

SEPTEMBER 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

CHICKEN & WALNUT PESTO FLATBREAD

WALNUT BASIL PESTO GARLIC CREAM SAUCE ON
FLATBREAD W/ CHICKEN BREAST, RED BELL PEPPER,
ONION, ROASTED GARLIC CLOVES, KALAMATA OLIVES,
MOZZARELLA & BALSAMIC DRIZZLE

CHILAQUILES CON CHORIZO

CRISPY CORN CHIPS TOSSED IN SPICY GUAJILLO
PEPPER SAUCE, W/ SW SPICED CHORIZO SAUSAGE,
COTIJA CHEESE, CILANTRO, SOUR CREAM, RADISH, &
PICKLED RED ONION

BUFFALO CHICKEN BITES

SOUTHERN FRIED CHICKEN BREAST TOPPED W/ OUR
HOMEMADE BUFFALO HOT SAUCE & GREEN ONION.
SERVED W/ BLEU CHEESE DIPPING SAUCE & POTATO
STRAWS

BBQ PULLED PORK FLAUTAS

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

9.95

SUMMER TORTELLINI SALAD

RICOTTA FILLED TORTELLINI PASTA, GENOA SALAMI,
FIRE ROASTED PIQUILLO PEPPER, WALNUT BASIL
PESTO, CHERRY TOMATO, CUCUMBER, AND BELL
PEPPER TOSSED IN OUR 1905 DRESSING

SWTACO SALAD BOWL

SW SPICED GROUND BEEF SIMMERED W/ ONION &
RED PEPPER, ROMAINE, BLACK BEANS, TOMATO,
PICKLED ONION, SALSA FRESCA, CHEDDAR, CHIPOTLE
CREAM, CILANTRO, TORTILLA BOWL

CARIBBEAN SMOKED SALMON TACOS

HOUSE APPLEWOOD SMOKED SALMON IN FLOUR
TORTILLAS W/ CILANTRO, ONION, CABBAGE, RADISH,
JACK CHEESE, LIME JALAPENO SAUCE & PINEAPPLE
MANGO SALSA



PORTLAND, OR

11.95

TAJIN MANGO SHRIMP BOWL

POACHED TIGER SHRIMP TOSSED W/ TAJIN, MANGO,
CUCUMBER, RED ONION, BELL PEPPER, AVOCADO,
SERRANO PEPPER, LIME JUICE & CILANTRO. SERVED IN
A CRISPY FLOUR TORTILLA BOWL

ALASKAN HALIBUT CAKES

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

JALAPENO POPPER CHEESE BURGER

ROASTED JALAPEÑO, BACON, CHEDDAR CHEESE &
CREAM CHEESE CAKE, PANKO BREADED ON A BURGER
PATTY W/ LETTUCE, ONION & BURGER SAUCE ON A
BRIOCHE BUN. SERVED W/ 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

\$6 DESSERT

OREGON THREE-BERRY CRISP

OUR OWN FARM BLUEBERRY, RASPBERRY, &
BLACKBERRY COMPOTE W/ BROWN SUGAR OATMEAL
CRUST. SERVED HOT

COCONUT CREAMPIE

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