

# JUNE 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**

## **KUNG PAO CHICKEN STIR-FRY**

MARINATED CHICKEN STIR FRIED W/ RED BELL PEPPER, CELERY, ONION, WATER CHESTNUTS, PEANUTS & HOT PEPPERS IN GARLIC CHILI SAUCE, TOPPED W/ CRISPY NOODLES. SERVED W/ JASMINE RICE

## **BBQ PULLED PORK FLAUTAS**

SLOW BRAISED PORK SHOULDER, BACON BBQ SAUCE & JACK CHEESE WRAPPED IN FLOUR TORTILLAS & FRIED CRISPY. SERVED W/ CHIPOTLE DIPPING SAUCE

## **FRIED CHICKEN BOWL**

SOUTHERN FRIED CHICKEN BITES OVER MASHED POTATOES & SAUTÉED VEGETABLES. TOPPED W/ MARSALA DEMI-GLAZE & JACK CHEESE

## **CURRY CHICKEN SALAD**

GARAM MASALA CURRY CHICKEN SALAD W/ MANGO CHUTNEY, CELERY, ONION, APPLE, CRAISINS, CRISPY WONTONS & SLIVERED ALMONDS OVER SEASONAL GREENS W/ HONEY JALAPENO DRESSING

**9.95**

## **QUESO FUNDIDO CHORIZO NACHOS**

HOUSE CHORIZO, POBLANO PEPPER & CORN QUESO, HOUSE TORTILLA CHIPS, SALSA FRESCA, PICKLED JALAPENO & GREEN ONION

## **BACON GORGONZOLA MAC & CHEESE**

PEPPER BACON & CAVATAPPI PASTA SAUTÉED W/ GORGONZOLA BLUE CHEESE, GREEN ONION & GARLIC PARMESAN CREAM

## **BEEF RANCHERO ENCHILADAS**

GROUND BEEF SIMMERED W/ MEXICAN SPICES, ONIONS & TOMATOES WRAPPED IN CORN TORTILLAS, W/ JACK CHEESE & TOPPED W/ RANCHERO SALSA, SOUR CREAM PICKLED RED ONION, & GREEN ONION

## **MEDITERRANEAN FALAFEL GYRO**

HOUSE MADE CHICKPEA FALAFEL, TOMATO, LETTUCE, CUCUMBER, KALAMATA OLIVES, TZATZIKI & FETA ON PITA BREAD. SERVED W/ HOUSE MADE CHIPS



PORTLAND, OR

## **SIGNATURE DISHES 11.95**

### **AHI TUNA & ASPARAGUS SALAD**

AHI TUNA SALAD MIXED W/ MAYO, RED ONION, PICKLE, CABBAGE & CAPERS ON MIXED GREENS, W/ ASPARAGUS, CUCUMBER, RED ONION, TOMATO, SPICED BEETS, GARLIC CROUTONS & DILL DRESSING

### **CAJUN SHRIMP & GRITS CAKES**

GULF SHRIMP SAUTÉED W/ BELL PEPPER, ONION, MUSHROOM, TOMATO, GREEN ONION & CAJUN CREAM SAUCE OVER FRIED GRITS CAKES.

### **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

### **ALASKAN HALIBUT CAKES**

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

## **\$6 DESSERT**

### **CHOCOLATE BROWNIE BREAD PUDDING**

HEARTH BREAD AND CHOCOLATE CHIP BROWNIE BAKED IN VANILLA CINNAMON CUSTARD. SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM

### **COCONUT CREAM PIE**

CREAMY COCONUT AND WHITE CHOCOLATE FILLING IN A GRAHAM-CRACKER CRUST TOPPED W/ TOASTED COCONUT SHAVINGS & WHITE CHOCOLATE CRISP PEARLS & WHIPPED CREAM