



## STARTERS

- Hummus Plate 8.95**  
marinated olives, veggies, pita bread
- Thai Sweet Potato Fries 7.50**  
sriracha mayo
- Ahi Tostadas 7.75**  
cabbage, chipotle salsa, black beans, corn, sour cream, cilantro
- Cajun Tots 4.25 / 7**  
with peppercorn ranch
- Fresh-Cut Fries 4 / 6.50**

## BOWLS & SALADS

- Jamaican Bowl 8.50**  
coconut curry, veggies, black beans, brown rice, avocado, mango chutney
- Mai Tai Bowl 8.50**  
red curry, veggies, cilantro, brown rice
- Sante Fe Bowl 8.50**  
veggies, black beans, brown rice, salsa, sour cream, avocado  
**Add Chicken 3.25 / Add Tofu 2**
- Good Honest Soup**  
cup 3.25 / bowl 4.25
- Cajun Cobb Salad 11.95**  
Cajun-spiced chicken, romaine lettuce, chopped egg, bacon, tomato, blue cheese dressing
- Aztec Salad 9.50**  
romaine, corn, black beans, avocado, tortilla strips, cheddar cheese, tomato, cilantro, chipotle dressing
- Tavern Green Salad 6.75**  
marinated red onion, grape tomatoes, cucumber, Parmesan cheese, garlic croutons

## SANDWICHES

Served with your choice of fresh-cut fries, tater tots, small green salad, or cup of soup

- Ahi Sandwich 9.95**  
grilled medium-rare, wasabi mayonnaise, & cucumber-pickled ginger salad on a traditional bun
- Uptown Veggie Grill 9.95**  
seasoned summer squash, mushroom, onion, bell pepper, basil pesto, provolone, feta cheese, rustic French roll
- Blacksmith Steak Sandwich 12.95**  
mesquite steak, smoked mozzarella, frizzled onions, chipotle mayo, lettuce, tomato, rustic French roll
- Colonel Mustard Chicken Sandwich 10.75**  
mustard-rubbed chicken breast, Swiss cheese, bacon, secret sauce, lettuce, tomato, red onion, traditional bun
- Bombay Tuna Salad Sandwich half 5 / whole 8.50**  
curried tuna salad, mango chutney, lettuce, tomato, red onion, grilled rustic bread
- Turkey Sandwich half 5.50 / whole 8.95**  
cranberry relish, swiss cheese, lettuce, tomato, red onion, secret sauce, whole grain wheat bread

## BURGERS

Served with your choice of fresh-cut fries, tater tots, small green salad, or cup of soup

- Flame-Grilled Burger 7.75**  
third-pound *Country Natural Beef* patty, lettuce, tomato, red onion, pickles, secret sauce, traditional bun
- Add Cheese or Bacon .75 each**
- Captain Neon Burger 9.25**  
blue cheese dressing, bacon
- Dungeon Burger 9.25**  
Swiss cheese, mushrooms
- Communication Breakdown Burger 9.25**  
cheddar, mushrooms, onion, bell peppers
- Wilbur's Jumbo Deluxe Burger 9.75**  
bacon, Tillamook® cheddar, fried egg
- Hammerhead Garden Burger 8.50**  
veggie burger made with our Hammerhead Ale & malted grain served burger-style  
*Substitute a Gluten-Free Bun for 2 dollars*

## WORKING BEVERAGES

- Soda Pop 2.50**  
RC, Diet Rite, Squirt, Ginger Ale
- Arnold Palmer 2.50**  
iced tea & lemonade
- Iced Tea 2.50**
- Cherry Limeade 3**
- Strawberry Lemonade 3.45**
- Real Apple Cider 1.80/3.50**
- Milk 2.50**
- St. Pauli Girl Non-Alcoholic Beer 3.90**

## CAFE DRINKS

- Coffee**
- We Roast Our Own 2.40**
- Americano 2.20**
- Espresso 2.20**
- Latte 2.90**
- Cappuccino 2.90**
- Mocha 3.15**
- Chai Latte 2.10**
- McMenamins Iced Coffee 3.30**
- Hot Chocolate 1.65**
- Loose Leaf Tea by Tao of Tea 2.40**

