

charcuterie boards

all boards are served with baguette
additional baguette \$2 per plate

chef's choice | selection of three meats, pickled vegetables,
grain mustard 13

spanish board | spanish salami, sweetheart ham,
fresh smoked chorizo, piquillo pepper salad 13

french board | french saucisson, pork rillettes, garlic
sausage, pickled vegetables 13 add pâté 3

italian board | italian salami, capicola,
italian sausage, fennel-parsley salad 13

cheese board | with preserves, crostini
two cheese 8 three cheese 12

snacks

house-made pickled egg 3

seasonal house-made pickled vegetable plate 5

salted and fried almonds 5

citrus and chili marinated olives** 5

side of kettle chips 2

happy hour specials

two raw oysters, champagne mignonette 6

seasonal mixed green salad,
poppy seed vinaigrette 6

snack toast, portland creamery chèvre, seasonal
preserved fruit, herbs 6

pork frankfurter, ketchup, dijon, relish,
6 onions on a soft bun 7
add sauerkraut 1

grilled sweetheart ham & brie, dijon mustard, butter,
pickled onions, brioche 8

steak tartare*, olives**, parsley, shallot, egg yolk* 13
extra baguette 3

midday cocktails

olympic committee 7
beefeater gin, cappelletti aperitivo,
cocchi vermouth di torino

aperol spritz 6
aperol aperitivo, soda, sparkling cava,
orange zest on ice

the longshot 8
campari, cold brew coffee,
sweet vermouth, gin, tonic

dinghy of fernet 3
make it a bartender's handshake, add an 11oz draft beer +4

wine

\$2 off all wines by the glass
25% off all bottles of wine

see leather book for list of wines by the glass & bottles

dry sherry

amontillado | BODEGAS GRANT "La Garrocha" 7
fino | EL MAESTRO SIERRA 7

midday beers

seasonal rotating IPA 6
lager | LOOWIT BREWING 12oz can (WA) 4
dry cider | SLOPESWELL CIDER CO 12oz can (OR) 4