

# sides

## **PARMESAN & GARLIC FRENCH FRIES** **6. 780 Cal**

italian parsley, truffle oil drizzle

# salads

## **SMOKED TROUT SALAD** **12. 590 Cal**

romaine lettuce, green and black curried olives,  
hard cooked egg crumbles, bread crumbs, parmesan cheese  
lemon caper dressing

## **ASIAN QUINOA SALAD** **9. 600 Cal**

marinated tofu, shiitake mushrooms, carrots, edamame,  
miso sesame dressing, crispy wontons

## **SPINACH SALAD** **10. 450 Cal**

stawberries, goat cheese, candied pecans,  
white balsamic vinaigrette

## **CHICKEN SALAD** **11. 370 Cal**

living butter lettuce cups filled with chicken, red grapes,  
blue cheese and candied walnuts

# beverages

## **PORTLAND ROASTING COFFEE** **3.50 0 Cal**

regular or decaf

## **HOT TEA** **3.50 0 Cal**

choice brand teas

## **SOFT DRINKS** **2.50 0 - 150 Cal**

pepsi, diet pepsi, mist twist

We open for most evening events at the  
Arlene Schnitzer Concert Hall, Newmark Theatre,  
Dolores Winningstad Theatre, Brunish Theatre  
Our menu brings the drama to the table utilizing Northwest  
ingredients. Be sure to ask about the daily specials

**Shannon Chasteen, Chef de Cuisine PCII**  
**Alyssa Tobrock, Sous Chef**

# entrées

## **PAN SEARED COD** **13. 470 Cal**

lemon aioli, haricot vert  
white bean and cherry tomato salad with herb vinaigrette

## **HARISSA LAMB MEATBALLS** **12. 1280 Cal**

tahini yogurt dip, tatziki dressed potato salad,  
marinated tomato salad with mint

## **FALAFEL PLATE** **10. 870 Cal**

chickpea fritters, tahini yogurt dip,  
tatziki dressed potato salad,  
marinated tomato salad with mint

## **SMOKED BRISKET SANDWICH** **15. 1190 Cal**

horseradish mayo, pickled red onion, shaved lettuce  
on ciabatta bread served with potato chips

## **GRILLED BRATWURST** **8. 980 Cal**

zenner's sausage, caramelized beer onions,  
tillamook cheddar aioli served with potato chips

## **CLASSIC BURGER** **12. 690 Cal** **SERVED WITH POTATO CHIPS** **430 Cal**

painted hills beef, tillamook white cheddar,  
butter lettuce and tomato

## **SUBSTITUTE A GLUTEN-FREE BUN** **2. 80 Cal**

# desserts

## **ASK YOUR SERVER ABOUT SPECIALS**

We are happy to accept multiple payments, however,  
we cannot split checks.

We value your patronage and apologize for any inconvenience.  
18% gratuity added to parties of six or more.  
Credit cards left behind will be closed with 18% gratuity added.

\*Consuming raw or undercooked meat, seafood or egg products  
can increase your risk of foodborne illness.

2,000 calories a day is used for general nutrition advice,  
but calorie needs vary. Additional nutrition information  
available upon request.