

LOCAL DRAUGHT BEERS

pFRIEM PILSNER

Hood River, OR 6

LEVEL DRY HOPPED SAISON

NE 148th Ave, Portland, OR 6

BREAKSIDE IPA

NE Dekum Street, Portland, OR 6

LAURELWOOD FREE RANGE RED

Portland, OR 6

WILD RIDE WHEAT

Redmond, OR 6

HERETIC *NITRO* STOUT

Fairfield, CA 6

HUB ABOMINDABLE WINTER

SE Powell Blvd, Portland, OR 6

REVEREND NAT'S REVIVAL HARD CIDER

NE 2nd AVE, Portland, OR 6

BOTTLED BEERS

Rochefort #8 11

Ayinger Brauweisse 8

Guinness Draught 6

Czechvar 6

Leffe Blond 7

Peroni 6

Negra Modelo 5

Session Lager 4

Coors Light 4

Pacifico 4

Miller High Life 4

Omission Pale Ale 6

Kaliber (N/A) 5

Q BAR

EVERY NIGHT'S SPECIAL

**JOIN US IN THE BAR FROM 10PM-MIDNIGHT
for \$5 glass of wine & beer on draft!**

FOOD

SWEET & SPICY CASHEWS 6

HOUSE MADE POTATO GNOCCHI

Wine Braised Oxtail Sauce, Horseradish Crema 15

STUFFED BACON WRAPPED DATES

Chèvre, Marcona Almond, Marsala 7

DUCK CRACKLINGS

Sriracha, Hoisin, Scallion 7

BRUSSEL SPROUTS

Marcona Almonds, High Desert Honey, Pecorino,
Rosemary, Preserved Lemon Vinaigrette 14

WILD PRAWNS IN COCONUT SAUCE

Thai Basil, Chickpeas, Veggie Slaw, Salted Peanuts 15

CAESAR SALAD* 13/18

ARTISAN CHEESE PLATE

Seasonal Fruits & Accompaniments,
Nuts, Ken's Bruschetta 15/24

DUCK CONFIT SPRING ROLLS

Pickled Carrot, Scallion, Wasabi, Ginger 16

SEAFOOD STEW

Mussels, Clams, Wild Prawns, Calamari, Fish 18

GRILLED CHEESE & TOMATO SOUP 16

HOUSE MADE RABBIT PÂTÉ & BAGUETTE

Prune Jam, Two Mustards, House Pickles 16

Q BURGER*

White Cheddar, Lettuce, Remoulade*,
Fries, House Pickled Veggies 16

GRILLED PIZZA WITH ITALIAN MEATS

Chile Flake, Basil, San Marzano Tomato Sauce,
Mozzarella, Pecorino 17

HOUSE COCKTAILS

LIVE & LET DIE

Aria Gin, Dolin Sweet Vermouth, Aperol,
Benedictine, Honey, Orange Bitters, Served Up 12

NORWEGIAN HEARTBREAKER

Krogstad Aquavit, Rittenhouse Rye, Marie Brizard
Apy, Maple & Clove, Old Fashioned Bitters,
Salt Brine, Orange Peel, Big Cube 12

B.F.D.

Rose City Vodka, Blackberry Purée, Lime, Mint,
Cava Float, Rocks 11

URBAN FORAGER

Buffalo Trace, Averna Amaro, Cocchi Torino
Vermouth, Agnostura Bitters, Mushroom
Demerara, Brandied Cherry, Served Up 12

SMOKE & MIRRORS

Sombra Mezcal, Ancho Reyes Chili Liqueur, Cherry,
Ginger, Lime, Rocks 11

HELLO DARLIN'

Banknote Scotch, Disaronno, Hazelnut Orgeat,
Spiced Pear, Lemon, Cynar, Black Walnut Bitters,
Brandied Cherry, Big Cube 11

INFIDEL

Havana Club Blanco Rum, Smith & Cross Rum,
Cherry Brandy, Hazelnut Orgeat, Lime, Rose Water,
Maraschino Cherry, Served Up 11

INNUENDO

El Jimador Blanco, Calvados, Yellow Chartreuse,
Ginger, Spiced Pear, Lime, Cider,
Candied Ginger, Flute 11

CASUAL SATISFACTION

Rose City Vodka, St. Germain, Crème de Violette,
Lime, Cava Float, Chai Sugar, Served Up 11

**Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.
Burgers, steak & eggs are cooked to order and/or contains raw eggs.*

BAR MANAGER, CAITLIN HOOKER