

THE KITCHEN

weekdays 11:30a – close, weekends 11a – close



FOR THE TABLE

hummus & veggie platter - 12

house made hummus, crisp veggies, naan

charcuterie - 15

cured meats, pickled veggies, selection of cheeses, seasonal jam, artisanal crackers

street tacos – 3 for 10 / 6 for 18

three steak and/or three chicken tacos with onion, cilantro, cotija, house rojo & verde salsas

basket of tots or fries - 6

house nachos - 14

crispy tortilla chips, cheese, seasoned ground beef, jalapeno, red onions, black beans, avocado, house salsa, crema

the people's wings – 6 for 12 / 10 for 18

choose six (6), or ten (10) crispy fried chicken wings tossed in your choice of wing sauce: lemon pepper dry rub, honey gochujang, or traditional buffalo – with crisp celery and your choice of ranch or bleu cheese

BURGERS & SANDWICHES

side of fries or tots - 3, side caesar - 4, add bacon - 2

pickle burger - 10

smash burger, cheese, house zucchini pickles, house burger sauce, Martin potato roll

burger be trippin' - 12

smash burger, Cooper's Hall red wine marinated 'shrooms and onions, swiss cheese, lemon-dill aioli, Martin potato roll

bacon double play - 14

double smash, double cheese, crispy bacon, house zucchini pickle, house burger sauce, Martin potato roll

beyond pickle burger - 12

beyond burger with house zucchini pickles and house burger sauce, choose "vegetarian" (American cheese, Martin potato roll) or "vegan" style (vegan cheese, vegan roll)

philly cheesesteak - 14

shaved top round, American cheese, onions, Amoroso roll – spice it up with hot cherry peppers!

nola fried chicken sando - 13

Cajun fried chicken thigh, onion, slaw, house zucchini pickles, Duke's mayo, Martin potato roll - ask to add hot honey!

the jersey boy - 14

shaved top round, swiss, spicy giardiniera, shredded lettuce, Duke's mayo, Amoroso roll

grilled chicken sando - 12

grilled chicken breast, lettuce, tomato, red onion, avocado, chipotle mayo, Martin potato roll

columbia sando - 14

choose grilled or blackened columbia river steelhead, lettuce, tomato, onion, lemon-dill aioli on a Dos Hermanos ciabatta roll

ENTRÉE SALADS add grilled chicken - 4, add steelhead (grilled or blackened) - 5

garden salad - 10

mixed greens, tomato, carrot, cucumber, onion – choice of ranch, bleu cheese or vinaigrette

house caesar - 11

chopped romaine, house-made dressing, spicy croutons

big greek - 12

mixed greens, kalamata olives, tomato, red onion, pepperoncini, feta, Greek vinaigrette

RICE BOWLS all bowls come with jasmine lime rice, choice of pinto, black, or garbanzo beans

**sub tofu for any protein – NOT AVAILABLE AFTER 9PM

m.a.s.h. - 17

gochujang glazed Columbia river steelhead, cucumber, kimchi, fresh jalapeno, spicy mayo

homage bowl - 12 (vegetarian) add grilled chicken or tofu - 4

avocado, cilantro, black olives, shredded cheddar, sour cream, garlic-lime sauce

pollo verde - 16

marinated chicken thigh, avocado, cilantro, fresh jalapeno, cotija, verde salsa

5 spice fried chicken - 16

Chinese 5 spice dusted and fried chicken thigh, slaw, cucumber, kimchi, spicy mayo

THE PARLOR 14" or 18" thin crust "parlor-style" pizzas

pizza dough recipe created in collaboration with Apizza Scholls

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SPECIALTY PIZZAS – 24 / 32

the madison south

pepperoni, sausage, green pepper, black olive, mushroom, onion, red sauce

the glenfair

genoa salami, olive tapenade, arugula, balsamic glaze, pesto sauce

the montavilla

garlic oil base, mozzarella, roma tomato, fresh basil, (our version of the margherita)

the roseway

pepperoni, Mama Lil's peppers, red sauce, pesto swirl

the woodstock

herbed alfredo sauce, mushroom, fennel sausage, confit garlic, white onion, hot honey

the laurelhurst

genoa salami, pepperoni, fennel sausage, Canadian bacon, red sauce

the hazelwood

mushroom, green peppers, red onion, roma tomato, black olive, red sauce

THE CUSTOM JOB – 18 / 25

choice of sauce – included

choose from traditional red sauce, herbed alfredo sauce, pesto sauce, or garlic oil base

vegetarian toppings – add 1.50 / 2 ea.

tomato, black olives, mushrooms, green peppers, onions, fresh jalapeno, fresh basil, feta, hot honey, arugula, vegan mozzarella, confit garlic, balsamic glaze, olive tapenade

carnivore toppings – add 2 / 2.50 ea.

pepperoni, Italian sausage, Canadian bacon, genoa salami

FAMILY-STYLE SALADS

traditional caesar – 12

chopped romaine, creamy house-made dressing, spicy croutons

big greek – 14

mixed greens, kalamata olives, tomato, red onion, pepperoncini, feta, greek vinaigrette

THE DRINKS weekdays 11:30a – close, weekends 11a – close

DRAFT BEER

local american lager

10oz – 3, 16 oz – 5, pitcher – 18

domestic beer

10oz – 4, 16 oz – 6, pitcher – 21

premium beer, cider, & seltzer

10oz – 5, 16 oz – 7, pitcher – 24

DRAFT COCKTAILS

10 glass / 45 pitcher

tpc margarita

lunazul reposado, fresh lime, agave, seasonal float

seasonal draft cocktail

ask your server about today's seasonally inspired selection

COCKTAILS

bert old fashioned – 12

whipper snapper, brown sugar simple, orange, cherry, bitters

spicy mezcal paloma – 12

vidal mezcal, brown sugar simple, lime, grapefruit, dash of fire tincture – tajin or salted rim

fizzy bear – 12

rose city gin, lemon, blueberry, sprite

peachy mule – 12

wild roots peach vodka, ginger beer, lime

redrum – 12

house infused cherry-vanilla rum, coca~cola

boozeberry iced tea – 12

bourbon, honey, blackberry earl grey tea

WINE

cooper's hall – 10 / 28

cascade white blend, rose, cascade red blend, pinot noir

brut sparkling wine – 6 split

NA BEER

best day 12oz – 6

kolsch, west coast ipa, hazy ipa, electro-lime lager, seasonal

roaming nobles 16oz – 7

ipa, pilsner

MOCKTAILS

the lavender – 7

lemon-lime soda, lime, marionberry syrup, lavender

tpc lemonade – 6

fresh lemon juice, simple syrup, marionberry

elderflower spritz – 7

dohs "gin", elderflower syrup, lime, soda

blood orange gimlet – 7

dohs "gin", lemon, lime, blood orange, bitters

first serve – 7

orange, blueberry, ginger beer

OTHER NA

rotating cbd soda – 6

local kombucha – 6

stumptown cold brew – 6

fountain sodas – 3 / 10 pitcher