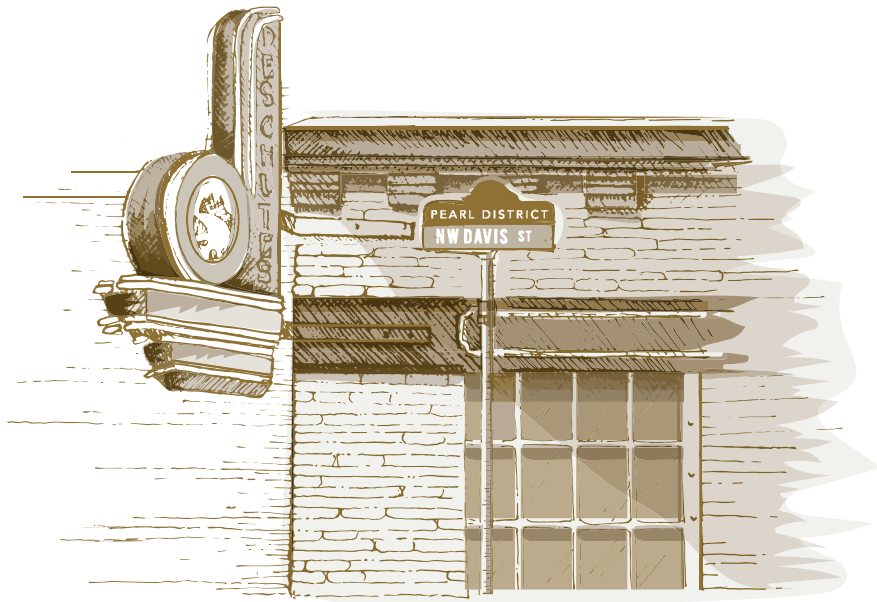


DESCHUTES BREWERY®



FAMILY & EMPLOYEE OWNED

- SINCE 1988 -

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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- SINCE 1988 -

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 English muffin, fennel sausage, hollandaise, eggs, chives, choice of fruit or breakfast potatoes | 19 **GFA**

CRAB BENEDICT*

Two dungeness crab cakes, tomatoes, hollandaise, eggs, choice of fruit or breakfast potatoes | 24 **+AVOCADO 3**

QUICHE

Changes daily. Ask your server for today's offering. Served with a side salad, white balsamic vinaigrette | 15

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, pepper jack, choice of fruit or breakfast potatoes | 15 **V GFA +PORTER SAUSAGE 4**

BISCUITS & GRAVY

Fresh Squeezed IPA buttermilk biscuits, sausage gravy | 7 / 12 **+EGG* 2**

TRIPLE BERRY FRENCH TOAST DIPPERS

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

CHICKEN & BISCUITS*

Fried chicken, Fresh Squeezed IPA buttermilk biscuits, sausage gravy, choice of fruit or breakfast potatoes | 21 **+BACON 3 +EGG* 2**

BREWERS PLATE*

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

KIDS FRENCH TOAST DIPPERS (12 & UNDER ONLY)

Dippers and 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 +JALAPEÑO PESTO 2**

MANCHEGO GARLIC FRIES

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

CAESAR SALAD

Romain lettuce, house Caesar dressing, tomatoes, Parmesan cheese, focaccia croutons | 10 / 16 **GFA + SHRIMP* 8 +AVOCADO 3**

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 **V**

+SMOKED CHICKEN 5 +SMOKED SALMON 6

HOUSE SALAD

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

TOMATO EN CROUTE

Tomatoes, herbs, and feta in puff pastry, with greens, roasted carrots, broccolini | 21 **V**

FISH & CHIPS*

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

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

POBLANO BURGER*

Two quarter-pound beef patties, pepper jack, roasted poblano peppers, Fresh Haze Hazy IPA aioli, housemade bun | 18

+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

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