

PORTLAND

CRAFT

SHARE PLATES

WARM MIXED OLIVES • \$7

PICKLED VEGGIES • \$6

HOUSE FRIES & DIP • \$9.50

GUACOMOLE & CHIPS • \$10

Fresh made and served with our house fried chips

TRUFFLE PARMESAN FRIES • \$12

House-cut fries, grana padano, parsley, truffle oil, garlic aioli

FOCACCIA • \$7

Olive oil and balsamic vinegar

SPINACH & ARTICHOKE DIP • \$14

Spinach, artichoke hearts, mix of cream cheese and parmesan, lemon zest and lemon juice served with house fried potato chips

POPCORN CHICKEN BASKET • \$18.50

Buttermilk marinated chicken, house cut fries, dip

WINGS • \$19

Classic Buffalo | Salt & Pepper | Honey Garlic | Whiskey BBQ

POUTINE • \$15

House cut fries topped with vegetarian gravy, cheese curds

PRETZEL • \$14

Rosemary salt, served with our house made beer cheese dip

CHARCUTERIE BOARD • \$30

Selection of cured meats and cheese, served with fig jam, pickled vegetables, crostini and crackers

NACHOS • \$24

Cheddar blend, black beans, jalapeno, green onions, sour cream and salsa

GARLIC BUTTER PRAWNS • \$17.50

Tiger prawns, garlic, white wine, butter, lemon, house made focaccia

LARGE PLATES

PUT A BIRD ON IT • \$24

Buttermilk chicken, waffle, vegetarian gravy, maple syrup

SALMON GODDESS BOWL • \$24

Quinoa, spinach and mixed greens salad bowl, with green goddess dressing, cherry tomatoes, cucumbers, pickled onions, crispy chickpeas with a west coast steelhead salmon

CHICKEN PENNE • \$18

Spinach, sun dried tomato, garlic, onions, white wine, butter, grana padano cheese, served with house made focaccia

HANDHELDS

all come with fries House salad \$2 | Caesar salad \$3 | Poutine \$4

ORIGINAL SMASH BURGER • \$18.50

3oz AAA beef patty with American cheddar, lettuce, onions and burger sauce

AMERICAN DOUBLE SMASH BURGER • \$21

3oz AAA beef patty double stacked with American cheddar, pickles, lettuce, onions, burger sauce

PORTLAND BURGER • \$23

6oz AAA beef patty, lettuce, onions, tomato, bacon, smoked cheddar, garlic aioli

CRISPY CHICKEN BURGER • \$23

Buttermilk fried chicken, smoked cheddar, houseslaw, pickles, spicy aioli

WEST COAST SALMON BURGER • \$24

Wild BC salmon, cajun spice, arugula, tomato, red onions, tarragon remoulade

VEGGIE BURGER • \$21.50

Black bean patty, fig jam, garlic mayo, tomatoes, pickles, onions, arugula, smoked cheddar

PIZZA

MARGHERITA • \$21

House made marinara, fresh mozzarella and basil infused oil

THE PORTLAND PEP • \$22

Pepperoni, mozzarella, grana padano cheese, marinara

THE FUNGUY • \$21.50

A medley of west coast mushrooms, mozzarella, truffle oil, garlic, grana padano cheese, and fresh arugula

FOUR CHEESE • \$20

Mozzarella, fior di latte, feta, grana padano

MEDITERRANEAN PIZZA • \$20

Garlic oil, spinach, black olives, artichoke hearts, fresh mozzarella, feta, pickled onions, tomatoes, balsamic glaze finish

ITALIAN PIZZA • \$20

Italian sausage, sun dried tomatoes, red peppers, onions, mozzarella

FEATURE • \$TBD

Weekly feature

SALADS

HOUSE SALAD • \$14

A mix of tender greens, seasonal vegetables tossed in a tangy sherry vinaigrette

THE PORTLAND CAESAR • \$18

Romaine hearts tossed in our house made dressing, grana padano cheese, garlic croutons
Add salmon \$8 | Add chicken \$6

CAPRESE SALAD • \$17

fresh mozzarella, mixed cherry tomatoes, green & arugula mix, pickled red onions, pine nuts, basil infused olive oil and balsamic drizzle

DESSERTS

FEATURE DESSERT •

Ask your server

*All parties 8 or more we charge an auto gratuity of 20%

