



APPS

Oyster Shooters / \$3 each Oyster shooter served with house-made tequila cocktail sauce and lemon wedge. *sf. gf.*
Garlic Cheese Curds / \$14 Garlic cheese curds served with side of house chipotle ranch. *vg.*
Onion Rings / \$14 Breaded onion rings served with side of house chipotle ranch. *vg.*

QUESADILLAS

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

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.

*** QUESADILLAS ONLY AVAILABLE UNTIL 4:00PM ***

HOT SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF SALAD, FRIES OR TOTS.
ADD SIDE OF AU JUS \$2.

Tri-Tip Melt / \$21 Tri-tip thinly shaved, red bell pepper, caramelized mushroom and onions, wasabi aioli, provolone cheese opened face on a 12" hoagie and served with au jus.
Fried Shrimp Po Boy* / \$24 Fried shrimp, tomatoes, lettuce, pickle, and aioli on a 12" hoagie. *s.f.*
BBQ Pulled Pork / \$16 House smoked BBQ pulled pork, aioli, on a bun, and served with a side of slaw.
The Reuben / \$18 Smoked corned beef, Swiss, sauerkraut, house thousand island, rye bread.
B.L.T. / \$16 Bacon, lettuce, tomato, house sauce on sourdough. *Add avocado spread for \$3.*
Bistro Turkey Club* / \$18 AVAILABLE UNTIL 4:00PM. 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 / \$8
Waffle Cut Sweet Potato Fries \$10
Tots / \$8 *gf.*
Seasonal Vegetables / \$8 *gf.*

Side Salad / \$9 *gf.*
Coleslaw / \$5 *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

ALL BURGERS ARE SERVED WITH CHOICE OF SALAD, FRIES OR TOTS. **SUB SWEET POTATO FRIES FOR \$7.**

*BURGERS MAY HAVE SOME PINK.

VEGAN PATTY AND GLUTEN FREE BUN AVAILABLE.

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* / \$20 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, spring mix.

Habanero Mango Burger* / \$18 Avocado, lettuce, tomato, red onion, pepper jack, aioli, house habanero mango sauce.

Add Avocado Spread \$3 Add bacon for \$5 Extra Patty \$8 Add house made bacon jam for \$5

ENTREES

Wet Rib Basket / \$18 House-smoked spareribs in choice of house BBQ, house Buffalo sauce OR garlic parmesan sauce, served with celery and carrot and choice of fries or tots.

Popcorn Shrimp / \$18 Popcorn shrimp, served with fries, cocktail and tartar sauce. *sf.*

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. Also great as an appetizer.*

ALFREDO SERVED AFTER 4:00 PM, ALL DAY SATURDAY

House Fettuccini Alfredo

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

Choice of:

Grilled Chicken \$26

Blackened Shrimp \$28 *sf.*

Veggie \$20 *vg.*

Plain \$17 *vg.*

SOUPS & SALADS

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.

Seafood Chowder* / Cup \$10 or Bowl \$14 Clams, cod, shrimp, corn, potatoes in a cream base. Served with garlic bread. *sf.*

Tropical Chicken Salad / \$18 Mixed greens, mixed fruit, grilled chicken, shredded cheddar jack cheese, toasted almonds and poppyseed dressing.

Tri-Tip Bleu Salad / \$20 Smoked Tri-Tip, organic greens, bleu cheese, tomatoes, dried cranberries, red onion, choice of dressing, topped with bacon. *gf.*

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

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

BEVERAGES

Fountain Drinks / \$4 Free Refills

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

Water available upon request.