



# BRUNCH

**WHITE CHEDDAR BISCUITS AND GRAVY**  
COUNTRY SAUSAGE GRAVY (add an egg\* \$1) ..... 9

**AVOCADO TOAST** ..... 11  
PULLMAN BREAD, CRÈME FRAICHE, PERSIAN CUCUMBERS, SIX MINUTE EGG

**WAFFLES " BANANAS FOSTER"** ..... 12  
BELGIAN WAFFLE, CARAMELIZED BANANAS, BUTTERED RUM SYRUP, CANDIED WALNUTS, WHIPPED CREAM

**PAPAS BRAVAS & EGGS** ..... 10  
ROMESCO SAUCE, WILTED GREENS, CHEDDAR CHEESE, BACON

**CINNAMON ROLL** ..... 7  
SERVED WARM WITH VANILLA ICING

**NACHO CHEESE POPCORN** ..... 3

**BUFFALO WINGS** ..... 14  
RADISH, CELERY, BLEU DRESSING

**GENERAL TSO'S LAMB RIBS** ..... 16  
CUCUMBER & FRESNO CHILI SALAD

**MELTY RACLETTE** ..... 14  
ARUGULA, FINGERLING POTATOES, TOASTED COUNTRY BREAD

**TAVERN CHICKEN & WAFFLES** ..... 13  
SOURDOUGH WAFFLE, WARM MAPLE SYRUP, ORANGE BUTTER

**BREAKFAST SLIDERS** ..... 10  
2 CHEDDAR BISCUIT SANDWICHES, WILTED ARUGULA, SIX MINUTE EGG\*, AGED WHITE CHEDDAR, SIDE OF SAUSAGE GRAVY

**VEGGIE SCRAMBLE** ..... 12  
ASPARAGUS, HOUSE MADE RICOTTA, ROASTED FINGERLING POTATOES, PULLMAN TOAST

**HOT GRAIN CEREAL** ..... 8  
TEN GRAIN CEREAL, BROWN SUGAR, RAISINS, ALMOND OR WHOLE MILK

**BAVARIAN PRETZEL** (add cheddar \$1) ..... 6

**KOREAN BBQ CHICHARONES** ..... 6

**BURRATA** ..... 16  
ROASTED ACORN SQUASH, QUINCE, CANDIED HAZELNUTS, TOASTED COUNTRY BREAD

**PEARL TAVERN SOUP BOWL** ..... 9  
ONION BREAD BOWL, SOUP DU JOUR

**BIG BOWL OF CAP'N CRUNCH AND MILK** ..... 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 & MORE

**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

**TAVERN FRIED CHICKEN** ..... 28  
BRAISED COLLARD GREENS, SKILLET CORNBREAD, CHILI HONEY, CRISPY LEEKS

**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

**STEAK FRITES\*** ..... 33 / 45  
YOUR CHOICE OF BAVETTE OR TENDERLOIN ARUGULA SALAD, MAÎTRE D'HÔTEL BUTTER, FRIES

**ROASTED SEASONAL VEGETABLES** ..... 19  
CASHEW CHEESE, FENNEL SALAD

# 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

<b>MORNING GLORY FIZZ*</b> .....	12
<i>REFERENCE: THE NEW AND IMPROVED BARTENDER'S MANUAL BY HARRY JOHNSON CIRCA 1888</i>	
1 ½ OZ. FAMOUS GROUSE SCOTCH WHISKY + ¼ OZ. PERNOD ABSINTHE + ¾ OZ. FRESHLY SQUEEZED LEMON JUICE + ¾ OZ. SIMPLE SYRUP + 1 SMALL EGG WHITE + 2 OZ. SODA WATER	
<b>MIMOSA</b> .....	7
<i>REFERENCE: SAVOY HOTEL COCKTAIL BOOK (UNDER "BUCKS FIZZ") CIRCA 1930</i>	
YOUR CHOICE OF FRESHLY PRESSED ORANGE OR GRAPEFRUIT 3 OZ. FRESH JUICE + CAVA	
<b>BLOODY MARY</b> .....	10
1 ½ OZ. SEAGRAM'S VODKA + ¼ OZ. FRESHLY SQUEEZED LEMON JUICE + ½ TSP. WORCESTERSHIRE + ¼ OZ. MAPLE SYRUP + TABASCO + SHRIMP + OLIVE + LEMON	
<b>CLOISTER</b> .....	11
<i>REFERENCE: HOST AND BAR BOOK BY THOMAS MARIO CIRCA 1975</i>	
1 ½ OZ. AVIATION GIN + ½ OZ. YELLOW CHARTREUSE + ¼ OZ. FRESHLY PRESSED LEMON JUICE + ½ OZ. FRESHLY PRESSED GRAPEFRUIT JUICE + ¼ OZ. SIMPLE SYRUP	
<b>AIR MAIL</b> .....	10
<i>REFERENCE: HANDBOOK FOR HOSTS BY ESQUIRE MAGAZINE CIRCA 1948</i>	
1 OZ. FLOR DE CANA 4 YR. DRY LIGHT RUM + ½ OZ. FRESHLY PRESSED LIME JUICE + ½ OZ. HOUSE BLENDED CLOVER HONEY SYRUP + 3 OZ. CAVA	
<b>BROWN DERBY</b> .....	10
<i>REFERENCE: HOLLYWOOD COCKTAILS BY BUZZA AND CARDOZA CIRCA 1933</i>	
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	
<b>BENNETT</b> .....	9
<i>REFERENCE: COCKTAILS AND HOW TO MIX THEM BY ROBERT VERMIERE CIRCA 1922</i>	
2 OZ. DRY GIN + ¾ OZ. FRESHLY PRESSED LIME JUICE + ¾ OZ. "1:1" SIMPLE SYRUP + 1 DASH ANGOSTURA BITTERS	
<b>ANGOSTURA FIZZ</b> .....	14
<i>REFERENCE: DRINKS BY JACQUES STRAUB CIRCA 1914</i>	
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	
<b>HOTEL NACIONAL SPECIAL</b> .....	12
<i>REFERENCE: THE GENTLEMAN'S COMPANION BY CHARLES H. BAKER JR. CIRCA 1939</i>	
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	
<b>CHILCANO</b> .....	11
<i>REFERENCE: UNDER INVESTIGATION</i>	
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	

