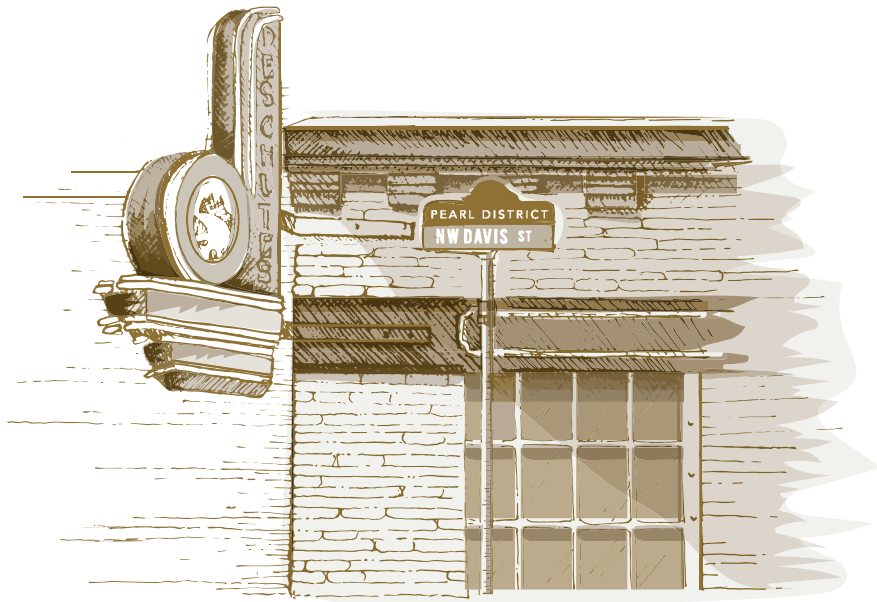


DESCHUTES BREWERY®



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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SHARE PLATES

IPA PRETZEL

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

CHICKEN WINGS*

Smoked whole wings, choice of sauce | 17 **GFA**
BUFFALO OR TAMARIND BBQ

MANCHEGO GARLIC FRIES

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

HUMMUS

Chickpea hummus, housemade naan, roasted carrots, cucumbers, vegetable olive tapenade | 14 **VA** **GFA**
+FETA 2 **+MAMA LIL'S PEPPERS 2** **+SUNDRIED TOMATOES 2**

BACON POUTINE

Housecut Kennebec fries, cheese curds, bacon gravy | 13
+PICKLED JALAPEÑOS 2

PUB FAVORITES

FLAT IRON STEAK*

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

FISH & FAMILY ALASKAN COHO*

Quinoa and rice blend, asparagus, lemon caper sauce | 27 **GFA**



SAUSAGE & RAVIOLI

Black Butte Porter Bacon Gouda Sausage, cheese ravioli, sundried tomato cream sauce, walnut bread crumb, parsley | 25
SUBSTITUTE MUSHROOMS TO MAKE IT VEGETARIAN

MAC & CHEESE

Radiatore pasta, white cheddar and *Black Butte Porter* cream sauce, *Obsidian Stout*-caramelized onions, spinach | 17.75 **V**
+BACON 3 **+BBQ PULLED PORK 6** **+PICKLED JALAPEÑOS 2**

MUSHROOM EN CROUTE

Mushrooms, herbs, and chèvre in puff pastry, with arugula, herb roasted carrots, asparagus | 21 **V**

BBQ PULLED PORK & GRITS

Smoked pork, tamarind BBQ sauce, cheesy grits, arugula | 23 **GFA**
+AVOCADO 3

PROSCIUTTO LINGUINI

Prosciutto, asparagus, linguini, tarragon cream sauce, parmesan | 23
+SMOKED CHICKEN 5 **+MUSHROOMS 2**

FISH & CHIPS*

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

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

SMALL PLATES

BLACK BUTTE PORTER SAUSAGE

With *Black Butte Porter* stone-ground mustard | 9

CITRUS OLIVES

Citrus and pickled pepper-marinated Castelvetrano olives served warm with artisan bread | 7 **VA** **GFA** **+FETA 2**

PICKLE PLATE

Rotating housemade pickled fruits and vegetables | 3 **VA** **GFA**

BEER NUTS

Assorted nuts and toffee pretzels | 3 **VA**

BRUSSELS SPROUTS

Hot honey vinaigrette, parmesan | 9 **V** **GFA**

SALADS

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**

HOUSE SALAD

Mixed greens, tomatoes, carrots, cucumbers, choice of dressing | 8 / 13
VA **GFA** **+SMOKED SALMON 6** **+PARMESAN 2**

DRESSING CHOICES

BLUE CHEESE | RANCH | HONEY MUSTARD
BALSAMIC | WHITE BALSAMIC | O&V

BURGERS & SANDWICHES

PUB BURGER*

Two quarter-pound 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 **+CAMELIZED ONIONS 2**

GOUDA BURGER*

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

QUINOA BURGER

Southwest chickpea-quinoa patty, cheddar, lettuce, red onion, chipotle aioli, housemade focaccia | 16 **VA** **GFA** **+AVOCADO 3**

BBQ PULLED PORK SANDWICH

Smoked pork, tamarind BBQ sauce, crispy onions, slaw, housemade bun, beer-brined pickles | 17 **+PICKLED JALAPEÑOS 2** **+CHEDDAR 2**

CHOICE OF SIDE

PUB FRIES | SIDE SALAD | CUP OF SOUP
SUB MANCHEGO GARLIC FRIES 2
SUB MASHED POTATOES OR ASPARAGUS 2
SUB GLUTEN FREE BUN 2
SUB CHICKEN BREAST FOR ANY BURGER

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