

## *LOCAL DRAUGHT BEERS*

BUOY IPA

Astoria, OR 7

BREAKSIDE PILSNER

NE Dekum St, OR 7

LEVEL DRY HOPPED SAISON

NE 148th Ave, Portland, OR 7

PFRIEM WIT

Hood River, OR 7

MT TABOR ASH STREET AMBER

SE 11th Ave, OR 7

LEFT HAND *NITRO* MILK STOUT

Longmont, CO 7

INCLINE EXPLORER DRY HOPPED CIDER

Auburn, WA 7

PFRIEM EXTRA PALE FRESH HOP

Hood River, OR 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

HOUSE MADE LAMB & OLIVE SAUSAGES

Creamy Polenta 14

STUFFED BACON WRAPPED DATES

Chèvre, Marcona Almond, Marsala 7

CAESAR SALAD\* 14/18

WARM PEARL BAKERY PUGLIESE & MALDON

Sweet Butter or Extra Virgin Olive Oil 5

ARTISAN CHEESE PLATE & BRUSCHETTA

Seasonal Fruits, Nuts & Accompaniments 18/24

ROASTED CAULIFLOWER

Harissa Vinaigrette, Fresh Mint, Olives, Pistachios 13

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

Roasted Winter Squash, Brie, Fresh Apple,  
Arugula, Toasted Walnuts 17

## HOUSE COCKTAILS

PEARAGIN FALCON

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

DON'T CHAI THIS AT HOME

Buffalo Trace Bourbon, Chai Syrup, Angostura,  
Orange Bitters, Big Cube 13

COOKIE MONSTER

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

SMOKE & MIRRORS

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

JE NE SAIS QUOI?

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

SAGE ADVICE

Rose City Vodka, Blackberry Purée, Sage Simple,  
Lemon, Cava Float, Rocks 11

MEANT TO BEAN

Burnside Bourbon, Averna Amaro, Coffee Infused  
Carpano Antica, Vanilla Bean Syrup,  
Angostura Bitters, Served Up 13

RHUPAUL

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

WHO'S YOUR TODDY?

E&J Brandy or Old Crow Bourbon, Grand Marnier,  
Allspice Dram, Lemon, Cardamom Honey,  
Walnut Bitters, Clove, Heated Snifter 12

NORWEGIAN HEARTBREAKER

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

*\*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*

*Bar Manager Grace Babcock*