



**GARIBALDI
PORTSIDE
BISTRO**

APPS

- 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.*
- Chicken Wings / \$14** Choice of house sauce: BBQ, Buffalo, Garlic Parmesan. Served with a side of carrots and celery with ranch.
- Onion Rings / \$13** Breaded onion rings served with side of house chipotle ranch. *vg.*
- Pork Tots / \$16** Coin tots, topped with pulled pork, cheddar jack cheese, green onion, bacon, chipotle ranch, BBQ sauce.

WRAPS & QUESADILLAS

CHOICE OF WRAPS: WHEAT, TOMATO BASIL, SPINACH, GARLIC
SERVED WITH CHOICE OF SALAD, FRIES, TOTS.

QUESADILLAS AVAILABLE UNTIL 4:00 PM

CHOICE OF WRAPS: WHEAT, TOMATO BASIL, SPINACH, GARLIC
SERVED WITH CHOICE OF SALAD, FRIES, TOTS.

Cesar Wrap* / \$16 Choice of meat: Blackened Shrimp, Chicken or Tofu. Romaine, parmesan, tossed in Cesar dressing.

Prime Cheddar Wrap / \$16 Prime rib, onions, cheddar Jack cheese, bacon bits, lettuce, tomato and aioli.

Pesto Wrap* / \$16 Choice of meat: Blackened Shrimp, Chicken or Tofu. Red onions, spinach, provolone tossed in pesto.

Bistro Veggie Wrap / \$16 Cucumbers, mushroom, red onion, tomatoes, spinach, avocado spread, honey mustard, Swiss. *v.g.*

Portside Quesadilla / \$18 Tri-tip, cheddar Jack, roasted red peppers, green chiles, onions, mushrooms, side of sour cream.

BBQ Pork Quesadilla / \$18 Pork, BBQ Sauce, onions, bacon bits, cheddar Jack, side of sour cream.

HOT SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF SALAD, FRIES, TOTS.

Tri-Tip Melt / \$18 Tri-tip thinly shaved, red bell pepper, caramelized mushroom and onions, wasabi aioli, provolone cheese opened face on a 12" hoagie.

French Dip* / \$18 Sliced prime rib, Swiss, horseradish aioli, mushrooms, onion, house au jus, on a 12" hoagie.

Fried Shrimp Po Boy* / \$22 Fried shrimp, tomatoes, lettuce, pickle, and aioli on a 12" hoagie. *s.f.*

The Pig / \$15 Half lb. smoked BBQ pork, provolone, slaw, pickles, brioche bun.

The Reuben / \$18 Smoked corned beef, Swiss, sauerkraut, house thousand island, rye bread.

B.L.T. / \$15 Bacon, lettuce, tomato, house sauce on sourdough. *Add avocado spread for \$3.*

Bistro Turkey Club* / \$16 *Available until 4 pm.* Smoked turkey, ham, bacon, tomato, lettuce, onion, avocado, house sauce, white cheddar on sourdough.

SIDES

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

French Fries / \$6
Waffle Cut Sweet Potato Fries \$8
Tots / \$6 gf.
Seasonal Vegetables / \$6 gf.

Side Salad / \$7 gf.
Coleslaw / \$4 gf.
Garlic Bread / \$3

ADD EXTRA SAUCE FOR \$0.50.

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.

503-842-9148
HOURS OF OPERATION
WED - SAT / 11:30 PM - 8:00 PM
SUN-TUES | CLOSED



BURGERS

8 OZ PATTIES.

*BURGERS MAY HAVE SOME PINK.

VEGAN PATTY AND GLUTEN FREE BUN AVAILABLE.

ALL BURGERS ARE SERVED WITH CHOICE OF SALAD, FRIES OR TOTS.

Cheeseburger* / \$16 Choice of cheese, lettuce, tomato, onion, pickle, aioli. Cheese Options: Cheddar, pepperjack, Swiss, provolone, American.

Bacon Bleu Burger* / \$18 Bleu cheese, bacon, tomato, lettuce, onion, house sauce.

The Northwestern Burger* / \$18 White cheddar, BBQ pork, lettuce, tomato, bacon, onion rings, BBQ aioli.

Blueberry Goat Burger* / \$18 Goat cheese, bacon, blueberry sauce, tomato, red onion, avocado spread, organic greens and house sauce.

9-1-1 Burger* / \$18 Spicy aioli, grilled fresh jalapenos, pepper jack, tomato, red onion, house Cajun seasoning and spring mix on a sesame bun.

Add Avocado Spread \$3

Add bacon for \$4.

Extra Patty \$7

ADD HOUSE MADE BACON JAM FOR \$3.

ENTREES

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

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

ALFREDO SERVED AFTER 4:00 PM

House Fettuccini Alfredo

House alfredo sauce, artisan garlic bread and a side salad.

Grilled Chicken \$24

Blackened Shrimp \$26 *sf.*

Veggie \$18 *vg.*

Plain \$16 *vg.*

RIBS

RIBS SERVED THURSDAY, FRIDAY AFTER 4:00 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.

SOUPS & SALADS

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

Tropical Chicken Salad / \$16 Mixed greens, mixed fruit, grilled chicken, shredded cheddar jack cheese, toasted walnuts and poppyseed dressing. *gf.*

Prime Rib Bleu Salad / \$20 Smoked prime rib, organic greens, bleu cheese, tomatoes, dried cranberries, red onion, choice of dressing, topped with bacon. *gf.*

Cesar* / \$18 Choice of Chicken, Blackened Shrimp, Tofu. Romaine, parmesan, chopped eggs, red onions with garlic bread.

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

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.