

DRAFT BEER

- BREAKSIDE PILSNER** PORTLAND, OR 5% ABV 7
- OAKSHIRE AMBER** EUGENE, OR 5.4% ABV 7
- PFRIEM DANK IPA** HOOD RIVER, OR 7.8% ABV 7
- ANDERSON VALLEY WILD TURKEY BOURBON BARREL STOUT**
BOONVILLE, CA 6.9% ABV 7
- SEASONAL TAP 7**

WINE

SPARKLING

LA MARCA PROSECCO, ITALY 15/60

PINOT GRIS

KING ESTATE, OR 13/44
FOUR GRACES, OR 15/56

CHARDONNAY

SYCAMORE LANE, CA 12/48
STOLLER FAMILY ESTATE, OR 15/56

RIESLING

CHATEAU STE. MICHELLE, WA 12/40

SAUVIGNON BLANC

BRANCOTT, NEW ZEALAND 12/40

PINOT NOIR

PROOF•READER, OR 12/46
CHRISTOPHER BRIDGE, OR 15/55

CABERNET SAUVIGNON

SYCAMORE LANE, CA 12/52
SEVEN FALLS, WA 15/50

MALBEC

ALAMOS, ARGENTINA 12/42

DESSERTS

- OLD FASHIONED BREAD PUDDING V** 7
CAST IRON BAKED, TART CHERRY SAUCE, CANDIED ORANGE RIND, WHISKEY CREAM
- PEAR BOURBON CAKE V** 8
BOURBON SOAKED CRANBERRIES, HOUSE MADE CINNAMON ICE CREAM
- CHOCOLATE CAKE V GF** 8
FLOURLESS CHOCOLATE CAKE, BLACKBERRY COMPOTE
- CAST IRON CHOCOLATE CHIP COOKIE V** ... 9
CHOCOLATE SAUCE, TILLAMOOK VANILLA ICE CREAM

BITES & SHAREABLES

- BACON WRAPPED DATES** 8
MARCONA ALMOND, BOURBON MAPLE SYRUP
- HUMMUS V** 11
GRILLED FLATBREAD, CROSTINI
- HOUSE FRIED & SPICED CHIPS GF** 9
BACON CHEDDAR DIP
- PROSCIUTTO HAM & CHEESE SLIDERS** 12
LA MARIPOSA FIVE CORNERS CHEESE, DRESSED ARUGULA, HOUSE PICKLES
- WARM SALTED PRETZEL V** 7
WHISKEY MUSTARD
- CHARCUTERIE PLATE** 16
OLYMPIC PROVISIONS SALAMI, LA QUERCIA AMERICAN PROSCIUTTO, BLACKBERRY JAM, HOUSE PICKLED VEGETABLES, CROSTINI
- NW CHEESE V** 15
REGIONAL SAMPLE, PEPPER JAM
- CAST IRON BAKED CHEESE ROLLS V** 8
TILLAMOOK CHEESE, HERBS, OREGON MILLS OLIVE OIL
- ROASTED BABY RAINBOW CARROTS & FENNEL V** 9
LEMON VINAIGRETTE, GOAT'S CHEESE, BALSAMIC SYRUP

SOUP & SALAD

- HOUSE SOUP & SALAD** 15
- NORTHWEST SALAD GF** 11
BUTTERLETTUCE, ARUGULA, ROASTED BUTTERNUTSQUASH, YELLOWBEETS, CAULIFLOWER, GRANA PADANO CHEESE, ANCHOVY BASIL DRESSING, LEMON
- SALMON* SALAD** 18
FINGERLING POTATOES, FALL GREENS, RADISH, FOCACCIA SHARDS, MUSTARD VINAIGRETTE
- QUINOA & VEGETABLE SALAD VG GF** 10
ROASTED SWEET POTATO, CAULIFLOWER, FENNEL, ARUGULA, SPINACH, PUMPKIN SEEDS, CHERRY BALSAMIC VINAIGRETTE
- GRILLED CHICKEN SALAD GF** 16
ROASTED SWEET POTATO, CAULIFLOWER, FENNEL, ARUGULA, SPINACH, PUMPKIN SEEDS, CHERRY BALSAMIC VINAIGRETTE

