



Dedicated Gluten & MSG Free.  
World's Only 48Hr Bone Broth Beef Phở

**ButterflyBellyMe.Com**

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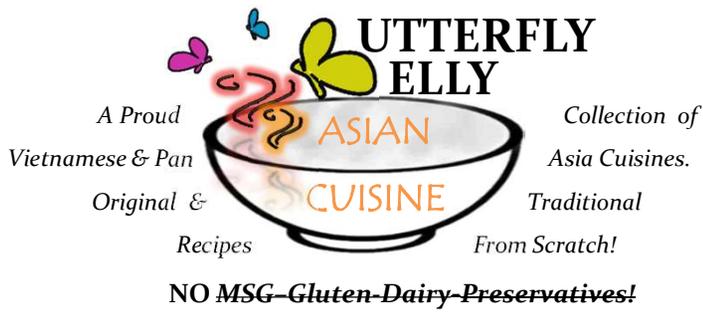
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## Warmest Welcome !

- We are proud to be the very few dedicated gluten free Asian restaurants in the US!
- We serve the world's only 48hr beef & 20hr chicken bone broth Phở (normally 3-6 hr)
- We are the only Phở spot in the world with house made GF hoisin sauce.
- All recipes are crafted with house flavoring bases and sauces to rid of gluten, MSG, preservatives, dairy, and food coloring.

*We truly hope your taste buds will find our Pan Asia menu to be uniquely tasty, fresh, and healthy especially when it comes to Phở.*



## APPETIZERS



<b>Haystack Fries</b>	Freshly battered sweet potato, potato & carrots	6.75
<b>Fireman Rice</b>	Cơm Cháy crispy rice cakes tossed with 7 spices	6.75
<b>VIP Tacos</b>	Viet infusion pork vermicelli salad tacos (2)	6.75
<b>Egg Rolls</b>	Freshly made pork or tofu crispy rolls (3) (DF)	8.25
<b>Egg Roll Wraps</b>	Pork or tofu. Side lettuce, mint, pickles & noodles	10
<b>Salad Rolls</b>	Grilled pork, beef, tofu. Nem or shrimp +\$1	9.25
<b>Phở Sure</b>	Beef, Chicken, or Garden (20 Oz) with noodles	10
<b>Lettuce Wraps</b>	Tofu, pork or chicken, carrot, peas & crisp noodles	9.75
<b>Butterfly Tofu</b>	Pepper salted (VO), tamarind (VO) or fish	10.5
<b>Butterfly Wings*</b>	Party wings wok in fish or tamarind sauce	12.5
<b>Pepper Salted Calamari</b>	Crisp battered young squid bites	15.75
<b>Social Sampler</b>	Egg rolls, lettuce wraps & Pho broth	20.50
<b>Collection</b>	Wings, Lettuce Wraps, Egg Rolls & Pho broth	31.50
<b>Butterfly</b>	Calamari, Wings, Lettuce Wraps, Egg Rolls & Pho broth	44.5

## Tea, Coffee, Smoothies Sodas & Juices

**Sodas** Coke, D-Coke, Dr. Pepper, Ginger-Ale, Sprite, 7Up \$2

**Juices** Apple, Orange, Cranberry **Milk** Whole, Soy, Coconut \$3

### Limenade or Lemonade

Fresh squeezed

### Saigon Lime Soda

Orange Peels Or Plum \$5

### Asian Smoothies

Taro, Green Tea, or Thai Tea

### Saigon Yogurt Smoothies

Peach or Raspberry \$5.5

**Tea Coffee**

**Viet Style (Iced, Hot, Condense Milk or Coconut) Flavored (Iced, Hot, Cream, Coconut or Not)** \$5.25  
 Thai Tea, Chai Tea, Pumpkin Spice, Blood Orange, Hazelnut, Vanilla, Irish Cream, Amaretto, Cinnamon, or Peppermint. \$4.75

**Thai Tea (Iced Or Hot) Cream, Coconut, or Lime** \$4.75  
**Hot Tea Green, Jasmine, Oolong, or Chrysanthemum** \$3.25  
**Milk Tea** Choose from Flavor List below. \$4.75

