

9.16.20



GARIBALDI PORTSIDE BISTRO

What makes a bistro different? For us, it's about the food and the people we serve. We specialize in smoked meats but we love to put a refined twist on all sorts of delicious comfort foods.

We use local, quality ingredients, making small batches from scratch. From time to time we run out of something but rest assured we have plenty of other delicious options.

Comfort food redefined.

A SPLIT CHARGE OF \$1 WILL APPLY FOR SHARED ORDER. ADD EXTRA SAUCE FOR \$0.50 and up.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

TEL: 503.842.9148
portsidebistro.com



HOURS OF OPERATION
11:30 AM - 8:00 PM
LAST TAKE OUT
BETWEEN 6-7PM
SUN-TUES | CLOSED

OUR MENU

Our menu is subject to change due to item sales and product availability.

SPECIALS

Sausage Bolognese / \$16 Spaghetti, bolognese, pork & beef sausage, rich tomato sauce, and garlic. Served with garlic bread and side salad.

ENTREES

Pork Tots / \$14 Coin tots, topped with smoked pork, cheddar jack cheese, green onion, bacon, chipotle ranch, bbq sauce. **Great as entree or appetizer for two.**

Clam Strip or Popcorn Shrimp / \$12 Choice of Clam Strips or Popcorn shrimp, served with beer battered fries and choice of cocktail or tartar sauce.

SMOKED RIBS

SERVED THURSDAY, FRIDAY AND SATURDAY ONLY after 4 pm.

Half Rack / \$19 Full Rack / \$32

Served with Texas Toast and choice of two sides: Baked Beans, Coleslaw, Potato Salad, Side Salad, Tots, Sweet Potato Fries or Beer Battered French Fries.

PASTA

House Fettuccine Alfredo ~ Choice of Prawns / \$23 Smoked Chicken / \$18 Tri Tip / \$19 Plain / \$14
Served with garlic bread and a side salad.

Pesto Fettuccine ~ Choice of Prawns / \$23 Smoked Chicken / \$18 Tri Tip / \$19

Fettuccine in a pesto sauce with bell peppers. Served with garlic bread and a side salad.

Teriyaki Chicken Yakisoba / \$14 Marinated chicken, udon noodles tossed in house teriyaki sauce with cabbage, carrot and onion.

HANDPRESSED BURGERS

***Burgers may have some pink. Go bunless or gluten free.**

Hamburger* / \$10 Lettuce, tomato, onion, pickle, aioli.

Cheeseburger* / \$12 Your choice of cheese, lettuce, tomato, onion, pickle, aioli. **Add bacon for \$3.**

Bacon Bleu Burger* / \$14 Bleu cheese, bacon, tomato, lettuce, onion, aioli.

Blueberry Goat Cheese Burger* / \$16 Goat cheese, bacon, blueberry sauce, tomato, red onion, avocado, mixed greens and aioli.

Habanero Mango Burger* / \$14 Avocado, lettuce, tomato, red onion, pepperjack, aioli, habanero mango hot sauce.

911 Burger* / \$14 Pepperjack, fresh jalapeno, onion, lettuce, tomato, hot pepper sauce, cajun seasoning, chipotle mayo.

The Big G / \$17 This is a mountain of a burger! Bacon, pulled pork, ham, two fried eggs, red onion, provolone, tomato, pickle, aioli.

SOUPS, SALADS & SIDES

Add Texas Toast for \$1. Extra Dressing for \$0.50

Seafood Chowder / Cup \$6 or Bowl \$8 Clams, cod and shrimp with corn and potatoes in a cream base.

Tri-Tip Bleu / \$14 Smoked tri-tip, organic greens, bleu cheese, tomato, dried cranberries, red onion, choice of dressing, topped with bacon.

Shrimp Salad / \$13 Organic greens, tomato, cucumber, red onion, avocado, bay shrimp.

Wedge Salad / \$10 Iceberg wedge salad, blue cheese dressing, bacon, tomato, avocado.

