

BAR

locally sourced new american cuisine

303 S.W. 12th Ave.
Portland, OR 97205
503.384.2500
mcmenamins.com

charcuterie board chef's selection 12

cheese board chef's selection 13

cafe caesar* romaine, caesar dressing, croutons, grana padano, anchovy ~add chicken 5~ 9

foraged green salad green miners lettuce, watercress, chick weed, french breakfast raddish, golden beets, filberts, honey viognier dressing 12

fries garlic aioli* 5

cornmeal fried oysters willapa bay oysters, harissa aioli* 13

fried cauliflower vadouvan, green garlic yogurt 6

pimento cheese dip house-made pimento cheese, grilled flatbread 8

panisse harissa aioli* 5

housemade falafel feta cheese, diced tomato, tzatziki, romaine, pita with fries 12

zeus half pound burger nw grass fed beef patty*, garlic-dijon aioli*, tillamook aged extra sharp white cheddar, butter lettuce, tomato jam, potato bun with fries ~add bacon 2~ 16

bar snacks

beer nuts ipa caramel 3 **duck fat popcorn** with espelette 4

spicy corn nuts 2 **smoked hazelnuts** 4

marinated olives country mix 3 **bar pickles** 3

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beverages

usual suspects

mcmenamins ale pint	1 dollar off	mcmenamins wine	
mcmenamins hard cider pint	6.25	2015 pinot noir	8
well drinks		2014 black rabbit	
all served with a basic mixer		predominantly merlot, malbec, cabernet	
evan williams black, bacardi light,		sauvignon, cabernet franc, and petit verdot	8
gordons gin, monopolowa,		2015 white rabbit	
el jimador blanco, famous grouse	5	fruit-forward and approachable	
		predominantly pinot gris and riesling.	8

happy hour cocktails

mango paloma		cucumber-infused penney's & tonic	
el jimador blanco tequilla, mango nectar,		cucumber-infused joe penney's gin,	
lime, grapefruit soda	7	fever tree tonic water	6
12th avenue spritz		moscow mule	
brandy, triple sec, grenadine, orange bitters,		monopolowa vodka, fresh-squeezed lime,	
mcmenamins blanc de noir, soda	6	fever tree ginger beer	7
zeus fizz		rum collins	
vodka, housemade seasonal shrub syrup,		dark rum, fresh-squeezed lime, burnt brown	
club soda	6	sugar-vanilla syrup, club soda	7

signature cocktails

flatiron		sugarbush old fashioned	
rittenhouse rye whiskey, amaro meletti,		james e. pepper 1776 rye, salted pure maple,	
luxardo maraschino, spiced cherry bitters	11	syrup, rum barrel aged cocoa bitters	13
smoke and mirrors		cachaça laranja	
union uno mezcal, st. elder elderflower liqueur,		dona branca cachaça, runny honey,	
pineapple, grapefruit, hop and grapefruit bitters	13	bitter orange marmalade, lemon, egg white	12
upson downs		daily grind	
hayman's old tom gin, lavender-honey liqueur,		skipper dark rum, iced coffee, cocoa nib syrup,	
grenadine, lemon	10	terminator stout-vanilla whip	10
desert blossom		café rose	
el jimador blanco tequila, aperol, lime,		tito's vodka, combier fruits rouges liqueur,	
hibiscus soda	10	strawberry-balsamic gastrique	10

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