

## LOCAL DRAUGHT BEERS

ASCENDANT VERTICAL LIFT IPA

NW 5th Ave, OR 7

HEATER ALLEN BREWING PILS

McMinnville, OR 7

LOGSDON ORGANIC FARMHOUSE ALE

(The Commons Urban Farmhouse Ale)

Hood River, OR 7

PFRIEM WIT

Hood River, OR 7

ANCESTRY BREWING AMERICAN BROWN

Tualatin, OR 7

LEFT HAND *NITRO* MILK STOUT

Longmont, CO 7

TIETON CIDER WORKS APRICOT CIDER

Yakima, WA 7

REUBEN'S CRIKEY IPA

Seattle, WA 7

## BOTTLED BEERS

Guinness Draught 6

Peroni 6

Negra Modelo 5

Session Lager 4

Heater Allen Das Bier, Kolsch-Style Ale (Can) 6

Pacifico 4

Coors Light 4

Miller High Life 4

Omission Pale Ale 6

Bitburger Pils (N/A) 5

## SEASONAL SPECIALTY

*(Non Alcoholic)*

LA DOLCE VITA

Blackberry Purée, Basil, Lime, Ginger, Soda, Cream 6.5

KUMQUAT MAY

Kumquat Jalapeño Cordial, Lime, Ginger, Mint, Soda 6.5

COSMIC PUNCH

Cranberry, Lime, Orange, Cinnamon Demerara, Soda 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

- WARM SWEET & SPICY CASHEWS 7
- GRILLED MEXICAN PORK RIBS  
Stacey's Radishes, Onion, Lime, Queso Fresco, Cilantro 15
- STUFFED BACON WRAPPED DATES 7
- GRILLED ASPARAGUS & WILD RAMPS  
Smoked Almond Aioli 13
- 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 25
- GRILLED CHEESE  
Three Cheeses, Fresh Apple, Mustard Aioli\* 12
- TOMATO SOUP 8/10
- 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  
Fresh Arugula, House Made Lamb & Olive Sausage,  
Roasted Peppers & Onions, Black Sheep Creamery  
Fromage Blanc 17

*\*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

- SECRET GARDEN  
Martin Miller Gin, Green Chartreuse, Cucumber,  
Basil, Ginger, Lime, Up 14
- THYMES LIKE THESE  
Lemon & Thyme Infused Rose City Vodka,  
Aria Gin, Benedictine, Cocchi Americano, Up 13
- CHINGONA  
Sombra Mezcal, Kumquat Jalapeno Cordial,  
Lime, Yellow Chartreuse, Rocks 11
- DR. FEELGOOD  
Chamomile Infused Old Overholt Rye,  
Haint Absinthe, Angostura Bitters, Demerara Sugar,  
Peychaud's Ice Cube 12
- SO NECE-CELERY  
Krogstad Aquavit, Imbue Bittersweet Vermouth,  
Celery, Lemon, Celery Bitters, Celery Salt, Big Cube 11
- HOT, COOL & VICIOUS  
Rhubarb Infused Sauza Tequila, Pamplemousse,  
Ancho Reyes Chili Liqueur, Ginger, Lime, Up 13
- SAGE ADVICE  
Rose City Vodka, Blackberry Purée, Sage Simple,  
Lemon, Cava Float, Rocks 11
- RHUPAUL  
James Oliver Rye, Aperol, Lemon, Ginger,  
Pineapple, Rhubarb Bitters, Up 12
- G + QT  
Aviation Gin, w/ Orange, Rosemary, Star Anise,  
Q Tonic, Snifter 12  
*\*Thinking Tree Gin, w/ Cucumber, Lime, Pink  
Peppercorns, Q Tonic, Snifter 13*
- MEANT TO BEAN  
Burnside Bourbon, Averna Amaro,  
Coffee Infused Carpano Antica, Vanilla Bean Syrup,  
Angostura Bitters, Served Up 13
- JAMAICAN ME CRAZY  
Smith & Cross Jamaican Rum, Myers Dark Rum,  
Giffard Banane du Bresil, Lemon,  
Cinnamon Demerara, Coconut Milk Reduction, Up 11

*Bar Manager Grace Babcock*