



APPETIZERS

Oyster Shooters / \$3 ea Oyster shooter served with house-made tequila cocktail sauce and lemon wedge. *sf. gf.*

Garlic Cheese Curds / \$13 Garlic cheese curds served with side of house chipotle ranch. *vg.*

Onion Rings / \$13 Breaded onion rings served with side of house chipotle ranch. *vg.*

Garlic Cheese Fries / \$12 Fries tossed in garlic, parm, house seasoning and parsley.

Fried Pickle Chips / \$12 Breaded and fried dill pickle chip served with a jalapeno ranch dressing.

Spicy Boom Boom Shrimp / \$18 Tempura battered shrimp tossed in house sweet chili sauce and served on wonton strips, crispy fried noodles, jalapenos and sweet peppers.

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

Brisket Tots / \$18 Coin tots, topped with smoked brisket, cheddar jack cheese, green onion, bacon, chipotle ranch, BBQ sauce.

ENTREES

Wet Rib Basket / \$16 House-smoked spareribs in choice of house BBQ or house Buffalo sauce, served with celery and carrot and choice of fries or tots.

Three Tacos / Chicken \$14 Shrimp or Cod \$16
Choice of protein* served on corn tortillas with house crema, sweet and zesty pickled cabbage, smoky house salsa, and cotija cheese, garnished with cilantro, served with house fired tortilla chips and salsa.

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

Shoyu Poke Bowl / \$20 Ahi tuna chilled tossed in a tamari sauce and served with fresh dulce seaweed, sunomono cucumber, scallions, edamame, steamed rice and garnished with avocado and sesame seeds. *sf. gf. Great as an appetizer.*

Rib Dippers / \$18 House-smoked prime rib, caramelized onions, provolone cheese, and horseradish aioli, served on mini hoagie rolls (2), served with house fired kettle chips.

House Fettuccini Alfredo

House alfredo sauce, Texas toast and a side salad.

Roasted Chicken \$24

Blackened Shrimp \$26 sf.

Veggie \$18 vg.

Plain \$16 vg.

BURGERS

***BURGERS MAY HAVE SOME PINK.**

VEGAN PATTY AND GLUTEN FREE BUN AVAILABLE.

ALL BURGERS ARE SERVED WITH HOUSE KETTLE CHIPS UNLESS UPGRADED TO SIDE OF CHOICE.

Cheeseburger* / \$12 Choice of cheese, lettuce, tomato, onion, pickle, aioli. Cheese Options: Cheddar, pepperjack, Swiss, provolone.

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

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

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

9-1-1 Burger* / \$16 Spicy aioli, grilled fresh jalapenos, pepper jack, tomato, red onion, house Cajun seasoning and spring mix.

Add bacon for \$4.

ADD HOUSE MADE BACON JAM FOR \$3.

RIBS

RIBS SERVED THURSDAY, FRIDAY AND ALL SATURDAY

Half Rack \$26 / Full Rack \$36 *gf.*

St. Louis style house smoked pork ribs in a dry rub, served with side of house BBQ sauce, Texas toast and choice of two sides.

Sides Include: French Fries, Tater Tots, Waffle Cut Sweet Potato Fries (\$5 Upgrade), Seasonal Vegetables, Side Salad, Coleslaw.



TEL: 503.842.9148
portsidebistro.com

HOURS OF OPERATION
WED - FRI / 4:00 PM - 9:00 PM
SATURDAY / 11:30 AM - 9:00 PM
SUN-TUES | CLOSED

We are unable to split items but can provide additional plates. Checks cannot be split for parties of 8 or more. Thank you for understanding.
*When possible we offer gluten free substitutions however our kitchen is not a gluten free facility. Items may be prepared on the same surface as gluten.

ADD EXTRA SAUCE FOR \$0.50.

HOT SANDWICHES

ALL SANDWICHES ARE SERVED WITH HOUSE KETTLE CHIPS UNLESS UPGRADED TO SIDE OF CHOICE.

Brisket Deluxe / \$18 Quarter pound each of house smoked brisket and sliced pork loin, bacon, white cheddar cheese, grilled onions, pickles, aioli, house BBQ sauce on ciabatta bun.

