

MAY CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

FRIED GREEN BEANS

SEASONED FLOUR DREDGED & QUICK FRIED GREEN STRING BEANS, TOPPED W/ CAJUN SPICED ONION STRAWS. SERVED W/ SMOKED LEMON & HERB WHITE BBQ SAUCE

JALAPENO CORN CHICKEN FLAUTAS

SW SPICED CHICKEN, CHEDDAR & JACK CHEESE, CORN & JALAPENO PEPPERS ROLLED IN CRISPY FLOUR TORTILLAS. SERVED W/ CHIPOTLE SOUR CREAM, PICKLED ONIONS & JALAPEÑOS

SPRING VEGETABLE YAKISOBA

FRESH VEGETABLES & YAKISOBA NOODLES IN A SOY GINGER GLAZE. TOPPED WITH ALMONDS, CRISPY NOODLES AND GREEN ONION

9.95

CHORIZO & POBLANO ENCHILADAS

HOUSE MADE CHORIZO SAUSAGE, POBLANO PEPPER, CORN, ONION & JACK CHEESE ROLLED IN CORN TORTILLAS. TOPPED W/ POBLANO CREAM SAUCE, GREEN & PICKLED ONION.

WALNUT PESTO MAC & CHEESE

MEDITERRANEAN SPICED CHICKEN BREAST, ONION, MUSHROOM & CAVATAPPI PASTA W/ WALNUT PESTO & PARMESAN CREAM SAUCE. TOPPED W/ TOASTED PANKO BREAD CRUMBS & CHERRY TOMATO

THE COLUMBIAN 1905 SALAD

TRADITIONAL CUBAN SALAD W/ HAM, SWISS CHEESE, GREEN OLIVE, TOMATO & RED ONION IN A SPANISH STYLE VINAIGRETTE WITH ROMAINE LETTUCE & PARMESAN CHEESE

CHICKEN GORGONZOLA FOCACCIA SANDWICH

CHICKEN BREAST ON FRESHLY BAKED FOCACCIA BREAD WITH ROASTED RED PEPPER, RED ONION, TOMATO, BASIL-GORGONZOLA SAUCE, & BALSAMIC GLAZE. SERVED W/ CHIPS



PORTLAND, OR

11.95

SMOKED SALMON CREPES

SMOKED SALMON, MOZZARELLA, SPINACH, RED PEPPER, MUSHROOM & ONION FILLED CREPES TOPPED W/ BÉCHAMEL SAUCE & PARMESAN. SERVED W/ GARLIC MASHERS & SAUTÉED VEGETABLES.

ALASKAN HALIBUT CAKES

FRESH ALASKAN HALIBUT CAKES SEASONED W/ FRESH DILL, DIJON & CHIVES. SERVED W/ SAUTÉED VEGETABLES, GARLIC MASHED POTATO & REMOULADE SAUCE

SLOPPY JOE

SEASONED GROUND BEEF WITH BELL PEPPER, SPICES, AND TOMATO, PILED ONTO AN OPEN-FACE BRIOCHE BUN WITH MELTED CHEDDAR AND ONION. SERVED W/ HOUSE POTATO CHIPS

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE, PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

SWEETS & TREATS 6.00

STRAWBERRY RHUBARB CRISP

OREGON STRAWBERRY & RHUBARB BAKED W/ OATMEAL STREUSEL CRUST. SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM

FLORIDA KEY LIME PIE

TRADITIONAL KEY WEST FLORIDA RECIPE. GRAHAM CRACKER BUTTER CRUST, WHIPPED CREAM & RASPBERRY BRANDY SAUCE