**Italian Sodas** \$4.75 or **Smoothies** \$5.25  
 Flavor List: Raspberry, Strawberry, Peach, Coconut, Irish Cream, Hazelnut, Water Melon, Cherry, Kiwi, Chai

## SALADS

**Teriyaki Salad (Gỏi Nhúm Dấm)** Choose chicken \$17 or tofu \$16  
 Mix lettuce, tomatoes, onions, teriyaki dressing, garnish of sesame, dried seaweed

**Paprika Salad\* (Gỏi Bò Tái Chanh)** Choose Beef \$16.5 or Vegan Tofu \$16  
 Diced fresh/pickled carrots, onion, basil in paprika 5-Spice, tamari sake mirin fish sauce, garnish of peanuts and fried shallots.

**Shallot Scallion Chicken Salad\* (Gỏi Gà Nhúm Dấm) (SF)** \$16  
 Diced cabbage and onions, cilantro, coriander in tamarind galangal lime fish sauce dressing, garnish of peanuts & fried shallots.

**Shallot Scallion Tofu Salad\* (Gỏi Tofu Nhúm Dấm)** \$16  
 Diced cabbage and onions, cilantro, coriander in tamarind galangal lime dressing, garnish of peanuts and fried shallots.



Go Large 50 Oz bowl +\$3 Add -Mixed Vegetables +\$2.5 - Beef Balls +\$3 or Shrimps \$4  
 Extra- Noodles +\$2, Meat or Tofu \$3, **Phở Huế** - Spicy Huế Lemon Grass flavor +\$1  
 Beauti-Phở -Substitute noodles with mix veggies +\$2.5 **Phở fit** - 1/2 noodles 1/2 veggies +\$2

<b>Chicken</b> 20 hr chicken bone broth with lean breast strips	15.5
<b>Garden</b> Vegan shiitake broth with tofu, mushroom & veggies	15.5
<b>Phở-Ty-Eight</b> 48hr beef bone broth, brisket & lean rounds	16.5
<b>Butterfly</b> 48hr broth, rounds, brisket, beef ball, tendon & tripe	19.5
<b>Beef Ball Bò Viên</b> 48hr beef broth with homemade beef balls	17.5
<b>Phở-Ugly</b> 48hr beef broth with beef balls, tendons & tripe	18.5
<b>Phở-Fit</b> 48hr beef broth, mix of beef, chicken, tofu & vegetables	19
<b>Seafood</b> 21 <b>Spicy Seafood Huế</b> 22	
Choices of beef, chicken bone broth, or garden broth served with shrimp, squid, celery, sprouts, shiitake mushroom & cabbage	
<b>OMG</b> 48hr broth, eye of rounds, brisket with 4-5 oz sirloin steak	23.5
<b>Phởnomenal</b> Large Butterfly bowl with added shrimp & squid	25
<b>Un-Phở-Geta-Bowl</b> Large Butterfly bowl with 4-5 oz sirloin steak	28

**Phởlosophy:** Traditionally a 3-8-hour simmer of the chicken or beef bone for flavor, spiced with yellow onions, cinnamon, anise star, cloves, coriander, ginger, fish sauce and served with thinly sliced steaks. Originally MSG was never used in Pho until 50 years ago.

- Ours **MSG free**, 48hr healthier beef bone broth & house hoisin are world's unique.
- The **20hr** chicken bone broth Pho is spiced with yellow onion, fish sauce & ginger.
- Our garden broth is a 7-vegetable, shiitake mushroom broth, spiced with anise star, coriander, cinnamon, and garnished with shallot onions.
- The Phoformance Enhancing Drug(PED) aka **MSG** can be added back upon request.

**Please note:** Unless otherwise specified all Pho bowls are served in a 38oz bowl with rice noodles, garnished with yellow/green onions, cilantro with sides of bean sprouts, basil, lime, jalapenos, Sriracha & hoisin.



