

AUGUST 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

CHICKEN WALNUT PESTO FLATBREAD

WALNUT BASIL PESTO GARLIC CREAM SAUCE ON
FLATBREAD W/ CHICKEN BREAST, RED BELL PEPPER,
ONION, ROASTED GARLIC, KALAMATA OLIVES,
MOZZARELLA & BALSAMIC DRIZZLE

BUFFALO CHICKEN BITES

FRESH CHICKEN BREAST W/ OUR HOMEMADE
BUFFALO HOT SAUCE. SERVED W/ BLEU CHEESE
DIPPING SAUCE

CARNITAS HUARACHES

SLOW BRAISED PORK IN SERRANO CHILI TOMATO
SALSA ON A SCRATCH MADE HUARACHES TORTILLA, W/
BLACK BEANS, CABBAGE, COTIJA CHEESE, CILANTRO &
ONION. SERVED W/ SOUR CREAM

BBQ PULLED PORK WRAP

FRESH PORK SLOW ROASTED IN OUR OWN BBQ
SAUCE IN A FLOUR TORTILLA W/ JASMINE RICE &
JALAPENO COLE SLAW. SERVED W/ HOUSE MADE
POTATO CHIPS

9.95

SUMMERTORTELLINI SALAD

RICOTTA FILLED TORTELLINI PASTA, GENOA SALAMI,
WALNUT BASIL PESTO, TOMATO, CUCUMBER,
ROASTED PIQUILLO PEPPER AND BELL PEPPER TOSSED
IN ITALIAN DRESSING

MEDITERRANEAN FALAFEL PLATTER

HOUSE MADE CHICKPEA FALAFELS, TZATZIKI, SPICED
BEETS, KALAMATA OLIVE, PICKLED ONION, TOMATO &
CUCUMBER. SERVED W/ MEDITERRANEAN SPICED
CRISPY PITA BREAD

CARIBBEAN SMOKED SALMON TACOS

HOUSE APPLEWOOD SMOKED SALMON IN FLOUR
TORTILLAS W/ CILANTRO, ONION, CABBAGE, RADISH,
JACK CHEESE, LIME JALAPENO SAUCE & PINEAPPLE
MANGO SALSA



PORTLAND, OR

11.95

TAJIN MANGO SHRIMP BOWL

POACHED TIGER SHRIMP TOSSED W/ TAJIN, LIME
JUICE, MANGO, CUCUMBER, RED ONION, BELL PEPPER,
AVOCADO, SERRANO PEPPER & CILANTRO. SERVED IN
A FRIED FLOUR TORTILLA BOWL.

KUNG PAO CALAMARI

GINGER SPICED CALAMARI QUICK FRIED & SERVED ON
SWEET & SOUR CHILI SAUCE W/ PEANUTS, GREEN
ONIONS, CELERY, WATER CHESTNUTS & JASMINE RICE

JALAPENO POPPER CHEESE BURGER

ROASTED JALAPENO, BACON, CHEDDAR CHEESE &
CREAM CHEESE PANKO BREADED & FRIED ON A
BURGER PATTY W/ LETTUCE, ONION & BURGER SAUCE
ON A BRIOCHE BUN. SERVED W/ CHIPS

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

OREGON THREE-BERRY CRISP

FARM-FRESH RASPBERRY, BLACKBERRY & BLUEBERRY
COMPOTE W/ BROWN SUGAR OATMEAL CRUST.
SERVED HOT

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