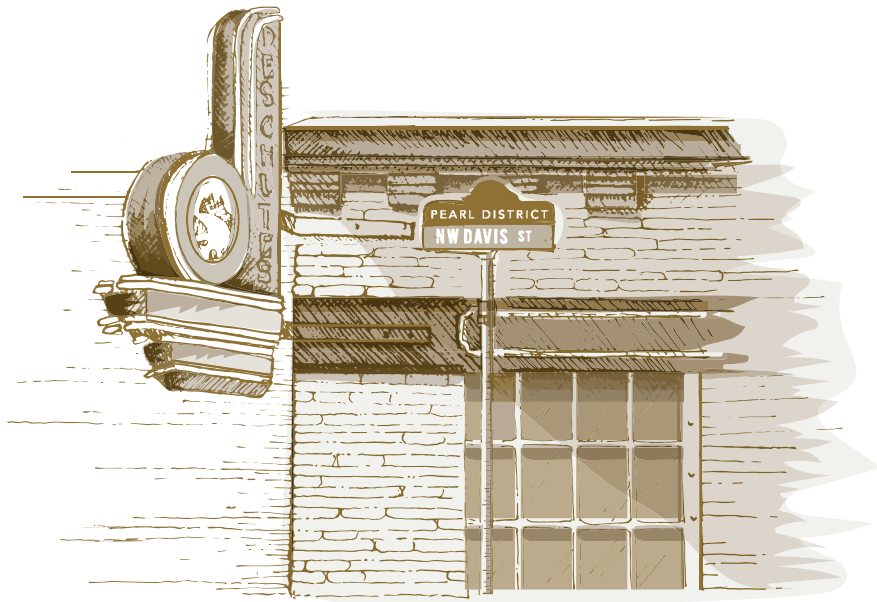


# DESCHUTES BREWERY®



**FAMILY & EMPLOYEE OWNED**

**- SINCE 1988 -**

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OUR PUB'S DISTINCT NORTHWEST STYLE BRINGS A TASTE OF CENTRAL OREGON TO THE HEART OF PORTLAND AND IS A POPULAR DESTINATION FOR GREAT BEER, DELICIOUS FOOD AND A RELAXED URBAN ATMOSPHERE.

THE BREW PUB'S 26 TAPS FEATURE DESCHUTES MAINSTAYS PLUS A SELECTION OF SEASONAL AND EXPERIMENTAL BEERS DEVELOPED AND BREWED ON SITE EXCLUSIVELY FOR THE PORTLAND PUB BY OUR BREWERS.

LED BY EXECUTIVE CHEF ISMAEL RUIZ, OUR TALENTED CULINARY TEAM CREATES CLASSIC PUB FOOD TAKEN TO THE NEXT LEVEL.

MATCHING OUR BREWERS' PASSION, THEY CREATE DISHES FROM SCRATCH WITH THE BEST POSSIBLE LOCAL INGREDIENTS.

@DESCHUTESBREWERY

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# BRUNCH AVAILABLE UNTIL 2:30 PM

## CINNAMON ROLL

Black Butte Porter roll, cream cheese frosting | 7 **V**  
**+BACON & MAPLE SYRUP 3**

## LOX PLATE\*

Cured Salmon lox, housemade everything spice flatbread, whipped cream cheese, shaved red onions, heirloom tomatoes, capers | 14 **GFA**

## SAUSAGE BENEDICT\*

Griddled buttermilk roll, fennel sausage, hollandaise, eggs, chives, choice of fruit or breakfast potatoes | 19 **GFA**

## CRAB BENEDICT\*

Two dungeness crab cakes, heirloom tomatoes, hollandaise, eggs, choice of fruit or breakfast potatoes | 25 **+AVOCADO 3**

## BREAKFAST BRAVAS\*

Potatoes, onions, peppers, red sauce, eggs, hollandaise, served with fruit | 17 **V GFA +BACON 3**

## SHAKSHOUKA\*

Sundried tomato and chile stew, spinach, feta cheese, eggs, toast | 14 **V GFA +AVOCADO 3 +ITALIAN SAUSAGE 4**

## SCRAMBLE SKILLET\*

Scrambled eggs, peppers, onions, spinach, Gouda, choice of fruit or breakfast potatoes | 15 **V GFA +PORTER SAUSAGE 4**