## WOK OF FLAME

**PROTEIN CHOICES:** Chicken, Pork, Beef, Or Tofu.

**SEAFOOD Upgrade:** Squid and/or Shrimp for \$3 more

**EXTRA:** Mixed brocolli, cabbage & carrot +\$2.5, Protein \$3 or Seafood +5.

\* Spicy Options 0-5 (VO=Vegan Option. SF=Soy Free. F=Fish Sauce)



<b>Lemon Grass Lover*</b> (Cơm Xào Sả)	16.25
Rice with protein wok in sate of paprika, lemon grass fish sauce, cabbage, green onions, and served with rice. (SF, F)	
<b>Ginger Delight*</b> (Cơm Xào Gừng)	16.25
Rice with protein wok in house tamari ginger sauce, yellow onions, bean sprouts, cabbage, and carrots (VO)	
<b>Fried Rice</b> (Cơm Chiên)* Choose Viet, Thai, Oyster, or Curry	16.25
Rice and protein wok fried with eggs, peas & carrots in tamari mirin sake sesame spices. (SF,F, VO)	
<b>Pan Fried Rice</b> (Cơm Chiên Áp Chảo) Choose Viet, or Thai flavors*	18.25
Rice wok tossed with eggs, peas, carrots, choice of protein, onions, and house sesame mirin sake sauce, then pan simmer to a slight crisp. (SF, F)	
<b>Wok Vermicelli</b> (Bún Xào)* Choose Viet, Curry or Oyster flavors	17.25
Vermicelli thin rice noodles, bean sprout, carrots, brocolli, cabbage. Garnished with sesame oil, peanuts & fried shallots. (VO)	
<b>Pad Thai*</b> (Phở Xào) Choose Thai, Chili Basil, Oyster, Peanut or Curry	17.25
Flat rice noodles tossed in wok of flame with eggs, bean sprouts, onions, scallions, sweet radish. Garnished, peanuts & fried shallots (VO)	
<b>Yellow or Peanut Curry</b> (Cà Ri)*	17.5
Cà Ri deliciousness with rice. A fusion of India curry, Thai use of coconut, and Vietnam tradition of carrots & potatoes. (SF)	
<b>Sesame Tamarind Rang</b> Choose tamarind or vegan tamarind	16
Battered protein of choice served with rice & mix veggies.	
<b>Vermicelli Salad Bowl</b> Choose Lemon Grass(SF) or Ginger(VO)*	19
Protein simmers in sate of lemon grass fish sauce, or vegan ginger tamari sauce, and tossed with scallions, paprika, on vermicelli, lettuce, bean sprout, cabbage, carrot, cilantro, diakon, cucumber, crushed peanuts & shallots garnishes. <b>Butterfly Up</b> - Add shrimps & eggroll (pork or tofu) \$4 More	

## PAN ASIA GRILL

Included Protein Choices of Pork, Chicken, or Tofu.

Upgrade to Shrimp +\$3 EXTRAS: Proteins \$4 Shrimp \$4



<b>Teriyaki</b>	17.25
Choice of protein in tamari ginger marinade, sesame hoisin on with rice and vegetables wok tossed in mirin sake teriyaki sauce (SE)	
<b>Lemon Grass BBQ (Cơm Sả Nướng)</b>	17.25
Choice of protein in fish sauce lemon grass, garnished with green onion canola oil dressing. Presented with rice, lettuce, diced daikon, carrot, tomato, cucumber & sunny side up egg. (SF, F)	
<b>Vermicelli BBQ Salad Bowl (Bún Thịt Nướng)</b> 	19
Choice of protein with lemon grass fish sauce, and sesame tamari hoisin, vermicelli, lettuce, bean sprout, cabbage, carrots, cilantro, daikon, cucumber. Green onion, fried shallots & crushed peanuts garnishes. Fish or vegan sauce (SFO, PE, F) <b>Butterfly Up</b> with added eggroll & shrimp skewer 23	

## GRILL'N COLLECTION

<b>Vermicelli Nem Salad Bowl</b> with Vietnamese pork sausage	21.25
<b>Vermicelli Beef Short Ribs Salad Bowl (Bún Sườn Nướng)</b>	23.2
<b>Korean Ribs (Sườn Hàn Quốc)</b>	23.25
Beef short ribs, rice and vegetables in A fusion of lemon grass fish and sesame tamari hoisin house sauces (DF).	
<b>Whole Calamari Grilled</b> 	23.25
A foot long squid grilled with ginger tamari hoisin sauce, served with house teriyaki sauce and rice (SE)	



## WOK OF FAME

A Taste of Asia with Butterfly Belly's Delicious Recipes.

