

soup

**POTATO & POBLANO | \$3.50 cup 278 Cal
\$7 bowl 510 Cal**
coriander crème
served with dinner roll
(gf w/o roll)(vegan w/o garnish)

salads

**ROASTED GOLDEN BEET | \$8
370 Cal**
arugula and mizuna, tarragon goat cheese
lemon hazelnut dressing
(gf)(v)

**PETITE GREENS | \$6
400 Cal**
cherry tomato, pickled onion, cucumber,
sunflower seed, focaccia crouton
herb buttermilk dressing
(v)

**PICKLED PEAR & SPINACH | \$8
520 Cal**
candied bacon, brie cheese
fig balsamic dressing
(gf)

**ADD GRILLED & CHILLED CHICKEN
4. 210 Cal**

shareables

**ARTBAR FRIES | \$6
1080 Cal**
roasted garlic aioli
(gf)(v)

**SHRIMP SKEWERS | \$7
150 Cal**
tamari honey marinade, house plum sauce
(gf)

**MUSHROOM & ARTICHOKE DIP | \$7
420 Cal**
northwest forest mushroom, gruyere and artichoke
toasted bread
(v)

**LEEK & PUMPKIN SPREAD | \$8
480 Cal**
sesame pepito crumble, pomegranate molasses
house made crackers
(v)

**CROSTADA OF ROASTED CHICKEN | \$7
470 Cal**
molasses tomato sauce, smoked gouda
red onion

entrées

**PORK CONFIT | \$14
1180 Cal**
stewed white bean, melted tomatoes,
herbed bread crumbs

**ARTBAR BURGER | \$13
1110 Cal**
cascade natural grilled cheese burger,
tillamook sharp white cheddar,
bacon aioli, arugula, tomato on a pub bun
served with fries
****gluten-free bun available upon request**

**RATATOUILLE | \$13
560 Cal**
grilled ratatouille, mascarpone polenta,
parmesan crisp, basil oil
(gf)(v)

**PACIFIC COD | \$15
340 Cal**
bulgur and wild rice cakes, chermoula yogurt sauce,
petite carrots

**QUICHE | \$11
770 Cal**
chef's choice
served with a side salad

desserts

DAILY SPECIALS | \$8

beverages

**PORTLAND ROASTING COFFEE | \$3.75
0 Cal**
regular or decaf

**HOT TEA | \$3.75
0 Cal**
choice brand teas

**SOFT DRINKS | \$4.75
150 Cal**
pepsi, diet pepsi, mist twist

*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.

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

(gf) = gluten free, (v) = vegetarian

ARTBAR
BISTRO