



303 SW 12TH Ave., Portland, OR 97205
503.384.2500

DINNER SERVED FROM 5PM DAILY

OUR HISTORY

The eponymous Hal's Café opened in 2011 as McMenamins Zeus Café, a downtown eatery at the confluence of distinct and disparate Portland history. In 2023 we renamed the place for our beloved Hal Finkelstein. Hal opened Zeus Café, lending his ethos of fine dining and the highest standards – and the energy to go with them. In his trademark white button-down with the sleeves rolled up, Hal buzzed around, constantly busy polishing, training and managing, but he always had time for a kind word or a chat with a table. Hal passed away in January 2022, and his absence reverberates throughout this wedge of McMenamins. His warmth and professionalism set the tone that will carry on in this place that now bears his name.

Market Soup

scratch made daily
served with bread & butter 9 / 11

Bread & Butter Plate

Grand Central focaccia
& whipped butter 5 ⑤

Maple-Stout Sprouts

roasted Brussels sprouts, bacon,
goat cheese & maple-stout dressing
12.50

Prawn Wontons

Chinese mustard aioli, mai Thai slaw,
Kung Pow! 5-spice ketchup 15.25

Black & White Fries

white truffle oil, Parmesan,
fresh parsley, black garlic aioli 17 ⑤

33rd State Loaded Tater Tots

maple-stout smoked pork belly,
brie cream sauce, fresh herbs 17

Spicy Tuna Tartare*

cucumber, Sriracha-Kewpie mayo,
avocado, wasabi tobiko, kamikaze
spiced wonton chips 19

Ale Taster's Meat & Cheese Board

cured meats, artisan cheeses,
live-ferment pickled veggies,
preserves, olives, rosemary nuts,
grilled bread 26.50

Black & Blue Steak Salad*

blackened flank steak,
Rogue blue cheese, radicchio,
romaine, grape tomato, cucumber,
cider-blue cheese dressing,
frizzled Cajun onions 23

The Majestic Ahi Salad

sesame-soy seared ahi, cabbage,
romaine, pickled daikon-carrot slaw,
cucumber, grape tomato,
mai Thai dressing, fresh herbs,
spiced North Shore peanuts
& fried shallots 24

Cafe Caesar

romaine, shaved Parmesan,
garlic croutons, Caesar dressing
14 / 17

Simple Green

Bramble & Briar vinaigrette,
watermelon radish, mixed lettuces,
marinated red onion,
roasted hazelnuts 10 / 14 *⑤

Blackened Ahi Steak*

seared medium-rare with spicy-sweet slaw, lemon-cilantro rice
& mango pico de gallo 32.75 ⑥

Hal's Seared Steelhead Fillet

pan-seared steelhead fillet, roasted golden beets,
Edgefield Pinot Gris beurre blanc, fresh herb 29.50

Electric Seoul Kalbi Short Ribs

gochujang-marinated cross-cut beef ribs & veggie rice noodle salad 27

Crystal Deluxe Burger*

grass-fed beef patty, aged white cheddar, maple-stout smoked pork belly,
lacey-fried egg, frizzled Cajun onions, Mystic 18 sauce, lettuce, tomato, &
pickles on a bun 26.50

Pork Chile Colorado

pork shoulder, guajilo peppers, lemon-cilantro rice, sautéed carrots
& blue corn tortillas 22

Chicken & Waffle

fried chicken cutlets, waffle, whipped butter, Piped Pepper hot honey 22

Solstice Vegetable Pasta

penne, asparagus, peas, garlic, shallot, mint, lemon zest,
extra virgin olive oil, vegan parmesan cheese 20 *

Mushroom Cap Sandwich

grilled Portobello, *Chao* slice, vegan herb aioli, lettuce, tomato, onion &
pickles on a bun 19 *⑤

WOOD-FIRED PIZZA

A Love Supreme

artisan tomato sauce, fresh mozzarella, *Olympia Provisions* sweet heart ham,
fennel sausage, pepperoni, olives, *Mama Lil's* peppers, red onion, mushroom
20.25

Queen Isabella

artisan tomato sauce, fresh mozzarella, basil, arugula, olive oil,
balsamic syrup 17 ⑤

Brie & Fungi

herbed mushrooms, Brie cream sauce, Parmesan 16.75 ⑤

A LA CARTE 6 DOLLARS

Lemon-Cilantro Rice**Buttered Carrots****Roasted Golden Beets**

ADD PROTEIN

grilled or crispy chicken 6, grilled flank steak 12.50, steelhead 13

Gluten Free ⑥ Vegan * Vegetarian ⑤

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten Summer '23