

Week of 05.01.21
Items 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

TONIGHT'S DINNER MENU

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

APPETIZERS

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

ENTREES

Clamstrips / \$16 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.*

Grilled Flat Iron Steak* / \$24 Grilled and seasoned flat iron steak, seasoned vegetables, baby red potatoes. Served with focaccia bread and a side salad.

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

PASTA

House Fettuccine Alfredo*

Choice of Salmon / \$23 s.f. Prawns / \$23 sf. Chicken / \$18 Tri Tip / \$19 Plain / \$14 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.

SOUPS, SALADS & SIDES

Extra Dressing for \$.50 and up.

Seafood Chowder / Cup \$6 or Bowl \$8 Clams, cod, shrimp, 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, 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.

HOT SANDWICHES

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.

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

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

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

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

BURGERS

***Burgers may have some pink. Add bacon for \$3. 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, 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.

DESSERTS

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

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

BEVERAGES

Fountain Drinks / \$3 Dt Pepsi, Rootbeer, 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
Fort George Fanzine
Public Coast Hazy IPA
Reuben Pilsner
BUOY IPA
Swift Mac Apple Cider
Bud Light **Pint \$3 20 Oz \$5**

Cans & Bottles

Michelob Ultra **\$3or**
Coors Light **\$3**
Corona **\$4**
Budweiser **\$3**
Widmer Hef **\$3.50**
Fort George Cavatica t Ge**\$6**
Fort George Vortex IPA **\$6**
Fort George Quick Wit **\$4**
Cock and Bull Ginger Beer (Non-Alcoholic) **\$4**

Cider & Seltzer

Incline Marionberry **\$5**
Anthem Pear **\$5**
Swift Pomegranate Cider **\$5**
Swift Pineapple Cider **\$5**
Swift Melonge Cider **\$5**
Suzie Organic Flavored Seltzer **\$4 Ask for flavors**
Truly Spiked Seltzer **\$3 Ask for flavors.**

COCKTAILS

Spiked Strawberry Lemonade / \$8 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

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**
Flavors available Pinot Noir or Pinot Noir Rose

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