

FOOD

SMALL PLATE

Cheese and Bread (v) 12.5

one of each from our daily list, fresh fruit, artisan bread, pickled onion

Bread & Butter (v) 3

artisan bread, herbed compound butter

Beer Cheese Soup (v) 4 / 6

house special cheese blend, *Portland Ale*, crouton

Daily Soup 4.5 / 6.5

check our daily list or ask your server

Pimento Cheese with Salt & Herb Bagel Chips (v) 4

Baked Brie (v) 8

pairing: Kriek

double cream brie, puff pastry, fresh fruit, local honey

Pretzel & Beer Cheese (v) 6.5 extra pretzel 4.5

pairing: Cascade IPA

local pretzel, house beer cheese for dipping, special mustard

Bratwurst Plate 8

pairing: Barrel-aged Glass Mitten

beer poached pork bratwurst link, sauerkraut, special mustard

Pimento Cheese Oysters Rockefeller - starting Fridays, while supplies last 8

pairing: Sang Royal

two large fresh Tillamook Bay oysters with house pimento-bacon-arugula cheese. baked in shell

LARGE PLATE

House Reuben with Pork Loin Pastrami 11.5 Smoked Sockeye Salmon 12.5

pork pairing: Sang Royal / salmon pairing: Pêche Fumé

gruyere, house 1000 island, sauerkraut, artisan brioche

Smoked NW Albacore Tuna Melt 12.5

pairing: Tropical Embers

cheddar, gruyere, arugula, tomato, artisan brioche

Korean BBQ Sandwich with Smoked Pork Loin 11.5 Smoked Chicken 11.5 Vegetarian 8.5

pairing: Framblanc

daikon radish, carrot, cucumber, cilantro, spicy mayo, artisan roll

Kale Caesar Wrap 7 add smoked chicken 3 add smoked salmon 6.5 add pork pastrami 3

pairing: Vitis Noble

classic* or vegetarian dressing, kale, arugula, tomato, red onion, carrot, cucumber

Arugula Salad (v) 5 / 11 add smoked chicken 3 add smoked salmon 6.5

pairing: Crazy Navel

Honey Ginger Lime vinaigrette, crouton, tomato, red onion, cucumber, carrot

Kale Caesar Salad 4 / 9.5 add smoked chicken 3 add smoked salmon 6.5

pairing: Brunch Line

classic* or vegetarian dressing, crouton, parmesan, lemon

SWEETS

Honey Mama's Cacao-Nectar bar flight (v) 5

Dutch pairing: Apricot / Ginger Cardamom pairing: Sang Royal / Mayan Spice pairing: Pêche Fumé

Dutch, Ginger Cardamom, Mayan Spice

Sweet Pretzel (v) 5.5

pairing: Honey Ginger Lime

topped with sugar and cinnamon, served with spiced cream cheese frosting

Goat Cheese Crème Brûlée (v) 6

pairing: Primordial Noir

Norwegian caramelized goat cheese atop house blackberry Primordial Noir compote

SIDES

Bread (v+) 2

Cheese (gf) 3.5

Charcuterie (gf) 3.5

Smoked Sockeye Salmon (gf) 6.5

Pretzel (v+) 4.5

Bagel chips 2

Kitchen closes at 10pm Sunday-Thursday and 10:30pm Friday and Saturday

*NO SUBSTITUTIONS PLEASE (v) vegetarian (v+) vegan (gf) gluten free, * contains anchovy*

Consuming raw/undercooked foods can cause health issues. We use nut ingredients

4.11.2019