



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 customer. Hal passed away in February 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.

The triangular block at West Burnside, 12th and Stark is itself a storied spot. In the 1860s, a brewer had a house built there and went to work at the new City Brewery, just across Burnside. Later, the triangle became a vortex, drawing in a whole carnival of characters – especially from the 1940s onward, when a nightclub opened at 12th & Stark (today's Hal's Café). Like a beacon, it has drawn everyone from jazz connoisseurs to underworld figures and led to the rise of Portland's Gay Triangle district, which still thrives.

Market Soup Bowl

scratch-made served with bread & butter 11.50

Bread & Butter Plate

focaccia & whipped butter 5 ⑤

Rosemary Nuts 6.50 ⑤

Kamikaze Seared Ahi*

ginger-wasabi mayo, spicy-sweet slaw, scallions 16.75

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, truffle salt, fresh herbs 17

Charcuterie Board

cured meats, cheese, olives, quince paste, rosemary nuts, grilled rustic bread, Yardhouse Giardiniera 23.25

Black & Blue Steak Salad*

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

Grilled Romaine Salad

garlic oil, marinated red onions, garlic croutons, Parmesan, bacon, preserved lemon vinaigrette & cracked black pepper 20.25

Simple Green Salad

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

ADD PROTEIN

grilled chicken 5.25

grilled flank steak 9.50

A LA CARTE 6 DOLLARS

Herb-Roasted Fingerlings *

Charred Broccolini

black garlic butter ⑤

Flat Iron Steak*

smokey blue cheese sweet potato mash, squash, shishito peppers, red wine demi-glace 34

Blackened Ahi Steak*

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

Gnocchi

sautéed artichoke hearts, garlic, red peppers, black olives, spinach & feta with a black garlic butter white wine sauce 24 ⑤

Seven-Herb Roasted Chicken Breast

mushroom-pan gravy, Yukon gold mashed potatoes, garlic-roasted broccolini 21

Crystal Smash Burger*

two 1/4-lb beef patties, American cheese, lettuce, onion, mayo, toasted bun served with chips 19

Thai Yellow Coconut Curry

onion, carrots, zucchini, potatoes, jasmine rice 15 * **ADD** chicken 5.25

Grit City Shrimp

sautéed prawns in creamy tomato sauce with bacon, onion & red bell pepper over cheddar-jalapeño grits 20.50

WOOD-FIRED PIZZA

Garden Labyrinth

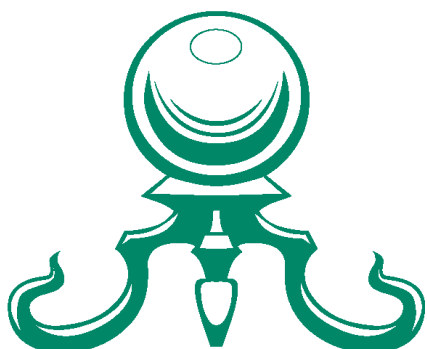
garlic oil, marinated artichoke hearts, roasted red peppers, feta cheese & black olives 22 ⑤

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



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 September '24