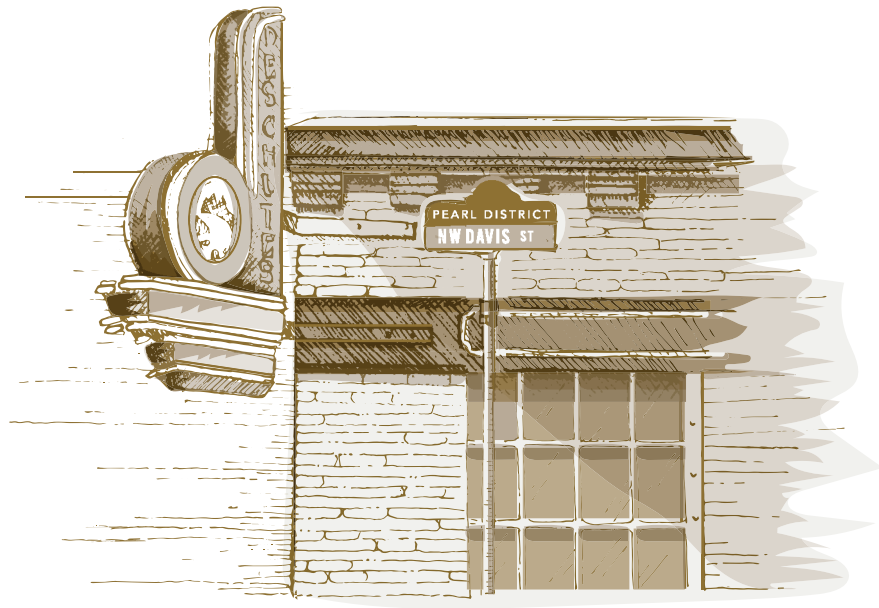


DESCHUTES BREWERY®



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

FAMILY & EMPLOYEE OWNED - SINCE 1988 -

BROUGHT TO YOU BY EXECUTIVE CHEF ISMAEL RUIZ AND BREWER JAKE HARPER

SHARE PLATES

IPA PRETZEL

Garlic oil, Monterey Jack cheese sauce, *Black Butte Porter* stone-ground mustard | 12.5 **V** **+JALAPEÑO PESTO 2**

CHICKEN WINGS*

Smoked whole wings, choice of sauce | 3pc 10 / 6pc 17 **GFA**
BUFFALO, TOGARASHI WITH SESAME, OR TAMARIND BBQ

MANCHEGO GARLIC FRIES

Housecut Kennebec fries, garlic, orange rosemary aioli, manchego cheese | 10.5 **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**

SHIITAKE POUTINE

Housecut Kennebec fries, cheese curds, shiitake mushroom gravy | 14
+PICKLED JALAPEÑOS 2 **+BACON 3** **V**

PUB FAVORITES

RIBEYE STEAK*

12oz Cedar River center-cut Ribeye, fried Yukon Gold potatoes, broccolini, red chimichurri | 44 **GFA**

FISH & FAMILY ALASKAN COHO*

Cauliflower and tahini purée, marinated cucumber salad, herb vinaigrette | 27 **GFA**

SHRIMP LINGUINI

Shrimp, tomatoes, basil, garlic, white wine sauce, basil oil | 25
+PARMESAN 2 **+MUSHROOMS 2**

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**

TOMATO EN CROUTE

Grape tomatoes, herbs, and feta cheese in puff pastry, with arugula, herb roasted carrots, broccolini | 21 **V**

BBQ PULLED PORK & RICE

Smoked pork, tamarind BBQ sauce, steamed rice, arugula, pickled red onions | 21 **GFA**
+AVOCADO 3 **+PICKLED JALAPEÑOS 2**

SAUSAGE & GNOCCHI

Black Butte Porter Bacon Gouda Sausage, potato gnocchi, sundried tomato cream sauce, walnut bread crumb, parsley | 24
SUBSTITUTE MUSHROOMS TO MAKE IT VEGETARIAN

FISH & CHIPS*

King Crispy Pilsner and panko-battered Cod, Kennebec fries, roasted jalapeño remoulade, slaw, lemon | 2pc 23 / 3pc 29

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**

DEVEILED EGGS

Obsidian Stout, pickled red onion, black Hawaiian sea salt | 7 **V**

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**

CAESER SALAD

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

HOUSE SALAD

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

POBLANO BURGER*

Two quarter-pound beef patties, pepper jack, roasted poblano peppers, *Fresh Haze Hazy IPA* roasted garlic aioli, housemade bun | 17 **GFA**
+BACON 3 **+AVOCADO 3**

QUINOA BURGER

Southwest chickpea-quinoa patty, cheddar, lettuce, red onion, chipotle aioli, housemade focaccia | 17 **VA** **GFA** **+AVOCADO 3**

BBQ PULLED PORK SANDWICH

Smoked pork, tamarind BBQ sauce, pickled red 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 BROCCOLINI 2
- SUB GLUTEN FREE BUN 2
- SUB CHICKEN BREAST FOR ANY BURGER



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.