



GRABS

NACHO CHEESE POPCORN	3
BAVARIAN PRETZEL (add cheddar \$1)	6
AVOCADO TOAST	11
PULLMAN BREAD, CREME FRAICHE, PERSIAN CUCUMBERS, SIX MINUTE EGG*	
MELTY RACLETTE	14
ARUGULA, FINGERLING POTATOES, CORNICHON, TOASTED COUNTRY BREAD	
SHRIMP COCKTAIL	14
CLASSIC SAUCE, SALTINES, LEMON	
SOUP DU JOUR	7
BREAD & BUTTER	4

BUFFALO WINGS	14
RADISH, CELERY, BLEU DRESSING	
GENERAL TSO'S LAMB RIBS	16
CUCUMBER & FRESNO CHILI SALAD	
BURRATA	16
ROASTED ACORN SQUASH, QUINCE, CANDIED HAZELNUTS, TOASTED COUNTRY BREAD	
MUSSELS	14
ANDOUILLE SAUSAGE, WHITE WINE, GRILLED BOULE	
KOREAN BBQ CHICHARONES	6

SALADS

BABY KALE SALAD	12
ACORN SQUASH, GOLDEN RAISINS, CRANBERRIES, TOASTED SEEDS, CURRY VINAIGRETTE	
HOUSE CAESAR SALAD*	12
ROMAINE HEARTS, CROUTONS, BOQUERONES, PARMIGIANO REGGIANO SNOW	
80s WEDGE SALAD	16
BABY ICEBERG, BACON BITS, SIX MINUTE EGG*, SMOKED BLEU CHEESE, CHERRY TOMATOES, BUTTERMILK DRESSING	

BUTTER LETTUCE SALAD	8
AVOCADO, BREAKFAST RADISH, TARRAGON VINAIGRETTE	
ROASTED BEET SALAD	13
RED LEAF LETTUCE, PORTLAND CREAMERY CHÈVRE, APPLES, RYE BREAD, BLOOD ORANGE VINAIGRETTE	
TAVERN CHOP SALAD	12
ROMAINE, COUSCOUS, CHEESE CURDS, EGG*, DRIED CRANBERRIES, WASABI PEAS, DIJON VINAIGRETTE	
ADD GRILLED CHICKEN TO ANY SALAD	5
ADD POACHED SHRIMP TO ANY SALAD	6

SANDWICHES

GRILLED CHICKEN BREAST SANDWICH	15
CURED TOMATO & LEMON SALSA, ARUGULA, MAYONNAISE, BRIOCHE BUN, FRIES	
CRISPY FISH SANDWICH	13
HADDOCK, BUTTER LETTUCE, SMOKED OYSTER MAYONNAISE, PICKLED RED ONION, FRIES	
OLYMPIA PROVISIONS KASEKRAINER	12
CHEESE STUFFED PORK SAUSAGE, PILSNER BRAISED ONIONS, SAUERKRAUT, PHILIPPE'S ROLL	

PEARL BURGER*	16
1/3 LB GROUND CHUCK, SHREDDED ICEBERG, WHITE ONIONS, AMERICAN CHEESE, EVERYTHING BUN, FRIES (add bacon \$2)	
FALAFEL BURGER	12
CHÈVRE, PICKLED RED ONIONS, CUCUMBER, SUMAC YOGURT, ARUGULA, FRIES	

PLATES

TAVERN FRIED CHICKEN	28
BRAISED COLLARD GREENS, SKILLET CORNBREAD, CHILI HONEY	
PORK TENDERLOIN	25
FRIED GREEN TOMATOES, SWEET PEA AIOLI, ASPARAGUS, CARROTS, CHICHARRONES	
ROASTED SEASONAL VEGETABLES	19
MARKET SELECTION, CASHEW CHEESE	

STEAK FRITES*	27 / 45
YOUR CHOICE OF TOP SIRLOIN OR FILET MIGNON, ARUGULA SALAD, MAÎTRE D'HÔTEL BUTTER, FRIES	
BRASIED LAMB SHANK	28
CHAMOMILE, APRICOTS, ROASTED YUKON GOLD, HAZELNUT GREMOLATA	
CRISPY SKIN TROUT	25
RYE BERRIES, BEETS, RAINBOW CHARD, DILL & LEMON YOGURT	

