

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

ITALIAN SAUSAGE FLAT BREAD PIZZA

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

🍷 YELLOW ZUCCHINI PARMESAN

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

HAM FLAUTAS

APPLEWOOD SMOKED HAM, RED ONION & MONTEREY
JACK CHEESE WRAPPED IN CRISPY FLOUR TORTILLAS,
SERVED W/ CHIPOTLE SOUR CREAM.

SOUTHERN PIMENTO CHEESE DIP

CHEDDAR & CREAM CHEESE, ROASTED RED PEPPER,
RED ONION, HERBS & SPICES. SERVED WITH CELERY
STICKS & FRIED PITA CHIPS

9.95

CHICKEN FAJITA SOFT TACOS

CHICKEN SIMMERED W/ MEXICAN SPICES, TOMATO,
PEPPERS, ONIONS & CORN, IN FLOUR TORTILLAS W/
JACK CHEESE, CABBAGE, RADISH, PICKLED RED ONION
& SOUR CREAM. SERVED W/ RED RICE & BLACK BEANS.

BBQ PULLED PORK WRAP

PORK SHOULDER & ONIONS SLOW ROASTED IN OUR
OWN BBQ SAUCE. ROLLED IN A FLOUR TORTILLA W/
JASMINE RICE & JALAPEÑO COLESLAW. SERVED W/
HOUSE MADE POTATO CHIPS

GREEK CHICKEN CHOP SALAD

GRILLED CHICKEN BREAST, FETA CHEESE, CUCUMBER,
TOMATO, RED ONION, BELL PEPPER, KALAMATA OLIVE,
CROUTONS & ROMAINE TOSSED WITH HERB
VINAIGRETTE.

SMOKED SALMON SALAD MELT

HOUSE SMOKED SALMON W/ CAPERS, RED ONION,
CABBAGE, PICKLES, DIJON MAYO & SWISS GRILLED ON
RUSTIC BREAD. W/ POTATO CHIPS



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

CURRY COCONUT ROCKFISH YAKISOBA

COCONUT & YELLOW CURRY BREADED WILD OREGON
ROCKFISH. ASIAN VEGETABLES, YAKISOBA NOODLES &
ALMONDS IN A SOY-GINGER GLAZE.

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