

SNACKS

Soft Pretzel & Beer Cheese 7 ^{veg}

Spiced Peanuts 3

House Made, Sweet & Roasty ^{v gf}

Chicharones 5

Crispy Fried Pork Cracklins w/ Chili Lime Spice ^{gf}

Baba Ganoush 9

Slow Cooked Eggplant, Roasted Tomato and Garlic Chutney, Warm Pita ^v

Papas Bravas 8

Crispy Fried Kennebec Potatoes w/ House Bravas Sauce & Chives ^{veg gf}

Salsa Duo 6

Fire Roasted Tomatillo, Guajillo & Pasilla Chili, House Made Tortilla Chips ^{v gf}

BOARDS

All Boards are Served w/ Philippe's Baguette

NoPo Sausage Trio 16

Jalapeño Beer Sausage, German Smoked Link, Cheddar & Onion Wiener w/ Braised Red Cabbage, Mustard, Jalapeño Apple Butter, & House Pickles

Big Kahuna Cheese Spread 10

Three-Year Aged Cheddar, Pimento, and Port Wine Reduction w/ Toasted Almonds, Apple Parisians

Smoked Trout Dip 11

Horseradish and Fresh Herbs w/ House Pickles

DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, OJ, Coffee, Iced Tea -2

Ginger Beer - 3 Root Beer -3.5

Back Porch Coffee Roasters Cold Brew -5

SIGNATURE DISHES

Tomato Bisque

Basil and Black Pepper - 4 cup / 5 bowl ^{veg gf}

Smoked Salmon Chowder 9

Fall-run Salmon Belly, Wit Beer, Potatoes & Warm Baguette

Caribbean Cod Fritters 10

Smoked Cod, Field Greens & Mango Salsa ^{gf}

Kale & Bacon Salad 10

Aged Gouda, Seed and Nut Brittle, Soft Egg, Brown Butter Balsamic ^{gf}

Brussels & Sherry 9

Shaved Brussels, Sherry Cream, Pancetta Lardon, Toasted Hazelnuts ^{gf}

Kale Caesar Salad 8

Grana Padano, Fried Capers, Garlic Croutons w/ House Dressing ^{veg}
+ Grilled Citrus Chicken 4

Smoked Chicken Wings 13

Seasonal Slaw, Fresh Vegetables, and House Buffalo Sauce ^{gf}

“Chorizo” Tamale 12

Vegan Chorizo Tamale w/ Black Beans & Fire Roasted Tomatillo Salsa ^{v gf}

BURGERS & SUBS

Mississippi Monster* 12

Two Patties, Pimento Cheese, Bacon, Tomatillo Salsa, Iceberg, Tomato, Herb Aioli

Lousy Hunter 12

Vegan Patty, Spinach, Peperonata, Vegan Aioli ^{veg}

Jucy Lucy* 13

Fontina Stuffed Burger, Bacon Jam, Iceberg, Tomato, Herb Aioli

Lamb Meatball Sub 13

Nonna's Tomato Gravy, Fresh Mozzarella & Aged Provolone

Pulled Pork Cubano 12

Ham, Sweet Pickles, Swiss Cheese, Aioli & Mustard

Chicken Pesto Panini 11

Arugula Pesto, Grilled Tomato, Smoked Mozzarella, Focaccia

Turkey Bacon Avocado Wrap 13

House Smoked Turkey, Mixed Greens, and Chipotle Aioli

Smoked Brisket Patty Melt/French Dip Thing 13

Caramelized Onions, Swiss, Demi Ju & 1000 Island

DAILY SPECIALS

Please Ask Your Server Or Check Out The Specials Board Inside The Pub

Mac 'n Cheese

Grilled Cheese

House-made Dessert

~ Always Changing, Always Delicious ~

V = Vegan Veg = Vegetarian GF = Gluten Free

* Burgers and eggs are cooked to order and mousse may be undercooked. Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

*All Burgers Served on Philippe's Bread, w/ Hand Cut Potato Chips & House Made Pickles. Sorry, No Substitutions

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HOSPITALITY

GRAND CRU @ STORMBREAKER BREWING
832 N Beech St, Portland, OR, 971-703-4516

Parties Of Six Or More: 18% Gratuity & Maximum Of 4 Separate Checks