

BISTRO *Marquee*

HAPPY HOUR

SOUP OF THE DAY 4.5

HOUSE CUT FRITES garlic aioli 4. / 7.5

HUSH PUPPIES red pepper jelly 4.5

SIMPLE SALAD

mixed organic lettuces, herbed croutons, toasted pepitas, red wine vinaigrette 5.5
add blue or feta cheese 2.

OREGON LAMB MEATBALLS

slow cooked polenta, provolone, tomato herb gravy 5.5

MANCHEGO POTATO CROQUETTES harissa, arugula, radish 4.5

ARTICHOKE DIP house crackers 5.5

MIXED SPICED NUTS 2.5

STEWED WHITE BEANS braised greens, olive tapenade 6.

GLAZED CARROTS honey, sherry, salted almonds 5.5

STEAK SKEWERS balsamic marinade, blue cheese sauce 8.5

DUCK CONFIT SPRINGROLLS kung pao sauce 9.

WINE PLATE artisanal cheese, olives, marcona olives 8.5

*BONE-IN CRISPY FRIED CHICKEN PIECES sweet tea brined,
skillet cornbread, and smoked honey 9.5

*SAUTEED GULF SHRIMP pork belly, grits, creole shrimp sauce 6.5

*CRISPY CORNMEAL FRIED OYSTERS remoulade sauce 6.

BAR

HAPPY HOUR RED GLASS 5.

HAPPY HOUR WHITE GLASS 5.

HAPPY HOUR RED BOTTLE 19.

HAPPY HOUR WHITE BOTTLE 19.

HAPPY HOUR COCKTAIL 5.

HAPPY HOUR BEER 3.

HAPPY HOUR WHITE FLIGHT 6.

HAPPY HOUR RED FLIGHT 7.

wine flights are bartender's choice.

*HALF POUND DRY-AGED

HOUSE GROUND BEEF BURGER

*garlic aioli, brioche roll or gluten free bun

with house pickles 12.5

VEGETARIAN BURGER 11.5

BURGERS ARE HALF PRICE BETWEEN 4 AND 5 PM

MONDAY – FRIDAY BAR ONLY

BURGER ADD ONS

*Fried egg 1.5

Crispy onion straws 2..

Crispy pork belly 2.5

Cheddar Cheese 2.

*Side of garlic aioli 1.

Gluten free bun 2.

CHEF RICK'S

FAVORITE

BURGER

white cheddar

pork belly

crispy onion straws

*garlic aioli

16.5

Executive Chef: Rick Widmayer

Owner: Leslie Palmer

*Consuming raw or undercooked meats, poultry or seafood
may increase your risk of food borne illness, medical conditions

20% gratuity added to parties of six or more.

One form of payment preferred.



200 Market St Portland, OR 503-208-2889