HANDHELDS

- TURKEY SANDWICH** 17
TILLAMOOK WHITE CHEDDAR, DRESSED GREENS, GARLIC AIOLI, ROASTED TOMATO, CIABATTA ROLL, SPICED CHIPS
- GRILLED CHICKEN SANDWICH** 17
TILLAMOOK CHEDDAR CHEESE, SMASHED AVOCADO, LETTUCE, TOMATO, SMOKED BACON, KAISER CHEESE ROLL, SPICED CHIPS
- GRILLED PROSCIUTTO HAM & CHEESE PANINI** 17
LA MARIPOSA FIVE CORNERS CHEESE, COUNTRY BREAD, SOUP OR SALAD

COCKTAILS

— Singles —

- “OUR SIGNATURE HOUSE SPECIALTY”** 14
OUR OLD-FASHIONED MADE WITH OLD FORESTER, ORANGE OLEO-SACCHARUM, PORTLAND BITTERS PROJECT BITTERS
- UNTOUCHABLE** 2018 Negroni Social Winner by Jason Marshall 16
CORIANDER-INFUSED CAMPARI, THE BOTANIST ISLAY GIN, HAMMER & TONGS L'AFRIQUE VERMOUTH VINAROMATIQUE, MIST OF BRUICHLADDICH PORT-CHAROLETTE SINGLE-MALT SCOTCH
- THE TARZAN DAIQUIRI** 13
BLACK LIME INFUSED CASA MAGDALENA RUM, COINTREAU, FRESH LIME JUICE, SUGAR
- G + C** ARIA GIN, QUININE & CBD TONIC, SODA WATER ... 13
- CASUAL ENCOUNTERS** 13
ALTOS REPOSADO, CRANBERRY JUICE, FRESH GRAPEFRUIT JUICE, CAMPARI, SPICED HONEY SYRUP, CAMPARI SALT
- HOT & BUTTERED** 12
A WARM MUG OF THE CONTEMPORARY COCKTAIL, “TOM AND JERRY.” COPPER & KINGS BRANDY, CRUZAN RUM AND OUR SCRATCH MADE BATTER. CREAMY AND FROTHY WITH NOTES OF NUTMEG, CINNAMON, ALLSPICE & CLOVES
- BACK TO BACK** 14
Inspired by Hannah Scollo, Back to Back Champion of Prestige 2.0
ANDERSON VALLEY WILD TURKEY BARREL AGED STOUT AND A SHOT OF WILD TURKEY 101, CANDIED HAZELNUTS // \$1
from the Back to Back benefits the Do Good Multnomah, supporting veteran centered communities by providing housing that supports dignity, sustainability, and purpose.

— Mingles —

shareable cocktails for the whole table

- CREAM OF THE CROP** *Winning Cocktail from Prestige 1.0* 55
SERVES 4: CLARIFIED MILK PUNCH: KNOB CREEK RYE, CARDAMOMO, LEMON OLEO & TOASTED ORANGE ZEST. SERVED IN A SODA SIPHON OVER FRUIT & ICE
- GATHER 'ROUND THE CAMPFIRE** 65
SERVES 6: DEWAR'S WHITE LABEL, DRAMBUIE, SOMBRA MEZCAL, CHOCOLATE BITTERS, BLENDED TOGETHER & DELIVERED IN A SMOKED GLASS BOX

#STOPSUCKING

Proof•Reader is proud to #Ditch-TheStraw — helping decrease the 500+ million plastic straws used daily in the U.S.: many of which end up in our oceans, polluting the water and harming sea life. Find out more at portland.surfrider.org Compostable & biodegradable Aardvark straws are available upon request.

V VEGETARIAN VG VEGAN GF GLUTENFREE

Gluten free bread available upon request. *GF* items are not prepared in a gluten free kitchen. Cooking or preparation is not guaranteed to have zero cross contamination *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Parties of 8+ subject to 18% gratuity • 03042019