

SPECIAL MENU
ALL DAY 7.17.21



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.

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

*We are unable to split items but can provide additional plates.
ADD EXTRA SAUCE FOR \$0.50 and up.

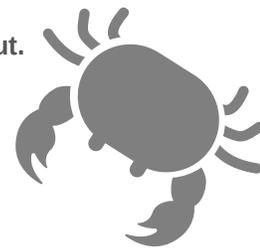
TEL: 503.842.9148
portsidebistro.com



HOURS OF OPERATION
11:30 AM - 7:00 PM
TAKE OUT DEPENDENT UPON
KITCHEN CAPACITY
SUN-TUES | CLOSED

SEAFOOD TAKEOVER MENU

Items available until we run out.



APPETIZERS

Oyster Shooters* / \$3 each Oysters served with housemade cocktail sauce.

SPECIALS

Steamer Clams* / \$16 1 lb Steamer clams sauteed in an garlic wine sauce. Served with housemade foccaccia.

Halibut Ceviche* / \$21 Served with house fried tortilla chips.

Peel and Eat Boiled Shrimp* / \$21 One pound shrimp, corn, potatoes & sausage seasoned in Louisiana spice. *Add Half Crab / \$10*

SEAFOOD DISHES

Add Focaccia Bread for \$1. Extra Dressing for \$.50

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

Clamstrips / \$16 Served with beer battered fries, cocktail and tartar sauce.

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

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

Shrimp Salad / \$15 Organic greens, tomato, cucumber, red onion, avocado, bay shrimp.

Oyster Po' Boy* / \$16 Fried oysters, slaw, pickles and remoulade.

Fried Soft Shell Crab Sandwich* / \$18 Served with lettuce, tomato, pickle and remoulade on a bun.

Seared Wild King Salmon / \$28 Potato puree, corn, cherry tomatoes, asparagus and a watermelon radish slaw.

PASTA

House Fettuccine Alfredo* ~

Prawns / \$24 Salmon / \$24 Chicken / \$18 Veggie / \$17 Plain / \$14

Served with focaccia bread and a side salad.

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

FOR THE MEAT EATERS

*Burgers may have some pink. Add bacon for \$3. Go bunless or gluten free.

Substitute a vegan patty. Add housemade bacon jam for \$2.

Pork Tots / \$15 Coin tots, topped with smoked pork, cheddar jack cheese, green onion, bacon, chipotle ranch, bbq sauce. *Great as entree or appetizer for two.*

Prime Rib Bleu / \$16 Smoked prime rib, mixed greens, bleu cheese, tomato, dried cranberries, red onion, choice of dressing, topped with bacon.

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

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, mixed greens and aioli.

Pulled Pork / \$12 Smoked pulled pork on a bun. *Add coleslaw for \$3.*

SIDES

Seasoned Boiled Potatoes / \$10 Served with corn and sausage. *This is cooked with seafood.*

Coleslaw / \$3

Seasonal Veggies / \$4

Beer Battered French Fries / \$3

Coin Tots / \$3

Sweet Potato Fries / \$7

DESSERTS - Available until we run out.

Carrot Cake / \$7 Our signature dessert with vanilla cream cheese frosting, whipped cream & caramel sauce.

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

Boysenberry Pie / \$8 Personal sized boysenberry pie. Served with vanilla ice cream and a berry compote.

Cookies / \$3 each Please ask server for available options.

Please see our dessert case for other fresh baked treats, foccaccia bread and other baked goods.

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 3-Way IPA

Public Coast Hazy IPA

Pfriem Pilsner

BUOY IPA

Finn River Black Currant Cider

Bud Light **Pint \$4 20 Oz \$5**

Cans & Bottles

Michelob Ultra \$3

Coors Light \$3

Corona \$4

Budweiser \$3

Widmer Hef \$3.50

Fort George Cavatica Stout \$8

Fort George Vortex IPA \$8

Fort George Quick Wit \$4

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

Cider & Seltzer

Incline Marionberry \$6

Anthem Pear \$6

Swift Cider \$6 Ask for flavors

Truly Spiked Seltzer \$4 Ask for flavors.

COCKTAILS

Spiked Strawberry Lemonade / \$10 Housemade strawberry sauce, triple sec, fresh lime, lemonade and vodka.

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.

Bloody Mary / \$ 10 Vodka in our house bloody mary mix.

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 Biance 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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