Beer Battered French Fries or Tots / Side \$3 or Basket \$7

Sweet Potato Fries / Side \$4 or Basket \$8

Basket of Onion Rings / \$8

HOT & COLD SANDWICHES

- Cod Sandwich / \$13** Seasoned & grilled cod filet, tomato, pickle, red onion, organic spinach, aioli on a roll.
- Tri-Tip Melt / \$14** Smoked tri-tip, sauteed red & green bell pepper, onion & mushroom, gouda, wasabi mayo, hoagie.
- Tuna Melt / \$14** Smoked albacore tuna, hint of jalapeno, onion, garlic, swiss, tomato, avocado, sourdough bread.
- The Reuben/ \$14** Corned beef, swiss, sauerkraut, house thousand island, rye bread.
- French Dip / \$15** Thinly sliced smoked angus choice steak, grilled onions, swiss, ciabatta hoagie and au jus.
- Pulled Pork / \$10** Smoked pulled pork on a tolera roll. **Add coleslaw for \$3.**
- B.L.T. / \$10** Bacon, lettuce, tomato, aioli. **Add avocado for \$3.**
- Bistro Turkey Club / \$14** Turkey, bacon, ham, tomato, lettuce, onion, avocado, aioli, white cheddar, sourdough.
- Veggie Melt / \$11** Onion, mushroom, red & green bell pepper, green chiles, tomato, avocado, provolone, aioli, hoagie.

QUESADILLAS ~ SERVED FOR LUNCH ONLY until 4 pm

- Portside Quesadilla / \$13** Choice of Tri Tip, Pork or Chicken, cheddar jack, sauteed red bell pepper, green chiles, onion, mushrooms, side of sour cream and salsa.
- BBQ Pulled Pork Quesadilla / \$13** Smoked pork, cheddar jack, sauteed onion, bacon, BBQ sauce, side of sour cream.
- Sauteed Veggie Quesadilla / \$12** Green & red bell pepper, spinach, tomato, mushroom, onion, green chiles, cheddar jack, side of sour cream & salsa.

DESSERTS

- Carrot Cake / \$6** Our signature dessert topped with vanilla cream cheese frosting, whipped cream & caramel sauce.
- Brownie / \$6** Topped with vanilla cream cheese frosting & chocolate sauce.
- Coffee Cake / \$6** Fresh baked coffee cake.
- Blueberry Cake & Lemon Glaze / \$6**

BEVERAGES

- Fountain Drinks ~ Small \$2 / Large \$3 NO REFILLS**
- Dr. Pepper, Root Beer, Dt Pepsi, Pepsi, Sierra Mist, Mt. Dew, Lemonade, Iced Tea. **No Refills.**
- Water is provided only upon request. \$.25 charge.**
- Oregon Rain Bottled Water 34 oz / \$3**
- Strawberry Lemonade ~ Non-Alcoholic Small \$3 / Large \$4**

BEER, CIDER, SELTZER

On Draft - Pint \$6 / 20oz \$8

- BUOY IPA
Astoria Strawberry Blonde
Black Currant Cider
Reuben Pilsner
Dark Reuben - 1/2 Black Current Cider, 1/2 Reuben Pilsner

Cans & Bottles

- Coors \$3
Corona \$4
Bud Light \$3
Dead Guy Ale \$4
Widmer Hef \$3.50
Fort George Vortex IPA \$6
Fort George Cathedral Tree Pilsner \$6
Fort George Skies of Wonder Imperial IPA \$6
Fort George Jealous Butcher Pilsner \$6

Cider & Seltzer

- Incline Marionberry \$5
Anthem Pear \$5
Suzie Organic Flavored Seltzer \$4 Ask for Flavors

WINE

- House Wine by the Glass / \$6**
Red Blend, Pinot Gris, Chardonnay
- Wine by the Can**
Surf Swim Chardonnay 8oz can / \$6

- Wine by the Bottle**
Please ask server for available options.

COCKTAILS

- Spiked Strawberry Lemonade \$8** Housemade strawberry puree, lemonade and vodka.
- Strawberry Margherita \$10** Classic margherita on the rocks with a strawberry puree.
- Bistro Blueberry Martini \$9** Muddled housemade blueberry sauce, aria gin, triple sec, lemonade, lime.



GARIBALDI
PORTSIDE
BISTRO

DUE TO LAST WEEKS CIRCUMSTANCES, ALCOHOL INVENTORY IS LOW. AVAILABE UNTIL SOLD OUT.

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