavender Cosmo

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim. 11.5

Hibiscus Martini

Ketel One vodka, Cointreau, housemade hibiscus syrup, fresh lime sour. 12

The Grill Martini

Ultimat vodka, dry vermouth, blue cheese stuffed olives. 14.25

Espresso Martini

Stoli Vanil, Kahlúa, espresso, whipped cream. 9.75

The Pomegranate Martini

Ketel One Citroen, Pom juice, fresh lime sour. 11.5

Lemon Chiffon Wedding Cake

Pearl Wedding Cake vodka, fresh lemon sour, bartender's whipped cream. 9.25

Mojitos

Huckleberry

Bacardi Limón rum, fresh muddled mint, lime, sugar cubes, finished with a press. 10

Ginger Lime

Bacardi 8 yr aged rum, fresh muddled mint, lime, sugar cubes, topped with Reed's Extra Ginger brew. 10.5

Pomegranate

Mount Gay Eclipse rum, Pom juice, fresh muddled mint, lime, finished with a press. 11

Champagne Supernova

Stoli Strasberi, fresh puréed strawberries, sparkling wine. 9.75

Vesper Martini

Grey Goose vodka, Bombay Sapphire gin, Lillet Blanc. 13.25

Ginger Lemon Drop

Skyy Ginger vodka, fresh lemon sour, ginger sugar rim. 10.5

Coconut Key Lime Pie

Malibu Coconut rum, Keke Beach liquor, fresh lime sour, graham crumble rim. 9.5

Classic Cosmopolitan

Absolut Citron, Cointreau, splash of cranberry juice. 11

Cucumber Martini

Bombay Sapphire, fresh lime sour, cucumbers. 10.5

Margaritas

Habañero

PCG infused El Jimador habañero tequila, peach shrub, fresh lime sour, triple sec and a secret ingredient. 11

Grand Scratch

Milagro 100% agave tequila, triple sec, fresh lime juice, splash of Grand Marnier. 11.5

Black Rock

Patrón Citrónge, El Jimador 100% agave tequila, lime sour, peach shrub, Cypress black rock salt. 11

Specialty Cocktails

Old Fashioned

Bulleit rye, sugar cubes, fresh muddled oranges, peach bitters. 11

Eastside Elderflower

St. George Botanivore gin, St. Germain, cucumber, mint, fresh lime sour. 12.5

Jameson & Reed's

Jameson Irish whiskey, Reed's Extra Ginger brew, fresh lemon sour, bitters. 11

American Mule

Tito's Handmade vodka, ginger beer, fresh lime. 10

Collection Manhattan

Maker's Mark, Noilly Prat sweet vermouth. 13.25

44° Collins

Idaho's 44° North Huckleberry Potato vodka, fresh lime sour, huckleberry compote. 9.5

Portland City Streetcar

Maker's Mark, Disaronno, Cointreau, lemon, cherry. 12