<b>Pineapple Seafood Fried Rice (Cơm Chiên Hawaiian)</b>	19.25
Rice wok tossed with shrimp, squids, eggs, pineapple, peas, carrots, yellow onions and house galanga tamarind sauce. (DFO, VO) 	
<b>Butterfly Rang*</b> Wings - 19 Calamari Mực - 21 Shrimp Tôm - 21	
Choose Pepper Salted, Fish, Sesame Tamarind, Luc Lac, or Curry. Protein Battered & Tossed With Scallions & Jalapenos served with mixed veggies.	
<b>6-Spice Bò Kho Stew*</b> (SF, DF)	19
Beef brisket wok fried then simmered in a stew of 6-spices of paprika, anise, ginger, chili, lemon grass and cloves. Served with rice, carrots, cilantro, green and yellow onions.	
<b>Phở Bò Kho*</b> (SF, DF) 	19.25
Beef lean rounds, stewed brisket, carrots, green/yellow onions, cilantro served with Pho noodles and a rich fusion of 48hr bone broth & the stew 6-spices of paprika, anise, ginger, chili, lemon grass & cloves.	
<b>Lúc Lắc Salad - Steak 21, Shrimp 23, Combo 24, or Rib-Eye 29</b>	
Flame tossed cuisine splashed with tamari sake sesame oyster sauce over a vinegar salad dressing with lettuce, cucumber & tomato salad. Garnished with cilantro, yellow onion & side of rice. (DF)	
<b>Butter-Rice Lúc Lắc (Cơm Bò Lúc Lắc)</b>	23
Vietnam's popular wok shaken flame tossed cuisine with drunken wok fried rice with tamari sake sesame tomato sauce (DF).	
<b>Butter Rice Shrimp Lúc Lắc (Cơm Tôm Lúc Lắc)</b>	24.5
<b>Butter Rice Rib Eye Lúc Lắc (Cơm Tôm Lúc Lắc)</b>	31

## SIDES

<b>Noodles</b> (Pho noodles or Vermicelli)	\$3.5 (10oz)	\$4.5 (16oz)
<b>Steamed Mix Vegetables \$5 Rice</b>	\$3 (10oz)	\$4 (16oz)
<b>Egg Rolls (2pc. Veg or Pork) \$5.75 Tofu (Fried or Steamed) \$5.75</b>		
<b>Broth Cup (12oz) Chicken or Garden \$4 Beef(48HR) \$4.5</b>		
<b>Large (24OZ) Chicken or Garden \$7.25 Beef(48HR) \$8.25</b>		

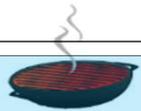
# UTTERFLY ELLY

A Proud Vietnamese & Pan Original & Gluten -Dairy-MSG Free Collection of Asia Cuisines. Traditional Recipes From Scratch!



## APPETIZERS

<b>Haystack Fries</b> Freshly battered sweet potato, potato & carrots	6.75
<b>Fireman Rice</b> Cơm Cháy crispy rice cakes tossed with 7 spices	6.75
<b>VIT Tacos</b> Viet infusion tofu tacos (2)	6.75
<b>Tamarind Tofu Fingers</b> Crisp battered tofu in teriyaki tamarind	8.25
<b>Egg Rolls</b> Freshly tofu crispy rolls (3)	8.5
<b>Egg Roll Wraps</b> Eggrolls with side lettuce, mint, pickles & noodles	10.5
<b>Salad Rolls</b> Tofu or Tempura	9.5
<b>Phở Sure Garden</b> Garden Pho with mix veggies & noodles	9.5
<b>Lettuce Wraps</b> Tofu carrot, peas & crisp noodles	9.5
<b>Butterfly Tofu Curls Chay</b> Pepper salted, or tamarind	11.5
<b>Chay Sampler</b> Egg rolls, lettuce wraps and 24 oz garden broth	20.5
<b>Chay Collection</b> Butterfly tofu, Lettuce Wraps, Egg Rolls & Broth (32 oz)	30
<b>Chay Butterfly</b> Tacos, salad roll, tofu curls, lettuce wraps, egg rolls & broth(32oz)	41



