

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. 5.95 *gf/veg*

Caesar Salad

Radicchio, garlic-herb croutons, lemon Dijon vinaigrette, Reggiano Parmesan. 6.95

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. 7.95 *gf/veg*

Poblano Mac & Cheese

Tillamook® White Cheddar, poblano and pecan romesco, herbs, bread crumbs. 7.95 *veg*

Spicy Chili-Garlic Pork Riblets

Soy garlic glaze. 7.95

Curry Fried Fish & Chips

Kim chee tartar, ranch seasoned waffle fries. 8.95

Cajun Jambalaya

Andouille sausage, smoked chicken, prawns, rice. 8.95 *gf*

Spicy Garlic Chicken Noodle Bowl

Cilantro, basil, tomatoes, pineapple soy. 8.95

Backyard BBQ Pulled Pork Sandwich

Housemade smoky BBQ sauce, coleslaw, pickled jalapeño, BBQ chips. 8.95

Crab & Avocado Roll

Cucumber, sesame seeds, pickled ginger, spicy mango sauce, wasabi. 9.95
- Gluten-free soy available upon request -

Grilled Steak House Cheeseburger*

Bulleit bourbon steak sauce, lettuce, tomato, mayonnaise, BBQ chips. 9.95

Add bacon, avocado, or Oregonzola cheese. \$2

Spicy Ahi Tuna Bowl*

Wasabi guacamole, crispy wontons, spicy mango sauce. 9.95

Oven Roasted Salmon Cakes

Old Bay, green goddess dressing, fresh chives. 9.95

Grilled New York Steak Sandwich*

Open-faced, blue cheese horseradish, crispy onions, parmesan toast, red wine-fig jus. 11.95

Portland City Grill Kung Pao Calamari

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

Seared Steelhead & Snow Crab*

Grilled asparagus, housemade b arnaise, frites. 12.95



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

Whiskey Sour

Fresh sweet & sour, pineapple juice, bitters 7.95

Basil Gimlet

Gin, fresh lime sour, fresh basil 7.95

Pomegranate Margarita

Tequila, fresh lemon & lime sour, Bols triple sec 8.95

Elderflower Greyhound

House-infused grapefruit vodka, elderflower liqueur, grapefruit & orange juices 8.95

Dark & Stormy

Myers's Dark rum, ginger beer, Agostura bitters, fresh lime 8.95

Tito's Handmade Cosmo

Bols triple sec, cranberry juice, fresh lime 9.95

Buffalo Trace Manhattan

Sweet vermouth, Gran Gala, orange bitters 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.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.



Martinis

Lavender Cosmo

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim. 13

Hibiscus Martini

Ketel One vodka, Cointreau, housemade hibiscus syrup, fresh lime sour. 14

Champagne Supernova

Stoli Strasberi, fresh puréed strawberries, sparkling wine. 13

The Pomegranate Martini

Ketel One Citroen, Pom juice, fresh lime sour. 14

The Grill Martini

Reyka glacier-fed Icelandic vodka or Hendrick's gin, Noilly Prat dry vermouth, choice of blue cheese stuffed olives or lemon twist. 15

Ginger Lemon Drop

Crater Lake Ginger vodka, fresh lime sour, ginger sugar rim. 12

Classic Cosmopolitan

Absolut Citron, Cointreau, splash of cranberry juice. 12

Cucumber Martini

Bombay Sapphire, fresh lime sour, cucumbers. 13

Mojitos

Huckleberry

Bacardi Limón rum, fresh muddled mint, lime, sugar cubes, finished with a press. 12

Ginger Lime

Bacardi 8 yr aged rum, fresh muddled mint, lime, sugar cubes, topped with Reed's Extra Ginger brew. 14

Pomegranate

Mount Gay Eclipse rum, Pom juice, fresh muddled mint, lime, finished with a press. 13

Margaritas

Scratch Margarita

El Jimador 100% agave tequila, fresh lemon & lime sour, Bols triple sec. 12

Grand Scratch

Milagro 100% agave tequila, fresh lemon & lime sour, Bols triple sec, splash of Grand Marnier. 14

Black Rock

Patrón Citrónge, El Jimador 100% agave tequila, lime sour, peach shrub, Cypress black rock salt. 13

Specialty Cocktails

Cask Aged Old Fashioned

Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters. 14

Eastside Elderflower

St. George Botanivore gin, St. Germain, cucumber, mint, fresh lime sour. 14

Jameson & Reed's

Jameson Irish whiskey, Reed's Extra Ginger brew, fresh lemon sour, bitters. 12

44° Collins

Idaho's 44° North Huckleberry Potato vodka, fresh lime sour, huckleberry compote. 12

Portland City Streetcar

Maker's Mark, Disaronno, Cointreau, lemon, cherry. 13

American Mule

Tito's Handmade vodka, ginger beer, fresh lime. 12

Scofflaw

Jack Daniel's Rye whiskey, Formula Antica vermouth, orange bitters, Bordeaux cherry. 13

PCG Manhattan

Woodford Reserve Custom Blend bourbon, Amaro Nonino, Formula Antica vermouth, orange bitters. 17

Made in partnership with Chris Morris, Woodford Reserve's Master Distiller

