



SOUP

- Market Driven**
daily inspirationcup/4.00 bowl/8.00
- Roasted Tomato Soup**
house made daily.....cup/4.00 bowl/7.00

GREENS

- Organic Mixed Greens with Shaved Pears**
craisins, grana padano, light balsamic vinaigrette..... 7.00
- Organic Beet Salad**
arugula, walnuts, blue cheese, sherry vinaigrette 8.00
- Chopped Romaine Hearts**
crisp croutons, caesar dressing..... 7.00
with chicken.....11.00 with salmon.....13.00
- Waterfront Cobb Salad**
pulled chicken, mixed greens, blue cheese, avocado,
crispy bacon, tomato, egg, pesto vinaigrette. 14.00
- The Harris Steak Salad**
spinach, arugula, golden roasted beets,
blue cheese, sherry vinaigrette..... 14.00

NOODLES

- Garlic Roasted Mushroom Linguini**
spinach, caramelized onions, creamy parmesan sauce.. 12.00
with chicken.....16.00 with salmon.....18.00
- Udon Noodles with Tofu**
sweet and spicy vegetables, soy caramel, chile paste 11.00
substitute tofu with chicken.....15.00 salmon.....17.00
- Bacon-roni and Cheese**
elbow pasta, béchamel, cheddar cheese,
goldfish cracker crust..... 12.00

SANDS AND SUCH

- House Ground 8oz Cheeseburger**
white cheddar cheese, black olive aioli, all the fixins 11.00
- The Squealer**
8oz house ground 50/50 bacon and beef, all the fixins ... 12.00
- Grilled Cheese and Tomato Soup**
fontina, tomatoes, basil, sourdough..... 10.00
- B.L.T.A.**
bacon, lettuce, tomato, avocado,
black pepper aioli, wheat bread 10.00
- Chicken Basil Parmesan Sandwich**
basil aioli, tomatoes, onions, toasted sourdough..... 12.00
- Blackened Northwest Cod Sandwich**
crisp bacon, pickled cabbage, tomatoes,
avocado aioli, toasted baguette 13.00
- BBQ Beef Sandwich**
pickled cabbage, black pepper onion rings, hoagie roll... 11.00
- Good Ol' Chicken Pot Pie**
garlic, onions, celery, carrots, red potatoes, puff pastry.. 12.00
- Reuben**
corned beef, sauerkraut, swiss cheese, 1000 island..... 12.00
- Hot Turkey Sandwich**
applewood bacon, cheddar, tomatoes,
bacon aioli, hoagie roll 11.00
- Zesty Chicken Wrap**
tomatoes, lettuce, roasted peppers, chipotle tortilla 10.00
- Portobello Mushroom Wrap**
brie, asparagus, tomatoes, basil aioli, wheat tortilla 10.00
- Braised Lamb Pita**
lettuce, tomatoes, mint cucumber yogurt..... 13.00
- Crispy Fish and Chips**
coleslaw, fries, tartar sauce 14.00
- Herb Marinated Chicken Breast**
grilled asparagus, marinated tomato salad..... 13.00
- Lemon Soy Grilled Salmon**
spinach, cucumbers, tomatoes, miso aioli..... 14.00

MENU CREATED BY
EXECUTIVE CHEF
AJ VOYTKO

HAPPY HOUR
Join us nightly in the
Three Degrees bar from
4:00pm to 7:00pm
Special prices on liquor, beer, wine
One beverage
per person
required

PRIVATE EVENTS
Let us host your next event
Contact our catering office at
503.295.6167



BUBBLES TO BUTTER

Cremant de Bourgogne jaillance, "brut", fr	12.00
Sparkling marcato "iprandi brut", it.....	10.00
Pinot Gris eyrie vineyards, willamette valley, or	12.00
Gewurztraminer montinore, willamette valley, or	9.00
Pinot Blanc wine by joe, willamette valley, or	9.00
Sauvignon Blanc nobile, marlborough, nz	9.00
Albarino martin codax, rias baixas, sp	10.00
Chardonnay columbia crest h3, horse heaven hills, wa.....	10.00
Chardonnay franciscan, napa valley, ca	12.00

TERROIR TO TANNIN

Pinot Noir elk cove, "la sirene", willamette valley, or	10.00
Pinot Noir phelps creek, "le petit", columbia gorge, or	12.00
Pinot Noir soter, "north valley", willamette valley, or	15.00
Merlot desert wind, wahluke slope, wa.....	10.00
Zinfandel xyzin, geyserville, ca.....	10.00
Rioja Crianza saenz de santamaria, "rondan", rioja, sp	9.00
Cabernet Franc marcato, colli berici, it	9.00
Cabernet paul dolan, mendocino county, ca	12.00
Blend bookwalter winery, "bookmark", columbia valley, wa	9.00

MIX IT UP

Chai-Rish Cream brandy, baileys, tuaca, chai tea, cinnamon syrup	10.00
Icebox Fizz gin, liquor 43, lemoncello, egg whites, powdered sugar..	11.00
Fresh Off the Vine pearl pomegranate vodka, pom juice, grapes, ginger, agave syrup	10.00
Nutty Sailor sailor jerry rum, nocello, egg whites, condensed milk	11.00
Burnt Autumn bourbon, grand marnier, apple cider, cinnamon syrup	9.00
Queen Bee american harvest vodka, cider reduction, bubbles	13.00
Port of Call brandy, dolin blanc, lemon juice, oj, tawny port.....	11.00
Piña en Fuego sauza conmemorativo, metaxa, lime juice, pineapple syrup, smoked salt rim	12.00
Wake Up Call makers mark, kahlua, espresso, cinnamon, clove	9.00
Yellow Bird tequila, pisco puro, yellow chartreuse, lemon juice, cointreau.....	13.00
Portland Sky tequila, st. germaine, parfait amour, lemon, lime.....	9.00
Luxury Coffee brandy, frangelico, dark crème de cocoa, luxardo, cherry bitters, coffee	11.00
SUDS	
Alameda Brewing , klickitat pale ale, portland, or.....	6.00
Widmer Bros. Brewing , hefeweizen, portland, or.....	6.00
Walking Man , india pale ale, stevenson, wa	6.00
Old Rasputin , imperial stout, fort bragg, ca.....	6.00
Trumer , pilsner, berkely, ca	6.00
Coors Light , pilsner, golden, co	5.00
Rotating Tap	6.00
Seasonal Tap	6.00

SUDS IN A BOTTLE

widmer bros brewing, "drifter"	5.00
bridgeport brewing, ipa	5.00
guinness, stout.....	5.00
corona	5.00
bud/bud light	4.00
heineken	5.00
amstel light.....	5.00
o'douls. na.....	4.00



**SUNDAY AND
MONDAY NIGHTS**

1/2 off bottled wines