



SMALL PLATES

Crispy Brussels Sprouts	7.
secret sauce, aged gouda	
Halibut Fish Tacos	11.
shredder slaw, pickled onions, chipotle crema	
The Shredder	9.
brussels sprouts, kale, radicchio, medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette	
Add Chicken 6.	Add Flank Steak 9.
Sticky Wings	10.
sweet n' spicy orange mustard sauce, blue cheese dip	
Fried Chicken Sliders	8.
hawaiian rolls, cornflake crusted, spicy dill pickles, mayo	

BURGERS AND SANDWICHES

The Famous "Sofia Burgara" Burger*	16.
smoked cheddar, grilled onions, tomatoes, pickled jalapeno, arugula, garlic aioli, pretzel bun	
<i>*as featured during Portland Burger Week</i>	
Hop City Burger*	15.
american cheese, tomato, shredded lettuce, spicy pickles, special sauce, brioche bun	
<i>*add bacon or avocado for \$2</i>	
<i>*substitute house made Black Bean Quinoa Burger for \$2</i>	
Poblano Chicken Sandwich	15.
butter lettuce, tomato, red onion, pickled jalapeno, bacon, pepper jack cheese, roasted poblano aioli, ciabatta	

MAIN PLATES

Halibut Fish N' Chips	19.
cajun waffle fries, plain or sweet potato fries, house tartar sauce, lemon	
Flank Steak Frites*	20.
boursin butter, fries	

For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more * Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

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DRAFT BEER 7.

- Stella Artois Pilsner** Belgium, Germany 5.2% ABV, 25 IBU
- Breakside Pilsner** Portland, OR 5.2% ABV, 9 IBU
- Portland Cider Company Cranberry Cider** Portland, OR 6.0% ABV
- Blue Moon Wheat** Golden, CO 5.4% ABV, 9 IBU
- King Pin Double Red Ale** Portland, OR 7.5% ABV, 65 IBU
- Rippin Northwest Ale** Sunriver, OR 6.0% ABV, 50 IBU
- 10 Barrel Pray For Snow Winter Ale** Bend, OR 7.0% ABV, 75 IBU
- Ninkasi Prismatic Juicy IPA** Eugene, OR 5.9% ABV, 36 IBU
- 10 Barrel Joe IPA** Bend, OR 6.9% ABV, 70 IBU
- Seasonal Draft**
- Kiwanda Pre-Prohibition Cream Ale** Oregon Coast 5.4% ABV, 25 IBU
- Ecliptic Porter** Portland, OR 5.2% ABV, 39 IBU

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WINE

WHITE WINE	5oz	8oz	BTL
Sparkling Domaine Ste Michelle, Brut, WA	10.		40.
Sparkling Rosé Wycliff, CA	12.		48.
Pinot Gris Erath, OR	11. /	15. /	44.
Rosé Stoller, Willamette Valley, OR	12. /	16. /	48.
Chardonnay Rodney Strong "Chalk Hill", CA	13. /	17. /	52.
Chardonnay Willamette Valley Vineyards, OR	14. /	18. /	56.
Riesling Pacific Rim, WA	10. /	14. /	40.
Sauvignon Blanc Seven Hills, Columbia Valley, WA	13. /	17. /	52.
RED WINE	5oz	8oz	BTL
Pinot Noir Coeur de Terre, OR	15. /	19. /	60.
Pinot Noir Portlandia, OR	14. /	18. /	56.
Merlot Columbia Valley, WA	11. /	15. /	44.
Cabernet Sauvignon Indian Wells, WA	13. /	17. /	52.
Malbec Terraza Alto, Argentina	13. /	17. /	52.
Red Blend Columbia Valley, WA	12. /	16. /	48.
Syrah Chateau Ste Michelle, WA	13. /	17. /	52.

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