LOCAL DRAUGHT BEERS

LEVEL “READY PLAYER ONE” DRY HOP SAISON
Portland, OR  7

54°- 40° “KASCADIA” KÖLSCH
Washougal, WA  7

WILD RIDE “WHOOPTY WHOOP” WHEAT
Redmond, OR  7

PFRIEM “EXTRA” PALE ALE
Hood River, OR  7

BREAKSIDE BREWING IPA
Portland, OR  7

GIGANTIC BREWING “L.P.” NITRO STOUT
Portland, OR  7

OCCIDENTAL “BARREL AGED” BELGIUM QUAD
Portland, OR  9

TIETON BOURBON BARREL PEACH CIDER
Yakima, WA  7

BOTTLED BEERS

Coors Light  4
Miller High Life  4
Session Lager  4
Peroni  6
Pacifico  4
Omission Pale Ale (Gluten Free)  6
Negra Modelo  5
Shiner Bock  6
Guinness Draught  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

LILIKOI
Passionfruit, Lime, Mint, Ginger, Soda  6.5

TEAM MEMBERS: KELSEY, STARLA, JESSE & KRISTIANNA
November 14th, 2019

Q B A R

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

PRAIRIE CREEK POTATO RAVIOLINI
Dungeness Crab, Lemon, Red Chile, Arugula, Parmigiano Reggiano 16

STUFFED BACON WRAPPED DATES  7

FRIED CAULIFLOWER IN CHICKPEA BATTER
Indian Spices, Yogurt, Sesame, Fresh Mint Chutney  14

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, Fish  25

HOUSE MADE RABBIT PATE & BAGUETTE
Prune Jam, Two Mustards, House Pickles  16

Q BURGER* WITH WHITE CHEDDAR
House Cut Fries, Remoulade*, Pickled Veggies  17

HOUSE CUT FRIES
Spicy Remoulade*  5/8

HOUSE GRILLED CHEESE
Ken’s Brioche, Three Cheeses, Fresh Kiyokawa Apple, Mustard Aioli 14

CREAMY TOMATO SOUP  8/10

GRILLED PIZZA WITH FRESH PEAR
Prosciutto, Arugula, Walnuts, Brie 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

ITALIAN HIPSTER
Lavender Infused Rose City Gin, Cardamaro, Cocchi Americano, Honey, Celery & Grapefruit Bitters, Big Cube  13

LAST ONE STANDING
Buffalo Trace Bourbon, Rittenhouse Rye, Calvados, Cognac, Amaro Nonino, Cinnamon, Xocolatl Mole Bitters, Big Cube  14

EL DIABLO
Aviation Gin, Krogstad Aquavit, Beet Shrub, Cynar, Allspice Dram, Lime, Ginger, Chinese Five Spice Bitters, Up  13

GOLDEN EYE
Sombra Mezcal OR Cazadores Reposado Tequila, Triple Sec, Ancho Reyes Chili Liqueur, Turmeric & Ginger, Lime, Hellfire Bitters, Chile Salt Rim, Rocks  13

THE SMOKING JACKET
Brandy, Sfumato Rubarbo Amaro, Lemon, Cherry Herring, Sugar Rim, Rocks  13

RED EYE
Smith & Cross Rum, Hue Hue Coffee Rum, Lime, Angostura Bitters, Demerara, Red Rooibos Tea, Served Hot  12

FALLING FOR TEMPTATION
Apricot Infused Scotch, Marie Brizzard Apry, Disaronno, Orange Bitters, Big Cube  12

DR. FEELGOOD
Chamomile Infused Old Overholt Rye, Haint Absinthe, Angostura Bitters, Demerara Sugar, Peychaud’s Ice Cube  12

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

RHUPAUL
James Oliver Rye, Aperol, Lemon, Ginger, Pineapple, Rhubarb Bitters, Big Cube  12

Bar Manager Grace Babcock