

JULY 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 FRESH CHICKEN BREAST 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

WALNUT PESTO MAC & CHEESE

FRESH BASIL & TOASTED WALNUT PESTO, CAVATAPPI
PASTA W/ PARMESAN CREAM SAUCE & ASIAGO
CHEESE. TOPPED W/ BREAD CRUMBS

CARNITAS HUARACHES

SLOW BRAISED PORK IN SERRANO CHILI TOMATO
SALSA ON A SCRATCH MADE HUARACHES TORTILLA, W/
BLACK BEANS, CABBAGE, COTIJA CHEESE, CILANTRO &
ONION. SERVED W/ SOUR CREAM.

CHICKEN & BLUEBERRY HARVEST SALAD

SOUS VIDE CHICKEN BREAST ON MIXED GREENS W/
HEIRLOOM RIDGE FARM BLUEBERRIES, FETA CHEESE,
GLAZED WALNUTS, SPICED BEETS, RED ONION, &
RASPBERRY VINAIGRETTE.

9.95

SW BEEF EGG ROLLS

GROUND BEEF SIMMERED W/ MEXICAN SPICES,
ONIONS & TOMATOES & CHEDDAR CHEESE WRAPPED
IN FRIED IN EGGROLL WRAPS. SERVED W/ PEPPER
JACK QUESO.

WALLAWALLA ONION RINGS

THICK CUT WALLA WALLA ONIONS, BUTTERMILK
BATTERED, PANKO BREADED & FRIED. SERVED W/
SPICY KETCHUP

MEDITERRANEAN FALAFEL PLATTER

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

SMOKED SALMON QUESADILLA

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



PORTLAND, OR

SIGNATURE DISHES 11.95

AHI TUNA POTSTICKERS

AHI TUNA W/ RED CURRY, GINGER, SWEET SOY, GREEN
ONIONS & ASIAN CHILIS FRIED IN POT STICKER
WRAPS. SERVED W/ JASMINE RICE & SOY GINGER
DIPPING SAUCE

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

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