# 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

<b>HEFEWEIZEN, OCCIDENTAL</b> .....	6
PORTLAND, OR / 4.7% ABV	
<b>KOLSCH, DRINKING HORSE GO WESTY</b> .....	6
CLACKAMAS, OR / 5.5% ABV	
<b>PILSNER, CALDERA</b> .....	7
ASHLAND, OR / 5.2% ABV	
<b>PALE ALE, BARLEY BROWN'S HANDTRUCK</b> .....	6
BAKER CITY, OR / 5.5% ABV	
<b>BELGIAN STRONG BLONDE, PFRIEM</b> .....	7
HOOD RIVER, OR / 7.5% ABV	
<b>ISA, CRUX OFFLEASH</b> .....	6
BEND, OR / 4.5% ABV	
<b>IPA, CULMINATION PHAEDRUS</b> .....	6
PORTLAND, OR / 6.5% ABV	
<b>IPA, EX NOVO ELIOT</b> .....	6
PORTLAND, OR / 6.6% ABV	
<b>KING KITTY RED, COALITION BREWING CO.</b> .....	6
PORTLAND, OR / 5.74% ABV	
<b>BOURBON AGED NW RED, FULL SAIL HARRINGTON'S</b> .....	7
HOOD RIVER, OR / 10.2% ABV / 12 OZ POUR	
<b>STOUT, PELICAN TSUNAMI (NITRO)</b> .....	7
PACIFIC CITY, OR / 7% ABV	
<b>STOUT, BARLEY BROWN'S DISORDER</b> .....	6
BAKER CITY, OR / 7.8% ABV	
<b>CIDER, SWIFT</b> .....	6
PORTLAND, OR / 6% ABV / 12 OZ POUR	
<b>BOTTLED BEER, COORS LIGHT &amp; BUDWEISER / 12 OZ</b> .....	5

# WINE

## SPARKLING

<b>BRUT, ARGYLE, WILLAMETTE VALLEY, OR 2013</b> .....	G: 12 / B: 48
<b>BRUT ROSÉ, SOTER, MINERAL SPRINGS RANCH, WILLAMETTE VALLEY, OR 2011</b> .....	G: 18 / B: 75

## WHITE

<b>CASCADIA WHITE, COOPERS HALL, WILLAMETTE VALLEY, OR 2015</b> .....	G: 8 / 450ML: 20
<b>PINOT GRIS, J. ALBIN, WILLAMETTE VALLEY, OR 2014</b> .....	G: 9 / B: 36
<b>CHARDONNAY, FAUSSE PISTE, COLUMBIA VALLEY, OR 2014</b> .....	G: 12 / B: 48
<b>MELON DE BOURGOGNE, BOW &amp; ARROW, WILLAMETTE VALLEY, OR 2015</b> .....	G: 11 / B: 44
<b>ROSÉ OF PINOT NOIR, ELK COVE, WILLAMETTE VALLEY, OR 2016</b> .....	G: 10 / B: 44

## RED

<b>PINOT NOIR, BRICKHOUSE, RIBBON RIDGE, OR 2015</b> .....	G: 15 / 450ML: 38
<b>MERLOT, JEZABEL, UMPQUA VALLEY, OR 2014</b> .....	G: 8 / B: 36
<b>TEMPRANILLO, HOLLORAN, EOLA-AMITY HILLS, OR 2014</b> .....	G: 10 / B: 44
<b>PRIMITIVO, CASA SMITH, WAHLUKE SLOPE, WA 2014</b> .....	G: 11 / B: 46
<b>SYRAH/MOURVEDRE, PAYNE, YAKIMA VALLEY, WA 2013</b> .....	G: 11 / B: 44
<b>CABERNET SAUVIGNON, DISRUPTION WINE CO, COLUMBIA VALLEY, WA 2014</b> .....	G: 13 / B: 52