SIDES

WHITE CHEDDAR MAC & CHEESE	7
CAULIFLOWER GRATIN	8
CHEDDAR, BREADCRUMBS	
GRILLED VEGETABLE OF THE DAY	7

TAVERN FRIES	6
HERBS, MALT VINEGAR POWDER, SEA SALT	
LOBSTER AIOLI DIPPING SAUCE	2

THANK YOU FOR YOUR PATRONAGE. UNIFORM ASSISTANCE BY FILSON AND FELLO CANVASWEAR. WE ACCEPT UP TO 4 CREDIT CARDS PER TABLE. 3% OF ALL PROFITS GO TO THE HARRINGTON FAMILY FOUNDATION FOR SCHOLARSHIPS FOR OREGON STUDENTS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

DRINKS

BROWN DERBY 10
REFERENCE: HOLLYWOOD COCKTAILS BY BUZZA AND CARDOZA CIRCA 1933
 2 OZ. ELIJAH CRAIG 12 YR. KENTUCKY STRAIGHT BOURBON + 1 ½ OZ. FRESHLY PRESSED GRAPEFRUIT JUICE + ¼ OZ. HOUSE BLENDED CLOVER HONEY SYRUP + GRAPEFRUIT OIL

BENNETT 9
REFERENCE: COCKTAILS AND HOW TO MIX THEM BY ROBERT VERMIERE CIRCA 1922
 2 OZ. DRY GIN + ¾ OZ. FRESHLY PRESSED LIME JUICE + ¾ OZ. "1:1" SIMPLE SYRUP + 1 DASH ANGOSTURA BITTERS

FANCY FREE 12
REFERENCE: COCKTAIL GUIDE AND LADIES COMPANION BY CROSBY GAIGE CIRCA 1941
 2 ¼ OZ. BUFFALO TRACE KENTUCKY STRAIGHT BOURBON + ¼ OZ. MARASKA MARASCHINO LIQUEUR + 1 DASH ANGOSTURA BITTERS + LEMON OIL

PICADOR 12
REFERENCE: CAFÉ ROYALE COCKTAIL BOOK BY CIRCA 1937
 1 ½ OZ. TAPATIO BLANCO + 1 OZ. COINTREAU + ½ OZ. FRESHLY PRESSED LIME JUICE

OLD PAL 11
REFERENCE: THE ABC'S OF MIXING COCKTAILS BY HARRY MCELHONE CIRCA 1919
 2 OZ. OLD OVERHOLT RYE WHISKEY + ½ OZ. CAMPARI ITALIAN BITTERS + ¾ OZ. DOLIN DRY VERMOUTH

IRVING 12
REFERENCE: DRINKS BY JACQUES STRAUB CIRCA 1914
 1 ½ OZ. DOLIN DRY VERMOUTH + 1 OZ. PLYMOUTH GIN + ¼ OZ. CALISAYA + LEMON OIL

AMBER DREAM 14
REFERENCE: THE BARTENDER'S GOLDEN BOOK BY O. BLUNIER
 2 OZ. AVIATION GIN + 1/2 OZ. MARTINI AND ROSSI SWEET VERMOUTH + 1/4 YELLOW CHARTREUSE + 1 DASH REGAN'S NO. 6 ORANGE BITTERS + LEMON OIL

ANGOSTURA FIZZ 14
REFERENCE: DRINKS BY JACQUES STRAUB CIRCA 1914
 1 OZ. ANGOSTURA BITTERS + ¾ OZ. FRESHLY PRESSED LEMON JUICE + 1 OZ. SIMPLE SYRUP + ½ OZ. HEAVY CREAM + 1 SMALL EGG WHITE* + 2 OZ. SODA WATER

HOTEL NACIONAL SPECIAL 12
REFERENCE: THE GENTLEMAN'S COMPANION BY CHARLES H. BAKER JR. CIRCA 1939
 2 OZ. BACARDI 8 + ¼ OZ. ROTHMAN AND WINTER APRICOT LIQUEUR + ½ OZ. FRESHLY PRESSED LIME JUICE + 1 ½ OZ. FRESHLY EXTRACTED PINEAPPLE JUICE + ½ OZ. "1:1" SIMPLE SYRUP

CHILCANO 11
REFERENCE: UNDER INVESTIGATION
 2 OZ. CAPEL PISCO + ½ OZ. FRESHLY PRESSED LIME JUICE + ¾ OZ. HOUSE MADE SPICY GINGER SYRUP + 3 OZ. SODA WATER + 1 DASH ANGOSTURA BITTERS

