

05.13.2022  
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.

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

\*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 MENU

GLUTEN FREE = G.F.\* / VEGETARIAN = VG. / SEAFOOD = SF.

\*When possible we offer limited gluten free substitutions however our kitchen is not a gluten free facility.  
Items may be prepared on the same surface as gluten.

## SPECIALS

**Garlic Cheese Curds Appetizer / \$12** Served with chipotle ranch.

**Chicken Tropical Salad / \$16** Spring mix, mandarin oranges, pineapple chunks, raisins, shredded cheddar, crushed almonds, marinated chicken breast with housemade poppyseed dressing.

**Smoked Pork Shoulder Sandwich / \$16** Red onions, spinach, jalapeno, fire roasted tomatoes, white cheddar, aioli on ciabatta.

**Peel and Eat Shrimp Boil / \$25 AVAILABLE AFTER 4:00 PM** One pound shrimp, corn, potatoes and sausage seasoned in Louisiana spice.

**Crab Mac & Cheese / \$31** Served with grated parmesan and housemade focaccia bread.

## ENTREES

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

**Clam Strips / \$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.**

**House Fettuccine Alfredo\* ~**

**Shrimp / \$24 sf. Smoked Chicken / \$21 Veggie / \$17 vg. Plain / \$14 vg.**

Served with focaccia bread and a side salad.

**Seafood Alfredo\* / \$31** Scallops, rockfish and shrimp. Served with focaccia bread and a side salad. **sf.**

## SMOKED RIBS Available after 4 pm

**Half Rack / \$26 or Full Rack / \$38**

Served with Housemade Focaccia Bread, side of BBQ sauce, and choice of two sides: Coleslaw, BBQ Beans, Seasonal Veggies, Side Salad, French Fries or Tots.

## HANDPRESSED BURGERS

**\*Burgers may have some pink.**

**Add bacon for \$3. Substitute a vegan patty. Add housemade bacon jam for \$3.**

**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.

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

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

## SOUPS, SALADS & SIDES

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

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

**Shrimp Salad / \$16** Organic greens, tomato, cucumber, red onion, avocado spread, bay shrimp. **sf.**

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

**Signature Sides / Coleslaw \$3, BBQ Beans \$4, Seasonal Vegetables \$4, Side Salad \$6**

**Beer Battered French Fries / Side \$4**

**Sweet Potato Fries / Side \$7**

**Tots / \$4 g.f.**

## HOT SANDWICHES

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

**The Reuben / \$16** Smoked corned beef, swiss, sauerkraut, house thousand island, rye bread.

**Prime Rib French Dip / \$16** Smoked prime rib, horseradish aioli, mushrooms, onions, swiss cheese, au jus, on a 6" hoagie.

**Bistro Turkey Club / \$15 AVAILABLE UNTIL 4 PM.** Smoked turkey, ham, bacon, tomato, lettuce, onion, avocado spread, house sauce, white cheddar on ciabatta.

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

**Chicken Burger / \$16** Smoked chicken, bacon, avocado spread, spinach, onion, chipotle mayo, white cheddar, on ciabatta.

**New Veggie Melt / \$12** Grilled zucchini, tomato, marinated mushrooms, pesto aioli, spinach, provolone cheese, and romesco. **vg.**

## DESSERTS & BAKED GOODS

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

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

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

## 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 Magnetic Fields IPA

Public Coast Hazy IPA

Pfriem Pilsner

Finn River Black Currant Cider

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

### Cans & Bottles

Michelob Ultra \$3

Stella \$5

Corona \$4 *When Available*

Budweiser \$4

Widmer Hef \$5

Drop Top Widmer Hef \$5

Pelican Export Stout \$5

Fort George Cavitica Stout \$8

Fort George Vortex IPA \$8

Heineken 00 Non Alcoholic \$5

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

### Cider & Seltzer

Incline Marionberry \$6

Anthem Pear \$6

Swift Cider \$6 **Ask for Flavors**

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

## 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.

### Wine by the Bottle

Oak Flat Vineyards Red Blend \$25

Chateau Bianca Dark Coast Red Blend \$30

Apolloni Pinot Grigio \$21

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

*Pinot Noir Rose or White Blend*

## SIGNATURE COCKTAILS / AVAILABLE AFTER 4 PM

**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, garnished with fresh house grown rosemary.



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