

NOVEMBER 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

KALUA PORK QUESADILLA

SMOKED PORK SHOULDER, JACK CHEESE, CABBAGE & RED ONION IN GRILLED FLOUR TORTILLA. TOPPED W/ SIRACHA HOISIN SAUCE, PINEAPPLE MANGO SALSA, PICKLED ONION & GREEN ONION

FRIED CURRY CAULIFLOWER

CURRY SPICED CAULIFLOWER, PANKO BREADED AND FLASH FRIED. SERVED W/ GINGER MANGO SAUCE

GUAJILLO CHORIZO SOPES

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

9.95

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

BUTTERNUT & GORGONZOLA MAC & CHEESE

CANDIED PEPPER BACON, & CAVATAPPI PASTA SAUTÉED W/ GORGONZOLA BLUE CHEESE & BUTTERNUT GARLIC PARMESAN CREAM SAUCE, TOPPED W/ GREEN ONION

SMOKED SALMON, SPINACH & ARTICHOKE DIP

HOUSE SMOKED SALMON, TENDER SPINACH & ARTICHOKE HEARTS IN A RICH CREAM CHEESE, SOUR CREAM & MOZZARELLA DIP W/ MEDITERRANEAN SPICED PITA BREAD

CARIBBEAN CALAMARI TACOS

SPICED & FRIED CALAMARI, FLOUR TORTILLAS W/ CILANTRO, CABBAGE, RADISH, JALAPENO JACK CHEESE, PINEAPPLE MANGO SALSA & HONEY JALAPENO SAUCE



PORTLAND, OR

11.95

CAJUN CHICKEN SANDWICH

CAJUN SPICED CHICKEN THIGH W/ PICKLES, ONION STRAWS, SHREDDED CABBAGE & SWEET & HOT MUSTARD MAYO, BRIOCHE BUN, POTATO CHIPS

ALASKAN HALIBUT CAKES

FRESH ALASKAN HALIBUT CAKES SEASONED W/ FRESH DILL, DIJON & CHIVES. SERVED W/ SAUTÉED VEGETABLES, GARLIC MASHED POTATOES & REMOULADE SAUCE

OREGON HAZELNUT PORK LOIN

HAZELNUT & PANKO CRUSTED PORK LOIN, W/ PEAR BRANDY DEMI-GLACE & PEAR CRANBERRY CHUTNEY, MASHED POTATO & SEASONAL VEGETABLES

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

FLORIDA KEY LIME PIE

TRADITIONAL KEY WEST FLORIDA RECIPE. GRAHAM CRACKER BUTTER CRUST, WHIPPED CREAM & RASPBERRY BRANDY SAUCE