NEW BRUNSWICK 11
REFERENCE: THE FINE ART OF MIXING DRINKS BY DAVID EMBURY CIRCA 1948
 2 OZ. FAMOUS GROUSE BLENDED SCOTCH WHISKEY + 1 OZ. FRESHLY PRESSED LEMON JUICE + ¾ OZ. HOUSE BLENDED GRADE A MAPLE SYRUP

NON-ALCOHOLIC

FRESH LEMONADE, LIMEADE, GRAPEFRUIT-ADE. OR PINEAPPLE-ADE 5

THE STANDARDS (COKE, DIET COKE, SPRITE) 3

Q TONIC 3

HEART COFFEE 4

RISHI TEA (ENGLISH BREAKFAST, JADE CLOUD GREEN, TURMERIC GINGER, PEPPERMINT, CHAMOMILE) 4

ICED TEA 3

TABS LEFT OPEN AT THE END OF THE NIGHT WILL BE SUBJECT TO A 20% SERVICE CHARGE.

BEER

HEFEWEIZEN, OCCIDENTAL 6
 PORTLAND, OR / 4.7% ABV

KOLSCH, DRINKING HORSE GO WESTY 6
 CLACKAMAS, OR / 5.5% ABV

PILSNER, CALDERA 7
 ASHLAND, OR / 5.2% ABV

PALE ALE, BARLEY BROWN'S HANDTRUCK 6
 BAKER CITY, OR / 5.5% ABV

BELGIAN STRONG BLONDE, PFRIEM 7
 HOOD RIVER, OR / 7.5% ABV

ISA, CRUX OFFLEASH 6
 BEND, OR / 4.5% ABV

IPA, CULMINATION PHAEDRUS 6
 PORTLAND, OR / 6.5% ABV

IPA, EX NOVO ELIOT 6
 PORTLAND, OR / 6.6% ABV

KING KITTY RED, COALITION BREWING CO. 6
 PORTLAND, OR / 5.74% ABV

BOURBON AGED NW RED, FULL SAIL HARRINGTON'S 7
 HOOD RIVER, OR / 10.2% ABV / 12 OZ POUR

STOUT, PELICAN TSUNAMI (NITRO) 7
 PACIFIC CITY, OR / 7% ABV

STOUT, BARLEY BROWN'S DISORDER 6
 BAKER CITY, OR / 7.8% ABV

CIDER, SWIFT 6
 PORTLAND, OR / 6% ABV / 12 OZ POUR

BOTTLED BEER, COORS LIGHT & BUDWEISER / 12 OZ 5

WINE

SPARKLING

BRUT, ARGYLE, WILLAMETTE VALLEY, OR 2013 G: 12 / B: 48

BRUT ROSÉ, SOTER, MINERAL SPRINGS RANCH, WILLAMETTE VALLEY, OR 2011 G: 18 / B: 75

WHITE

CASCADIA WHITE, COOPERS HALL, WILLAMETTE VALLEY, OR 2015 G: 8 / 450ML: 20

PINOT GRIS, J. ALBIN, WILLAMETTE VALLEY, OR 2014 ..G: 9 / B: 36

CHARDONNAY, FAUSSE PISTE, COLUMBIA VALLEY, OR 2014G: 12 / B: 48

MELON DE BOURGOGNE, BOW & ARROW, WILLAMETTE VALLEY, OR 2015G: 11 / B: 44

ROSÉ OF PINOT NOIR, ELK COVE, WILLAMETTE VALLEY, OR 2016G: 10 / B: 44

RED

PINOT NOIR, BRICKHOUSE, RIBBON RIDGE, OR 2015G: 15 / 450ML: 38

MERLOT, JEZABEL, UMPQUA VALLEY, OR 2014G: 8 / B: 36

TEMPRANILLO, HOLLORAN, EOLA-AMITY HILLS, OR 2014G: 10 / B: 44

PRIMITIVO, CASA SMITH, WAHLUKE SLOPE, WA 2014G: 11 / B: 46

SYRAH/MOURVEDRE, PAYNE, YAKIMA VALLEY, WA 2013G: 11 / B: 44

CABERNET SAUVIGNON, DISTUPTION WINE CO, COLUMBIA VALLEY, WA 2014G: 13 / B: 52