

FOOD

SMALL PLATE

Cheese and Bread (v) 12.5

one of each from our daily list, fresh fruit, Ken's Artisan bread, pickled onion

Bread & Butter (v) 3

Ken's 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

House Pimento Cheese with Spielman Everything Bagel Chips (v) 4

Baked Brie (v) 8

double cream brie, puff pastry, fresh fruit, Bee Local honey

pairing: Kriek

Pretzel & Beer Cheese (v) 6.5 extra pretzel 4.5

Fressen Bakery pretzel, house beer cheese for dipping, special mustard

pairing: Cascade IPA

Bratwurst Plate 8

house beer poached pork bratwurst link, sauerkraut, special mustard

pairing: Portland Ale

Hummus Plate 11

King Harvest hummus, warm pita, carrot, cucumber, daikon radish, kalamata olive, feta dip

pairing: Cuveé du Jongleur

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

two large fresh Pacific Northwest oysters with house pimento-bacon-arugula cheese. baked in shell

pairing: Sang Rouge

LARGE PLATE

House Reuben with Pork Loin Pastrami 11.5 Smoked Sockeye Salmon 12.5

gruyere, house 1000 island, sauerkraut, Fressen Bakery brioche

pork pairing: Bean to Barrel / salmon pairing: Rainbow project

Smoked NW Albacore Tuna Melt 12.5

cheddar, gruyere, arugula, tomato, Fressen Bakery brioche

pairing: Tropical Embers

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

daikon radish, carrot, cucumber, cilantro, spicy mayo, Fressen Bakery hoagie roll

pairing: Kentucky Peach

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

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

pairing: Vitis Noble

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

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

pairing: Belmont Street Bramble

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

classic* or vegetarian dressing, house crouton, parmesan, lemon

pairing: Brunch Line

SWEETS

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

Dutch, Ginger Cardamom, Mayan Spice

Dutch pairing: Kriek / Ginger Cardamom pairing: Valley Flora / Mayan Spice pairing: Kentucky Peach

Sweet Pretzel (v) 5.5

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

pairing: Honey Ginger Lime

Goat Cheese Crème Brûlée (v) 6

Norwegian caramelized goat cheese atop house blackberry *Primordial Noir* compote

pairing: Bourbonic Plague or Bean to Barrel

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*