

05.01.21  
Items are subject  
to change.



## 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 LUNCH MENU

Served from 11:30 to 4:00  
GLUTEN FREE = G.F. / VEGETARIAN = VG. / SEAFOOD = SF.

## APPETIZERS

**Fried Pickles / \$8** Housebreaded and deep fried dill pickle chips. *vg.*

## SPECIALS

**Chicken Club Salad / \$14** Smoked chicken breast, hardboiled egg, grape tomato, cucumber, red onion, shredded cheese and bacon bits over mixed greens.

**Brisket Deluxe / \$18** Half pound brisket, half pound pulled pork, bbq sauce, provolone, onion, pickle on a bun.

**Smoked Onion Bacon Jam & Garlic Cheese Curd Burger / \$14** Smoked onion bacon jam, garlic cheese curds, pickled jalapenos, lettuce, tomato, onion and house sauce.

**Brisket Tots / \$16** Coin tots, topped with smoked brisket, cheddar jack cheese, green onion, bacon, chipotle ranch, bbq sauce. *Great as entree or an appetizer.*

## ENTREES

**Pork Tots / \$16** Coin tots, topped with smoked brisket, cheddar jack cheese, green onion, bacon, chipotle ranch, bbq sauce. *Great as entree or an appetizer.*

**Clamstrips / \$16 Choice of** Clamstrips served with beer battered fries, cocktail and tartar sauce. *sf.*

**Popcorn Shrimp / \$16** Popcorn shrimp, served with beer battered fries, cocktail and tartar sauce. *sf.*

**House Fettuccine Alfredo\* ~ Prawns / \$23 sf. Salmon / \$23 sf. Smoked Chicken / \$18 Tri Tip / \$19 vg.** Served with focaccia bread and a side salad.

**Seafood Alfredo\* / \$28** Steamer clams, cod and prawns. Served with focaccia bread and a side salad. *sf.*

**Teriyaki Chicken Yakisoba / \$16** Marinated chicken, yakisoba noodles tossed in house teriyaki sauce with cabbage, carrot and onion. This dish has a mild to moderate spice.

## SMOKED RIBS

**Half Rack / \$21 or Full Rack / \$34**

Served with focaccia bread and choice of two sides: Baked Beans, Coleslaw, Seasonal Vegetables, Side Salad, Tots or Beer Battered Fries.

## HANDPRESSED BURGERS

**\*Burgers may have some pink. Go bunless or gluten free. Substitute a vegan patty.**

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

**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, house sauce.

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

**Habanero Mango Burger\* / \$16** Avocado spread, lettuce, tomato, red onion, pepperjack, house sauce, habanero mango sauce.

## SOUPS, SALADS & SIDES

**Extra Dressing for \$.50 and up.**

**Soup of the Day / Cup \$5 or Bowl \$7**

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

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

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

**Signature Sides / Coleslaw \$3, BBQ Beans \$3, Seasonal Vegetables \$4**

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

**Coin Tots / Side \$3 or Basket \$7 g.f.**

**Sweet Potato Fries / Side \$4 or Basket \$8 g.f.**

**Basket of Onion Rings / \$8**

## HOT SANDWICHES

**Half Sandwich and Soup or Salad / \$12** Choice of Reuben, Grilled Cheese, BLT or Small Pulled Pork. Served with a side salad or cup of daily soup. **Upgrade to Seafood Chowder for \$2.**

**Chicken Pesto Melt / \$14** Shredded smoked chicken breast, sundried tomatoes, provolone, red onion, capers, basil pesto, sourdough.

**Cod Sandwich\* / \$14** Seasoned & grilled cod, tomato, red onion, shredded lettuce, tartar sauce on a roll. *sf.*

**The Reuben / \$15** Smoked corned beef, swiss, sauerkraut, house thousand island, rye bread.

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

**Prime Rib French Dip / \$16** Smoked prime rib, horseradish aioli, onions, mushrooms, swiss cheese, au jus, on a hoagie.

