

08.09.2022

Items are subject to change.



GARIBALDI PORTSIDE BISTRO

What makes our bistro different? For us, it's about the food and the people we serve. We specialize in smoked meats by adding a refined twist on classic 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 / \$13 Served with chipotle ranch.

Oyster Shooters / \$3 Served with house cocktail sauce.

Peel and Eat Shrimp Boil / \$26 Available after 4:00 PM & all-day Saturday One pound shrimp, corn, potatoes and sausage seasoned in Louisiana spice.

Steamer Clams / \$19 Available Friday after 4:00 PM & All-Day Saturday White wine garlic butter, topped with parmesan cheese, green onions, parsley, served with focaccia bread.

Wet Ribs / \$12 Four house smoked ribs tossed in BBQ sauce, served with carrots and celery with ranch dressing.

ENTREES

Pork Tots / \$16 Coin tots, topped with smoked pork, cheddar jack cheese sauce, green onion, bacon, chipotle ranch, BBQ sauce.

BBQ Pork Quesadilla / \$14 Smoked pork, bacon, grilled onions, cheddar jack, BBQ sauce, side of sour cream.

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* ~ Seafood / \$31 sf. Scallops, rockfish, shrimp **Shrimp / \$26 sf.**

Smoked Chicken / \$24 Veggie / \$18 vg. Plain / \$16 vg.

Served with focaccia bread and a side salad.

Creamy Pesto Penne / Penne pasta tossed in a creamy pesto alfredo sauce with grilled chicken, fire roasted bell peppers and spinach. Topped with parmesan and ricotta cheeses. **Shrimp / \$26 sf. Smoked Chicken / \$24**

HANDPRESSED BURGERS

***Burgers may have some pink. Add bacon for \$4. Substitute a vegan patty. Add house made bacon jam for \$3.**

All burgers are served with house fried kettle chips unless upgraded to fries.

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

Bacon Bleu Burger* / \$16 Bleu cheese, bacon, tomato, lettuce, onion, house sauce.

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

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

The Big G* / \$18 Bacon, pulled pork, ham, two fried eggs, red onion, provolone, tomato, pickle, aioli.

SOUPS, SALADS & SIDES

Seafood Chowder / Cup \$7 or Bowl \$9 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 Salad / \$17 Smoked prime rib, organic greens, bleu cheese, tomato, dried cranberries, red onion, choice of dressing, topped with bacon.

Chicken Caesar Salad / \$16 Romaine lettuce, shredded parmesan cheese, house-made focaccia croutons topped with seasoned grilled chicken with side of Caesar dressing.

Signature Sides / Coleslaw \$4, Seasonal Vegetables \$6, Side Salad \$6

Beer Battered French Fries / Side \$5 Tots / \$5 g.f. Sweet Potato Fries / Side \$8

WRAPS

All wraps are served with house fried kettle chips unless upgraded to fries. Wrapped in your choice of tortilla: garlic and herb, spinach or red chipotle.

Mediterranean / \$14 Fire roasted bell pepper, spinach, tomato, red onion, mushrooms, avocado spread, cream cheese and honey mustard.

Chicken Pesto / \$14 Grilled or fried chicken, spinach, provolone cheese, tossed in pesto.

Chicken Ceasar / \$14 Grilled or fried chicken, romaine, parmesan cheese tossed in Ceasar dressing.

HOT SANDWICHES

All sandwiches are served with house fried kettle chips unless upgraded to fries.

Pulled Pork / \$13 Smoked pulled pork on a bun. Add coleslaw for \$4.

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, au jus, on a 6" hoagie.

B.L.T.* / \$13 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.

Veggie Melt / \$14 Grilled zucchini, tomato, marinated mushrooms, pesto aioli, spinach, provolone cheese, and romesco. vg

DESSERTS & BAKED GOODS

Signature Carrot Cake / \$8 Our signature dessert, vanilla cream cheese frosting, whipped cream & caramel sauce.

Brownie / \$7 Fudge brownie with vanilla cream cheese frosting and chocolate sauce.

Oregon Berry Poundcake / \$8 Poundcake topped with house made local berry sauce, brown sugar whipped cream and fresh mint.

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

BEVERAGES

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

Strawberry Lemonade ~ Non-Alcoholic / \$4 House made strawberry puree, lemonade and ice.

Water provided upon request.

BEER, CIDER, SELTZER

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

Astoria Strawberry Blonde

Pelican Cream Ale

Newport Brewing Guardian Hazy Pale

Fort George IPA **Rotating Seasonal**

Public Coast Hazy IPA

Pfriem Pilsner

Teton Cider **Rotating Seasonal**

Bud Light **Pint \$5 20 Oz \$6**

Cans & Bottles

Michelob Ultra \$3

Stella \$5

Corona \$4 *When Available*

Budweiser \$4

Coors Light \$4

Widmer Hef \$5

Widmer Drop Top \$5

Pelican Export Stout \$5

Fort George Cavatica Stout \$8

Fort George Vortex/Three Way 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 **Rotating Seasonal**

Truly Flavored Seltzer \$4 **Rotating Seasonal**

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 Biance 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

Spiked Strawberry Lemonade / \$13 Housemade strawberry sauce, triple sec, fresh lime, lemonade and vodka.

Bistro Blueberry Martini / \$13 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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