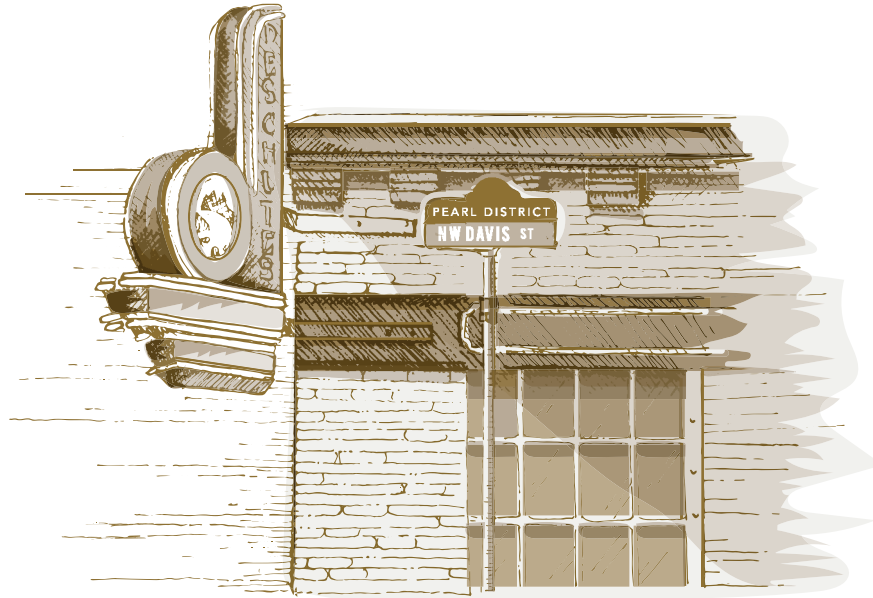


DESCHUTES BREWERY®



WELCOME TO

THE PORTLAND PUBLIC HOUSE

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.

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

FAMILY & EMPLOYEE OWNED

- SINCE 1988 -

LUNCH PLATES

IPA PRETZEL LUNCH

Our house pretzel with cheese and *Black Butte Porter* mustard dip, served with your choice of side | 14 **V**

+BLACK BUTTE PORTER GOUDA SAUSAGE 8

SOUP & SALAD

Choice of soup and a house salad, served with bread and butter | 11

VA +SMOKED CHICKEN 5 +AVOCADO 3

MAC & CHEESE LUNCH

Half order of our *Obsidian Stout* Mac & Cheese with spinach and Stout caramelized onions, served with a side salad | 14 **V**

+BACON 3 +SMOKED CHICKEN 5 +MUSHROOMS 2

SANDWICH OF THE DAY

Half or whole sandwich, choice of side | 12/16

PORK & GRITS LUNCH

Half order of our BBQ Pulled Pork & Grits with smoked pork, tamarind BBQ sauce, cheesy grits and arugula, served with a side salad | 16

GFA +MAMA LIL'S PEPPERS 2 +FRIED EGG* 2

SALADS & SOUPS

BERRY & BURRATA SALAD

Mixed greens, strawberries, blueberries, burrata cheese, balsamic dressing, cashew sunflower brittle | 17 **VA**

+SMOKED CHICKEN 5 +AVOCADO 3

HONEY MUSTARD CHICKEN SALAD

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

HOUSE SALAD

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

+SMOKED SALMON 6 +FRIED CHICKEN* 6

ROASTED RED PEPPER TOMATO BISQUE

Served with artisan bread | 7/12 **V GFA**

SOUP OF THE MOMENT

Ask your server for today's offering and price. Served with artisan bread

DRESSING CHOICES

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

BURGERS & SANDWICHES

WITH CHOICE OF SIDE

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, blue cheese crumbles, 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 **+BACON 3**

QUINOA BURGER

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

GRILLED CHEESE SANDWICH

Spent grain sourdough, whipped chèvre, aged white and yellow cheddars, served with roasted red pepper tomato bisque | 16 **V**

+CAMELIZED ONIONS 2 +BACON 3 +AVOCADO 3

SPICY FRIED CHICKEN SANDWICH*

Nashville-style fried chicken breast, slaw, beer-brined pickles, roasted red pepper aioli, housemade bun | 18 **+PROVOLONE 2**

BBQ PULLED PORK SANDWICH

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

PASTRAMI REUBEN SANDWICH

Marbled sourdough rye, pastrami, Gruyère, apple sauerkraut, Russian dressing | 19 **+MAMA LIL'S PEPPERS 2**

FISH SANDWICH*

King Crispy Pilsner and panko-breaded Cod, roasted jalapeño remoulade, lettuce, heirloom tomato, cheddar-onion challah roll, lemon | 18

ROAST BEEF DIP*

Roast beef, horseradish sauce, provolone, caramelized onions, au jus, housemade bolillo roll | 19 **+MUSHROOMS 2**

CHOICE OF SIDE

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

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.