

LOCAL DRAUGHT BEERS

GIGANTIC KOLSCHTASTIC
SE 26th Ave, Portland, OR 7

BUOY CZECH PILSNER
Astoria, OR 7

LEVEL DRY HOPPED SAISON
NE 148th Ave, Portland, OR 7

PFRIEM WIT
Hood River, OR 7

DOUBLE MOUNTAIN VAPORIZER PALE ALE
Hood River, OR 7

BUOY IPA
Astoria, OR 7

LEFT HAND *NITRO* MILK STOUT
Longmont, CO 7

INCLINE EXPLORER DRY HOPPED CIDER
Auburn, WA 7

BOTTLED BEERS

Guinness Draught 6

Peroni 6

Negra Modelo 5

Session Lager 4

Pacifico 4

Coors Light 4

Miller High Life 4

Omission Pale Ale 6

Kaliber (N/A) 5

SEASONAL SPECIALTY

HOUSE MADE HOT CIDER (*NON-ALCOHOLIC*)
Cranberry, Cinnamon Stick, Clove, Orange 6.5

Q BAR

QUALITY TIME !

JOIN US EVERY DAY FROM 3:00-5:00PM

\$2.00 OFF

LOCAL DRAUGHT BEERS
& STILL WINES BY THE GLASS

FOOD

SWEET & SPICY CASHEWS 7

MUHAMMARA & CRISPY HOUSE LAVASH

Roasted Baby Turnips, Chevre, Fresh Greens 13

LAMB MEATBALLS WITH MOROCCAN SPICES

Tomato Sauce, Yogurt, Olives, Fresh Mint, Feta,
Lemon Agrumato 14

STUFFED BACON WRAPPED DATES

Chèvre, Marcona Almond, Marsala 7

CAESAR SALAD* 13/18

WARM PEARL BAKERY PUGLIESE & MALDON

Sweet Butter or Extra Virgin Olive Oil 5

ARTISAN CHEESE PLATE & BRUSCHETTA

Seasonal Fruits, Nuts & Accompaniments 18/24

DUCK CONFIT SPRING ROLLS **

Pickled Carrot, Scallion, Wasabi, Ginger 16

SEAFOOD STEW 21

GRILLED CHEESE ON KEN'S BRIOCHE 10
with Tomato Soup 16

HOUSE MADE RABBIT PATE & BAGUETTE

Prune Jam, Two Mustards, House Pickles 16

Q BURGER* WITH WHITE CHEDDAR & FRIES

Remoulade*, House Pickled Veggies 17

HOUSE CUT FRIES 5/8

GRILLED PIZZA WITH PROSCIUTTO & PEAR

Brie, Toasted Walnuts, Arugula, Aged Balsamic 18

**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.

***Wild mushrooms: not an inspected product, currently serving Lobster Mushrooms & Chanterelles*

HOUSE COCKTAILS

JE NE SAIS QUOI?

Earl Grey Infused Rose City Gin, St. Germain,
Rosemary, Lemon, Cava, Flute 12

SWEET DISPOSITION

Burnside Bourbon, Smoked Lavender & Black Tea,
Rhubarb & Angostura Bitters, Lemon, Big Cube 13

NORWEGIAN HEARTBREAKER

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

BATTLE ROYALE

Sauza Silver, Blueberry, Lemon & Basil Gastrique,
Ginger, Egg White, Served Up 13

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

PEARAGIN FALCON

Cannon Beach Old Tom Gin, Clear Creek Pear Brandy,
Spiced Pear Syrup, Lemon, Served Up 13

THE RHUPAUL

James Oliver Rye, Aperol, Lemon, Ginger Simple,
Pineapple, Rhubarb Bitters, Served Up 13

SMOOTH CRIMINAL

Casa Magdalena Rum, Smith & Cross Rum, Barrel
Room Dry Curaçao, Pamplemousse, Honey, Lime,
Peach Bitters, Served Up 12

COOKIE MONSTER

Casa Magdalena Rum, Appleton Estate Rum,
Becherovka, Cinnamon Demerara, Mole Bitters,
Gingersnap, Big Cube 13