SMALL BITES & SHARES MAINS

Cellarmasters Steak & Mushroom Bites* beef ribeye, button mushrooms, Black Rabbit Red wine demi-glace, horseradish sour cream, garlic bread 21

Meat & Cheese Board cured meats, artisan cheeses, quince paste, rosemary nuts, fresh fruit 21

Dry-Fried Chicken Wings sweet soy, ginger, scallions, Thai chili 19

Fried Calamari preserved lemon aioli 17

Black & White Fries white truffle oil, Parmesan, fresh parsley, black garlic aioli 17 📎

33rd State Loaded Tater Tots maple-stout smoked pork belly, Brie cream sauce, truffle salt, fresh herbs 17

Blind Tiger Prime Rib Slider Trio white cheddar, marinated onions, horseradish sauce, Hawaiian roll 14.50

Margherita Flatbread tomato confit, basil chiffonade, fresh mozzarella, balsamic glaze 15.50

Today's Soup seasonally inspired served with bread cup 7/bowl9

GREENS

Black & Blue Steak* blackened flank steak, Rogue blue cheese, radicchio, romaine, grape tomato, cucumber, cider-blue cheese dressing, frizzled Cajun onions 24

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 16.75 (V)

Café Caesar romaine, shaved Parmesan, garlic croutons, Caesar dressing 9/15

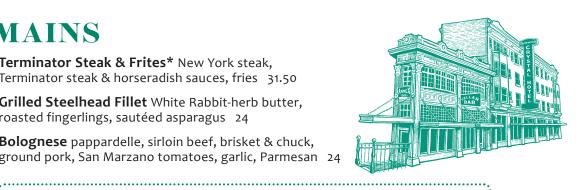
Pub Green mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.25 (V)

ADD PROTEIN grilled chicken 5, grilled flank steak 9.50, steelhead 12

Terminator Steak & Frites* New York steak, Terminator steak & horseradish sauces, fries 31.50

Grilled Steelhead Fillet White Rabbit-herb butter, roasted fingerlings, sautéed asparagus 24

Bolognese pappardelle, sirloin beef, brisket & chuck, ground pork, San Marzano tomatoes, garlic, Parmesan 24



Copper Moon Fish Tacos*

ale-battered cod, copper Moon slaw, spicy tartar sauce, onion, cilantro & jalapeño in a warm flour tortillas 17

WOOD-FIRED PIZZA

Stage Right Pesto basil pesto sauce, sundried tomatoes, garlic confit, orange-chili olives, fresh mozzarella, galic oil-brushed crust 22

Sugar Magnolias Sweet Heat artisan tomato sauce, Italian sausage, Calabrian peppers, garlic oil & ricotta 22

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell peppers, red onion, fresh cilantro & Hammerhead BBQ sauce 21.50

A Love Supreme artisan tomato sauce, fresh mozzarella, Olympia Provisions sweetheart ham, fennel sausage, pepperoni, olives, Mama Lil's peppers, red onion, mushroom 21

BURGERS ground brisket, sirloin & chuck beef patty, lettuce, red onion, pickles, secret sauce, toasted bun

SERVED WITH truffle frites or Cajun tots **SUBSTITUTE** small house salad or cup of today's soup for 2 dollars

Crystal Smash* American cheese 16

Dungeon Master Smash* shiitake & crimini mushrooms, Gruyère 19.75

Communication Smash Down* pickled peppers, caramelized onions, mushrooms, Gruyère 19.75

General Neon Smash* Rogue blue cheese & bacon 20.75

GRIDIRON DELUXE*

ground brisket, sirloin & chuck beef patty, white cheddar, maple-stout bacon, lacy-fried egg, frizzled Cajun onions, secret sauce, lettuce, tomato & pickles on a bun 28

BLACK BEAN QUINOA

avocado, roasted red pepper spread, lettuce, tomato on a bun 19 *W

Gluten Free

⑤ Vegan

★ Vegetarian

⑥

*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 May '25



DINNER SERVED 5PM TO CLOSE 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.