## MILKSHAKES

- Hand-Scooped Milkshakes 4.75**  
your choice of strawberry, raspberry, chocolate, or vanilla all made with Tillamook® vanilla bean ice cream
- Ruby-Raspberry Milkshake 5.50**  
fresh raspberry compote, Ruby Ale
- Terminator-Chocolate Milkshake 5.50**  
chocolate syrup, Terminator Stout
- Mocha Milkshake 5.50**  
McMenamins iced coffee, chocolate syrup

## ALEHOUSE FISH & CHIPS

wild Alaskan cod, fresh-cut fries, tartar sauce, & buttermilk coleslaw 11.50



## EDGEFIELD WINE

The Edgefield Winery is located at McMenamins Edgefield on the site of the historic Multnomah County Poor Farm, built in 1911. Grapes for Edgefield wines are sourced from Estate vineyards as well as sites throughout the Pacific Northwest

### AROMATIC WHITES

	Glass/Bottle
<b>Riesling</b> , Columbia Valley, WA	6.60/18.50
<b>Pinot Gris</b> , Oregon & Washington	7.20/22.50
<b>Poor Farm Pinot Gris</b> , Oregon	22.50
<b>Edgefield Hard Cider</b> <i>pint glass</i>	6

### MEDIUM BODIED WHITES

<b>White Rabbit</b> , OR & WA	7.20/22.50
<b>Chardonnay</b> , OR & WA	7.20/22.50
<b>Vintage Select Chardonnay</b> , Rogue Valley, OR	25.75
<b>Viognier</b> , Del Rio Vineyard, OR	25.75

### BLUSH & ROSÉ

<b>Pinot Noir Blanc</b> , Columbia Valley, WA	18.50
<b>Umbrella Jimmy Dry Rosé</b> , Oregon	22.50

### MEDIUM BODIED REDS

<b>Pinot Noir</b> , Oregon	7.20/22.50
<b>Vintage Select Pinot Noir</b> , Oregon	30
<b>Cuveé de L'abri Rouge</b> , Del Rio Vineyard, OR	25.75
<b>Black Rabbit Red</b> , OR & WA	7.20/22.50

### FULL BODIED REDS

<b>Merlot</b> , Columbia Valley, WA	30
<b>Cabernet Sauvignon</b> , Alder Ridge, WA	25.75
<b>Zinfandel</b> , Columbia Valley, WA	30
<b>Syrah</b> , Chukar Ridge, WA	30

**WINERY TASTER** *six samples* 12.50  
Please ask your server for availability & pricing of wine to go

## MCMENAMINS ALES ON DRAFT

### HAMMERHEAD

Hammerhead's signature Cascade hop nose & intense hopped flavor blend nicely with the caramel tones from the crystal malt

### TERMINATOR

Terminator is a coal black & flavor-packed stout which draws its robust complexity from kiln-baked specialty grains

### RUBY

Light & refreshingly fruity, our popular raspberry ale was first produced at the Hillsdale Pub in 1985

### IPA

Our IPA has a lush floral aroma & a distinct citrus flavor for those who prefer their ales strong & hoppy

### WHEAT

A quenching medium-bodied ale, lightly hopped to allow the delicate flavor of the wheat malt to shine through

### PORTER

Ebony-colored with a toasted nut flavor & a sweeter, softer finish than McMenamins Terminator Stout

glass 2.50 / pint 4.50 / pitcher 12.25

**BREWERY TASTER 7.50**

**EVER-CHANGING NITRO TAP ALWAYS POURING**

Ask your server for today's selections

## OTHERS

### PABST

glass 1.50/pint 2.70/pitcher 8

**RAINIER 2 bottle**

**Every Thursday Evening**

*Enjoy Organ Music while you dine*

430 N Killingsworth Street • Portland, OR 97217  
(503) 286-0372 • mcmenamins.com

Please be considerate of our other guests when using cell phones