

# 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**

## BBQ PULLED PORK FLAUTAS

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

## TERIYAKI CHICKEN & VEGETABLE YAKISOBA

MARINATED CHICKEN STIR-FRIED W/ ASIAN VEGETABLES, YAKISOBA NOODLES, ALMONDS & TERIYAKI GLAZE. TOPPED W/ SESAME SEEDS & GREEN ONION

## FRIED CHICKEN BOWL

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

## OLD FASHIONED MEATLOAF

HOUSE MADE BEEF MEATLOAF TOPPED W/ BRANDY MUSHROOM SAUCE & CARAMELIZED ONIONS. SERVED W/ MASHED POTATOES

**9.95**

## ROASTED GARLIC & BAKED BRIE

ROASTED GARLIC, ROASTED RED PEPPERS, BASIL PESTO, KALAMATA OLIVES, MEDITERRANEAN FRIED PITA BREAD

## CARNITAS TINGA BURRITO

SW BRAISED PORK, ONION, JACK CHEESE CHIPOTLE BLACK BEANS & RED RICE IN A FLOUR TORTILLA. TOPPED W/ TINGA TOMATO SALSA, JACK CHEESE & GREEN ONION, PICKLED JALAPEÑOS & PICKLED ONION

## 🍷 PASTA PRIMAVERA

SPRING VEGETABLES SAUTÉED W/ WHITE WINE BUTTER SAUCE, FRESH BASIL, CAVATAPPI PASTA, PARMESAN

## ITALIAN CHOP SALAD

WINE CURED SALAMI, GORGONZOLA, OLIVES, RED ONION, TOMATO, CUCUMBER, CROUTONS, ROMAINE, FRESH HERB VINAIGRETTE



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

### SMOKED SALMON SALAD MELT

HOUSE SMOKED SALMON W/ CAPERS, RED ONION, CABBAGE, PICKLES, DIJON MAYO & SWISS GRILLED ON MARBLE RYE. SERVED W/ 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

### NORTHWEST SALMON CAKES

FRESH SALMON SEASONED W/ FRESH DILL, DIJON & CHIVES. SERVED W/ SEASONAL 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