

10.15.20



**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
9:00 AM - 8:00 PM
LAST TAKE OUT
BETWEEN 6-7PM
SUN-TUES | CLOSED

OUR LUNCH MENU

Served from 11:30 to 4:00 p.m.

SPECIALS

Half Sandwich and Soup or Salad / \$10

Choice of BLT, Turkey Club, Grilled Cheese, Small Pulled Pork or Reuben. **Upgrade to Seafood Chowder for \$2.**

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 / \$14 Choice of Clam Strips or Popcorn shrimp, served with beer battered fries and choice of cocktail or tartar sauce.

PASTA

House Fettuccine Alfredo ~

Choice of Prawns / \$23 Smoked Chicken / \$18 Tri Tip / \$19 Plain / \$14

Served with garlic bread and a side salad.

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 spread, mixed greens and aioli.

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

911 Burger* / \$14 *The name of this burger implies, but some find this to be very hot, others can take the heat!* Pepperjack, 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 \$.50

Soup of the Day / Cup \$5 or Bowl \$7 Butternut Squash Soup. **Not Vegetarian.**

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.

Taco Salad / \$12 **For Dine In Only.** Fried taco shell, shredded lettuce, taco meat, black beans, sour cream, salsa, avocado shredded cheese and choice of dressing (optional). **Add a fried jalapeno for \$1.00.**

Shrimp Salad / \$14 Organic greens, tomato, cucumber, red onion, avocado spread, bay shrimp.

Signature Sides / Coleslaw \$3, BBQ Beans \$3

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 / \$14 Seasoned & grilled cod filet, tomato, pickle, red onion, organic spinach, aioli on a roll.

The Reuben/ \$14 Corned beef, swiss, sauerkraut, house thousand island, rye bread.

Tri-Tip Melt / \$14 Smoked tri-tip, sauteed red & green bell pepper, onion & mushroom, gouda, wasabi mayo, hoagie.

Pulled Pork / \$10 Smoked pulled pork on a tolera roll. **Add coleslaw for \$3.**

Bistro Turkey Club / \$14 Turkey, ham, bacon, tomato, lettuce, onion, avocado, aioli, white cheddar, sourdough.

Veggie Melt / \$11 Onion, mushroom, red & green bell pepper, green chiles, tomato, avocado spread, provolone, aioli, hoagie.

QUESADILLAS

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 and chocolate sauce.

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

Astoria Strawberry Blonde

Pelican Cream Ale

Public Coast Hazy IPA

Black Currant Cider

Fort George City of Dreams Citrus Pale Ale

BUOY IPA

Bud Light **Pint \$3 20 Oz \$5**

Cans & Bottles

Coors **\$3**

Bud Light **\$3**

Dead Guy Ale **\$4**

Widmer Hef **\$3.50**

PB & Choc Stout **\$5**

Fort George Vortex IPA **\$6**

Fort George Cathedral Tree Pilsner **\$6**

Fort George Fanzine IPA **\$6**

Pfriem IPA **\$6**

Cider & Seltzer

Incline Marionberry **\$5**

Anthem Pear **\$5**

Swift Pomogranate Cider **\$5**

Swift Pineapple Cider **\$5**

Suzie Organic Flavored Seltzer **\$4 Ask for Flavors**

WINE

House Wine by the Glass / \$6

Red Blend, Pinot Gris, Chardonnay

Wine by the Bottle

Charles & Charles Red Blend / \$18

Oak Flat Vineyards Red Blend / \$25

Chateau Bianca Dark Coast Red Blend / \$30

Four Graces Pinot Noir / \$25

Whole Cluster Pinot Noir / \$24

Montinore Estate Reisling / \$22

Apolloni Pinot Grigio / \$21

Crystal Visions Pinot Noir Rose / \$22

Coopers Hall Urban Winery, Willamette Valley 500 ml / \$16

Cascadia White, Rose or Pinot Noir

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.



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