

11/19/2020



**GARIBALDI
PORTSIDE
BISTRO**

SPECIAL TAKE-OUT HOURS
WED - SAT
12 PM - LAST CALL 7:00 PM
SUN-TUES | CLOSED

TEL: 503.842.9148
portsidebistro.com

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

PORTSIDE PICKUP MENU | 503-842-9148

DINNERS FOR TWO | Each dinner for two comes with a dessert to share.

Pulled Pork for Two / \$25 Two sandwiches, house bbq sauce, and two sides of coleslaw.

House Chicken Fettuccine Alfredo for Two / \$34

Served with fresh baked rolls, garlic butter, two side salads. *SERVED AFTER 4:00 PM, WED - SAT.*

Fried Chicken Dinner for Two / \$26 Fried chicken breast, two side salads, beer battered fries, rolls.

SPECIALS

Wet Ribs / \$8 Four pork ribs tossed in your choice of sauce, Classic BBQ or Buffalo.

Served with blue cheese, celery and carrot sticks.

Chicken Wings / \$10 Eight smoked chicken wings tossed in your choice of sauce, Classic BBQ or Buffalo.

Served with bleu cheese and carrot, celery sticks.

Teriyaki Baby Back Ribs / \$25 Full rack of baby back ribs marinated in our house teriyaki sauce, served with mac salad, white rice, and lightly grilled cabbage, carrots and onions. *Great for one to two people.*

ENTREES & PASTA

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.

Half Smoked Chicken / \$16 Served with Texas Toast and choice of two sides: Coleslaw, Side Salad, Tots, or Fries.

House Fettuccine Alfredo ~ Choice of Prawns / \$23 Chicken / \$18 Plain / \$14

Served with a roll and a side salad.

Teriyaki Chicken Yakisoba / \$14 Marinated chicken, yakisoba noodles tossed in house teriyaki sauce with cabbage, carrot and onion. *This dish has a mild to moderate spice.*

BURGERS | *Burgers may have some pink. Go bunless or Gluten Free. Sub Vegan Patty.

Hamburger* / \$11 Lettuce, tomato, onion, pickle, aioli.

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

Bacon Bleu Burger* / \$15 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.

HOT & COLD SANDWICHES

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

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

Open Faced Smoked Turkey and Mashed Potato / \$14 Smoked turkey breast, mashed potatoes, housemade gravy, white bread.

SALADS & SIDES | Extra Dressing for \$1.

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.

Signature Side Tangy and Sweet Coleslaw / \$3

French Fries or Tots / Side \$3

DESSERTS | Available until sold out.

Carrot Cake / \$6 Our signature dessert topped with vanilla cream cheese frosting, whipped cream & caramel sauce.

Brownie / \$6 Topped with cream cheese frosting, whipped cream and chocolate sauce.

BEVERAGES | No Refills

Fountain Drinks / SM \$2 or LG \$3 Dr. Pepper, Root Beer, Dt Pepsi, Pepsi, Sierra Mist, Mt. Dew, Lemonade, Iced Tea.

Strawberry Lemonade ~ Non-Alcoholic Small \$3 / Large \$4

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

BEER, CIDER & WINE TO-GO

Alcohol inventory may change as we sell out of items.

BEER AND CIDER

Growler Fill 64 oz - \$14

Astoria Strawberry Blonde
Pelican Cream Ale
Public Coast Hazy IPA
Black Currant Cider
Fort George Crysknife IPA
BUOY IPA
Bud Light / \$10

Fort George Sampler Four Pack / \$14

Fort George Vortex IPA
Fort George Cathedral Tree Pilsner
Fort George Cavatica Stout

Cans & Bottles

Coors \$2
Michelob Ultra \$2
Budweiser \$2
Corona \$3
Stella \$3
Widmer Hef \$3
Fort George Vortex IPA \$4
Fort George Cathedral Tree Pilsner \$4
Fort George Cavatica \$4
Pfriem IPA \$4

Cider & Seltzer

Incline Marionberry \$4
Anthem Pear \$4
Swift Pomogranate Cider \$4
Swift Pineapple Cider \$4
Suzie Organic Flavored Seltzer \$3 *Ask for Flavors*
Truly Hard Seltzer \$2 *Ask for Flavors*

WINE SINGLE SERVE

Surf and Swim Chardonnay \$3

WINE BY THE BOTTLE

Charles & Charles Red Blend \$15
Chateau Biance Dark Coast Red Blend \$20
Oak Flats Grenache Red Blend \$18
Apolloni Pinot Grigio \$15
Crystal Visions Pinot Noir Rose \$18
Landmass Sparkling Wine \$18
Coopers Hall Urban Winery, Willamette Valley 500 ml \$12
Cascadia White, Rose or Pinot Noir



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