## BISCUIT & GRAVY

Buttermilk biscuit, sausage, bacon gravy | 15 **+EGG 2**

## TRIPLE BERRY WAFFLES

Waffles with whipped cream, marionberry maple syrup, fresh blueberries and strawberries | 15 **+BACON 3**

## CHICKEN & WAFFLE\*

Nashville-style spicy fried chicken, smoked provolone, waffle, maple gastrique, kale-pecan salad | 21 **+BACON 3 +EGG 2**

## BREWERS PLATE\*

Bacon, eggs, breakfast potatoes | 13 **GFA +FRUIT 4 +TOAST 3**

## KIDS WAFFLE (12 & UNDER ONLY)

Waffle, maple syrup | 6 **+BACON 3**

# BRUNCH COCKTAILS

### MIMOSA | 10

Mango-lime or Classic OJ

### H-ALE MARY

Portland Bloody Mary mix, Crater Lake Vodka, Black Butte Porter, pickled vegetable skewer, salt | 14

**+CARNIVORE STYLE W/BACON AND SALAMI 4**

### BAILEY'S & COFFEE

Bailey's Irish Cream, coffee, whipped cream, cinnamon | 8

### FRENCH LAVENDER 75

Wild Roots Gin, lavender syrup, lemon juice, Marqués De Cáceres Cava Brut, lemon twist | 13

# LUNCH

## IPA PRETZEL

Garlic oil, Monterey Jack cheese sauce, *Black Butte Porter* stone-ground mustard | 12 **V +MAMA LIL'S PICKLED PEPPERS 2**

## MANCHEGO GARLIC FRIES

Housecut Kennebec potatoes, garlic, orange rosemary aioli, manchego cheese | 12 **V GFA**

## HONEY MUSTARD CHICKEN SALAD

Mixed greens, smoked chicken, candied pecans, cherry tomatoes, cheddar, honey mustard dressing | 12 / 17 **GFA**  
**+BACON 3 +AVOCADO 3**

## BERRY & BURRATA SALAD

Mixed greens, strawberries, blueberries, burrata cheese, balsamic dressing, cashew sunflower brittle | 17 **VA**  
**+SMOKED CHICKEN 5 +SMOKED SALMON 6**

## HOUSE SALAD

Mixed greens, tomatoes, carrots, cucumbers, choice of dressing | 8 / 13 **VA GFA +FRIED CHICKEN 6**

## MUSHROOM EN CROUTE

Mushrooms, herbs and chèvre in puff pastry, with greens, herbed carrots, asparagus | 21 **V**

## FISH & CHIPS\*

*King Crispy Pilsner* and panko battered Cod, Kennebec fries, roasted jalapeño remoulade, slaw, lemon | 2pc 21 / 3pc 26

## FLAT IRON STEAK\*

7 oz. Cedar River flat iron, three-cheese mashed potatoes, asparagus | 35 **GFA +BACON GRAVY 2**

## PUB BURGER\*

Two quarter-pound Oregon Valley Natural grass-fed beef patties, cheddar, lettuce, red onion, beer-brined pickles, mayo, housemade bun | 17.75 **GFA +BACON 3** Single Patty Pub Burger 15

## ELK BURGER\*

Third-pound Durham Ranch elk patty, Gruyère cheese, blue cheese, mayo, arugula, housemade bun, beer-brined pickles | 19.5 **GFA**  
**+MUSHROOMS 2 +JALAPEÑOS 2**

## GOUDA BURGER\*

Two quarter-pound beef patties, smoked Gouda cheese, whiskey-cherry steak sauce, crispy onions, mayo, housemade bun | 18.5  
**+BACON 3**

## QUINOA BURGER

Southwest chickpea-quinoa patty, cheddar, lettuce, red onion, chipotle sauce, housemade focaccia | 16 **VA GFA**  
**+AVOCADO 3 +MAMA LIL'S PICKLED PEPPERS 2**

## CHOICE OF SIDE

PUB FRIES | SIDE SALAD | CUP OF SOUP  
 SUB MANCHEGO GARLIC FRIES 2  
 SUB GLUTEN FREE BUN 2

20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE  
 LIMIT OF 4 CARDS OR PAYMENTS PER PARTY

**V** | VEGETARIAN **VA** | VEGAN AVAILABLE **GFA** | GLUTEN-FREE AVAILABLE

\*BURGERS AND STEAKS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.