

# 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**

## 🍷 YELLOW ZUCCHINI PARMESAN

TOSSED IN ITALIAN SPICES, PARMESAN & PANKO  
BREADED, BALSAMIC GLAZE DRIZZLE. SERVED W/  
MARINARA

## HAM & PIMENTO CHEESE JALAPENO POPPERS

JALAPEÑO HALVES FILLED WITH COUNTRY HAM AND  
HOUSE PIMENTO CHEESE, COATED IN PANKO & FRIED  
UNTIL BUBBLY & GOLDEN. SERVED W/ CREAMY DILL  
SAUCE

## ITALIAN SAUSAGE FLATBREAD PIZZA

HOUSE MADE ITALIAN SPICED SAUSAGE & TOMATO  
SAUCE, MOZZARELLA, RED ONION, GREEN PEPPER &  
BLACK OLIVE ON TOASTED FLATBREAD

## SUNDAY FRIED CHICKEN PLATE

FRIED BONELESS CHICKEN BREAST, GRAVY & ENGLISH  
PEAS SERVED WITH BLACK GARLIC CORN CASSEROLE  
& HONEY JALAPENO COLE SLAW

**9.95**

## MEDITERRANEAN FALAFEL PLATTER

HOUSE MADE CHICKPEA FALAFELS, TZATZIKI, SPICED  
BEETS, KALAMATA OLIVE, PICKLED ONION, TOMATO &  
CUCUMBER. SERVED W/ MEDITERRANEAN SPICED  
CRISPY PITA BREAD

## SOUTHWEST CHICKEN CHOP SALAD

SW SPICED CHICKEN BREAST, RED BELL PEPPER,  
BLACK BEANS, TOMATO, RED ONION, TORTILLA STRIPS  
& JACK CHEESE ON ROMAINE, W/ CHIPOTLE DRESSING

## SMOKED SALMON QUESADILLA

HOUSE SMOKED SALMON, CREAM & JACK CHEESE,  
FRESH DILL, RED ONION, & CAPERS IN A FLOUR  
TORTILLA. SERVED W/ CREAMY DILL SAUCE

## QUESABIRRIA TACOS

SLOW-BRAISED BRISKET IN CORN TORTILLAS DIPPED  
IN RICH, SPICED CONSOMMÉ BEFORE GRILLING W/  
MELTED JACK CHEESE, CILANTRO AND DICED ONION.  
SERVED W/ A SIDE OF CONSOMMÉ FOR DIPPING



PORTLAND, OR

**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

## BAY SCALLOP CEVICHE & AVOCADO

BAY SCALLOPS MARINATED W/ LIME JUICE,  
CUCUMBER, RED ONION, TOMATO, JALAPEÑO &  
CILANTRO SERVED W/ AVOCADO & ROMAINE IN A  
CRISPY TORTILLA BOWL & TORTILLA 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

## HALIBUT CAKE PICCATA LINGUINE

ALASKAN HALIBUT CAKE ON A BED OF LINGUINI  
SAUTÉED W/ WHITE WINE, BUTTER & LEMON CAPER  
SAUCE, MUSHROOMS, HERBS, ONION, & PARMESAN  
CHEESE

## \$6 DESSERT

### STRAWBERRY RHUBARB CRISP

OREGON STRAWBERRY & RHUBARB BAKED W/  
OATMEAL STREUSEL CRUST. 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