**B.L.T.\* / \$12** Bacon, lettuce, tomato, house sauce. **Add avocado spread for \$3.**

**Chicken Burger / \$15** Smoked chicken, bacon, avocado spread, organic greens, onion, chipotle mayo, white cheddar, focaccia bun.

**Veggie Melt / \$11** Onion, mushroom, red & green bell pepper, green chiles, tomato, avocado spread, provolone, house sauce, hoagie. **vg. Add sliced prime rib for \$5.**

## DESSERTS

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

**Brownie / \$6** Topped with vanilla cream cheese frosting and chocolate sauce.

## BEVERAGES

**Fountain Drinks / \$3** Dr. Pepper, Rootbeer, Dt Pepsi, Pepsi, Sierra Mist, Mt. Dew, Lemonade, Iced Tea. **Free Refills.**

**Strawberry Lemonade ~ Non-Alcoholic / \$4** Housemade strawberry puree, lemonade and ice. **No Refills.**

**Water provided upon request.**

## BEER, CIDER, SELTZER

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

Astoria Strawberry Blonde

Pelican Cream Ale

BUOY IPA

Fort George Fanzine

Public Coast Hazy IPA

Reuben Pilsner

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

### Cans & Bottles

Michelob Ultra \$3

Coors Light \$3

Stella \$4

Corona \$4

Budweiser \$3

Widmer Hef \$3.50

Fort George Cavatica Stout \$6

Fort George Vortex IPA \$6

Cock and Bull Ginger Beer (Non-Alcoholic) \$4

### Cider & Seltzer

Incline Marionberry \$5

Anthem Pear \$5

Swift Pomegranate Cider \$5

Swift Melonge Cider \$5

Swift Pineapple Cider \$5

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

Truly Flavored Seltzer \$3 **Ask for Flavors**

## COCKTAILS

**Spiked Strawberry Lemonade / \$9** Housemade strawberry sauce, triple sec, fresh lime, lemonade and vodka.

**Mojito with Housemint / \$8** white rum, sugar, lime juice, soda water, and house grown mint.

**Bistro Blueberry Martini / \$10** Muddled housemade blueberry sauce, aria gin, triple sec, lemonade, lime.

**Bistro Rosemary Gin Fizz \$12** Empress gin, fresh squeezed lemon juice, rosemary simple syrup, soda water, fresh rosemary sprig.

## WINE

### House Wine by the Glass / \$6

Red Blend, Pinot Gris, Chardonnay

### Featured Wine

#### Acrobat Pinot Gris / Glass \$8 Bottle \$24

Bright, crisp flavors with highlights of Asian pear and ripe cantaloupe. Following the nose are flavors of fresh pear and Fuji apple.

#### Acrobat Chardonnay / Glass \$8 Bottle \$24

Notes ranging from peach and key lime to gooseberry and dried apricot. Clean and refined layers of nectarine, pineapple, and honeydew on the mid-palate.

#### Acrobat Pinot Noir Rose / Glass \$8 Bottle \$24

Beautiful, vibrant hue of pale pink. Exudes fresh cut strawberries with a soft touch of floral. Bright flavors of fresh strawberries and juicy pears, with a clean acidity.

#### Acrobat Pinot Noir / Glass \$9 Bottle \$26

Garnet-colored center with bright ruby edges. Fruit-forward aromas of bright Bing cherry and raspberries, with hints of cinnamon and baking spices.

### Wine by the Bottle

Charles and Charles Red Blend \$18

Oak Flat Vineyards Red Blend \$25

Chateau Bianca Dark Coast Red Blend \$30

Montinore Estate Reisling \$22

Apolloni Pinot Grigio \$21

Crystal Visions Pinot Noir Rose \$22

Land Mass Sparking Wine \$18

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

*Pinot Noir or Pinot Noir Rose*

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