

## LOCAL DRAUGHT BEERS

54°- 40' "KASCADIA" KÖLSCH  
Washougal, WA 7

LOGSDON ORGANIC FARMHOUSE ALE  
(The Commons Urban Farmhouse Ale)  
Hood River, OR 7

LITTLE BEAST "BES" TART WHEAT ALE  
SE Division St, OR 7

HEATER ALLEN BOBTOBERFEST  
McMinnville, OR 7

BREAKSIDE IPA  
NE Dekum St, OR 7

ANCESTRY BREWING AMERICAN BROWN  
Tualatin, OR 7

LEFT HAND *NITRO* MILK STOUT  
Longmont, CO 7

TIETON BOURBON BARREL PEACH CIDER  
Yakima, 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

COSMIC PUNCH

Cranberry, Lime, Orange, Cinnamon Demerara, Soda 6.5

TROPICAL PASSION

Passionfruit, Lime, Mint, Ginger, 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

DRY AGED STEAK & CHEESE TOSTADA

Mexican Black Beans, Avocado, Heirloom Tomato, Radish, Chile de Arbol Crema, Cilantro 15

STUFFED BACON WRAPPED DATES 7

CRISPY SEMOLINA EGGPLANT

Pecorino, Orange Blossom Honey, Fresh Herbs 14

DUCK CRACKLINGS

Sriracha, Hoisin, Scallion 7

ARTISAN CHEESE PLATE & BRUSCHETTA

Seasonal Fruits, Nuts & Accompaniments 18/24

DUCK CONFIT SPRING ROLLS \*\*

Pickled Carrot, Scallion, Wasabi, Ginger 16

SEAFOOD STEW

Mussels, Clams, Wild Prawns, Calamari, Sturgeon 25

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

Spicy Remoulade\* 5/8

CREAMY TOMATO SOUP 8/10

GRILLED PIZZA

House Made Moroccan Spiced Lamb Sausage, Cherry Tomatoes, Olives, Sweet Onion,

*\*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

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

SAGE ADVICE

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

RHUPAUL

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

GOLDEN EYE

Cazadores Reposado Tequila, Triple Sec, Ancho Reyes Chili Liqueur, Turmeric & Ginger, Lime, Habanero Hellfire Bitters, Ancho Chile Salt Rim, Rocks 12

*Bar Manager Grace Babcock*