Tri-Tip Melt / \$18 Tri-tip thinly shaved, red bell pepper, caramelized mushroom and onions, wasabi aioli, provolone cheese on grilled sourdough.

Blackened Shrimp Po Boy / \$18 Blackened shrimp, fried green tomatoes, lettuce, pickle, house remoulade sauce on a hoagie. *s.f.*

Cod Sandwich / \$18 Grilled cod filet, spinach, tomato, red onion, house tartar sauce on a bun.

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

B.L.T. / \$13 Bacon, lettuce, tomato, house sauce on sourdough. *Add avocado for \$3.*

Bistro Turkey Club / \$16 Smoked turkey, ham, bacon, tomato, lettuce, onion, avocado, house sauce, white cheddar on sourdough.

SEAFOOD

Oyster Shooters / \$3 ea Oyster shooter served with house-made tequila cocktail sauce and lemon wedge. *gf.*

Seafood Chowder / Cup \$10 or Bowl \$12 Clams, cod and shrimp with corn and potatoes in a cream base. Served with Texas toast.

Three Tacos / \$16 Shrimp or Cod

Choice of protein* served on corn tortillas with house crema, sweet and zesty pickled cabbage, smoky house salsa, and cotija cheese, garnished with cilantro, served with house fired tortilla chips and salsa.

Spicy Boom Boom Shrimp / \$18 Tempura battered shrimp tossed in house sweet chili sauce and served on wonton strips, crispy fried noodles, jalapenos and sweet peppers.

Shoyu Poke Bowl / \$20 Ahi tuna chilled tossed in a tamari sauce and served with fresh dulse seaweed, sunomono cucumber, scallions, edamame, steamed rice and garnished with avocado and sesame seeds. *sf. gf. Great as an appetizer.*

Blackened Shrimp Fettuccini Alfredo / \$26 House alfredo sauce, Texas toast and a side salad.

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

Blackened Shrimp Po Boy / \$18 Blackened shrimp, fried green tomatoes, lettuce, pickle, house remoulade sauce on a hoagie.

Cod Sandwich / \$18 Grilled cod filet, spinach, tomato, red onion, house tartar sauce on a bun. *s.f.*

SOUPS & SALADS

Seafood Chowder / Cup \$10 or Bowl \$12 Clams, cod and shrimp with corn and potatoes in a cream base. Served with Texas toast. *sf.*

Tropical Chicken Salad / \$16 Mixed greens, pineapple, mandarin oranges, strawberries, grapes, roasted chicken, shredded cheddar jack cheese, toasted almonds and poppyseed dressing. *gf.*

Bistro Cobb Salad / \$16 Fresh crispy romaine greens, bleu cheese, bacon bits, avocado, heirloom tomatoes, sliced boiled egg, with house poppyseed dressing. *Add chicken or shrimp for \$4.*

Prime Rib Bleu Salad / \$17 Smoked prime rib, organic greens, bleu cheese, heirloom tomato, dried cranberries, red onion, choice of dressing, topped with bacon. *gf.*

Dressing Choices: Ranch, Chipotle Ranch, Bleu Cheese, Caesar, 1000 Island, Honey Mustard, Blueberry Pomegranate, Balsamic Vinaigrette.

SIDES

FRIES, TOTS AND SWEET POTATO FRIES SERVED WITH COMPLIMENTARY DIPPING SAUCE OF CHOICE: RANCH, CHIPOTLE RANCH, BLUE CHEESE, HONEY MUSTARD OR 1,000 ISLAND.

French Fries / \$5

Waffle Cut Sweet Potato Fries / \$8

Tots / \$5 *gf.*

Seasonal Vegetables / \$6 *gf.*

Side Salad / \$7 *gf.*

Coleslaw / \$4 *gf.*

Texas Toast / \$3

BEVERAGES

Fountain Drinks / \$3 Free Refills

Dr. Pepper, Root beer, Dt Pepsi, Pepsi, Starry, Mt. Dew, Pineapple Cream Soda, Lemonade, Iced Tea.

Water available upon request.

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SUN-TUES | CLOSED


GARIBALDI
PORTSIDE
BISTRO