

DECEMBER CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

GUAJILLO CHORIZO SOPES

HANDMADE THICK CORN TORTILLAS, W/ GUAJILLO PEPPER SAUCE, HOUSE MADE CHORIZO, BLACK BEANS, CABBAGE, COTIJA, PICKLED RED ONION, SOUR CREAM & GREEN ONION

BBQ PULLED PORK FLAUTAS

SLOW BRAISED PORK SHOULDER, BACON BBQ SAUCE & JACK CHEESE WRAPPED IN FLOUR TORTILLAS & FRIED CRISPY. SERVED W/ CHIPOTLE DIPPING SAUCE

THE BAD HUNTER'S CHEESY GRITS

SAUTÉED BROCCOLI, BELL PEPPERS, MUSHROOM, ONION & CAJUN CREAM W/ THREE CHEESE YELLOW CORN GRITS & CAJUN ONION STRAWS

KALUA PORK RICE BOWL

SMOKED PORK SHOULDER SEASONED W/ HAWAIIAN SALT W/ JASMINE RICE, TROPICAL SLAW, PINEAPPLE MANGO SALSA, SIRACHA MAYO, PICKLED RED ONION & GREEN ONION

9.95

LAVA LAVA SHRIMP TACOS

CRISPY FRIED SHRIMP IN FLOUR TORTILLAS CABBAGE, RADISH, JACK CHEESE, PINEAPPLE MANGO SALSA, PICKLED RED ONION, GREEN ONION, & SPICY HAWAIIAN LAVA LAVA SAUCE

HAM AND SWISS FOCACCIA SANDWICH

GLAZED HAM, MELTED SWISS, TOMATO, RED ONION, WITH SWEET HOT MUSTARD SAUCE, SERVED ON WARM FOCACCIA BREAD W/ HOUSE CHIPS

THE COLUMBIAN 1905 SALAD

TRADITIONAL CUBAN SALAD WITH HAM, SWISS CHEESE, GREEN OLIVES, TOMATOES, ROMAINE AND RED ONION TOSSED IN A SPANISH STYLE VINAIGRETTE W/ GARLIC CROUTONS & PARMESAN



PORTLAND, OR

11.95

SMOKED SALMON FLATBREAD

HOUSE SMOKED SALMON, TENDER SPINACH & ARTICHOKE HEARTS IN A RICH WHITE SAUCE ON GRILLED FLATBREAD TOPPED W/ MOZZARELLA, FRESH CAPERS, BALSAMIC DRIZZLE & GREEN ONION

SLOPPY JOE

GROUND BEEF W/ PEPPERS, SPICES & TOMATO ON AN OPEN FACE BRIOCHE BUN W/ ONION & MELTED CHEDDAR. SERVED W/ HOUSE POTATO CHIPS

SALMON & VEGETABLE LINGUINE

FRESH SALMON SAUTÉED W/ MUSHROOM, ONION, SPINACH & LINGUINE PASTA IN WINE BUTTER SAUCE. TOPPED W/ PARMESAN & CRISPY CAPERS

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE, PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

\$6 DESSERT

APPLE CRANBERRY CRISP

APPLE CRANBERRY COMPOTE, BROWN SUGAR OATMEAL STREUSEL CRUST. SERVED HOT W/ CRÈME ANGAISE & WHIPPED CREAM

COCONUT CREAM PIE

CREAMY COCONUT AND WHITE CHOCOLATE FILLING IN A GRAHAM-CRACKER CRUST TOPPED W/ TOASTED COCONUT SHAVINGS & WHITE CHOCOLATE CRISP PEARLS & WHIPPED CREAM