## PAN ASIA GRILL

Extra Tofu \$4

<b>Teriyaki</b> Tofu in tamari ginger marinade, sesame hoisin on with rice & vegetables wok tossed in mirin sake teriyaki sauce (DF, SE)	17
<b>Ginger BBQ Chay</b> (Cơm Gừng Nướng) Tofu in tamari ginger, garnished with green onion canola oil. Presented with rice, lettuce, diced daikon, carrot, tomato & cucumber. Sunny side up egg or additional mix veggies w/ egg.	17
<b>Vermicelli BBQ Salad Bowl Chay</b> (Bún Đậu Nướng) Tofu with sesame tamari, mirin sake teriyaki sauces, vermicelli, lettuce, bean sprout, cabbage, carrots, cilantro, daikon, cucumber. Green onion, fried shallots & crushed peanuts garnishes.	19
<b>Butterfly Up with added tofu eggrolls(2)</b>	23.5



Extra- Noodles +\$1.5, Tofu \$3 or Veggies +\$2.5  
Size Up - 38 Oz or go large (50 Oz) +\$3

<b>Garden</b> Vegan shiitake broth with tofu, mushroom & veggies	15.25
<b>Huế</b> The Garden Phở bowl with added spicy lemon grass flavor	16.25
<b>Garden Ít</b> Garden Phở with more veggies and less noodles	16.5
<b>Beauty Phở Garden</b> Phở without noodles with all veggies instead!	16.5
<b>Phôlosophy:</b> A rich fusion of 3 spices - anise star, coriander, cinnamon, shiitake mushroom, yellow onions broth served with carrots, cabbage, daikon, broccoli, noodles. Garnished with yellow/green/fried shallot onions & cilantro.	



Extra Tofu +\$3 or Vegetables \$2



Spicy 0-5

<b>Ginger Delight Chay</b> (Cơm Xào Gừng)* Tofu simmers in house tamari ginger sauce, yellow onions, bean sprouts, cabbage, carrots, and served with rice.	16.25
<b>Fried Rice</b> (Cơm Chiên)* - Viet (SF), Thai or Curry (SF) . Eggs or no eggs. Tofu and rice in wok of flame with peas & carrots in tamari mirin sake sesame spices.	16.25
<b>Pan Fried Rice</b> (Cơm Chiên Áp Chảo Chay) Choose Viet, or Thai* flavors Rice wok simmered to a light crisp with eggs or <u>without</u> eggs, peas, carrots, and onions.	18
<b>Cơm Chiên Hawaiian Chay</b> (Pineapple Tofu Fried Rice) Rice wok tossed with tofu, pineapple, peas, carrots, yellow onions and house galanga tamarind sauce. Choose eggs or no eggs.	16.25
<b>Vermicelli Wok Chay</b> (Bún Xào) Choose Sauces of Viet or Curry* Protein with vermicelli noodles, bean sprout, carrots, broccoli, cabbage. Garnished with sesame oil, peanuts & fried shallots.	16.25
<b>Pad Thai</b> * (Phở Xào) Choose Thai, chili basil, peanut, or curry flavors. Flat rice noodles in wok of flame with bean sprouts, onions, scallions, sweet radish. Garnished w/ peanuts & fried shallots. Choose eggs <u>or no</u> eggs.	16.25
<b>Butterfly Tofu Rang</b> (Đậu Hủ Rang) Choose pepper salted or tamarind Battered tofu with scallions, jalapenos with rice. & mix veggies .	17.75
<b>Butterfly Garden Tofu*</b> (Đậu Hủ Xào) Tamari sesame or Tamarind (SF) Thicken sauce wok fried tofu with mixed veggies with rice.	17.75
<b>Curry</b> * (Cà Ri) Choose Yellow or Peanut Tofu with rice . An Indian, Thai Viet fusion of coconut, carrots & potatoes. (SF)	17.75
<b>Ginger Vermicelli Salad Bowl*</b> (Tô Bún Xào Gừng Chay) Tofu simmers in sate of ginger tamari sauce, and tossed with scallions, paprika, on vermicelli, lettuce, bean sprout, cabbage, carrot, cilantro, daikon, cucumber, crushed peanuts & shallots garnishes. <b>Butterfly Up</b> - Add 2 tofu eggrolls + \$4.5	18.75
<b>Lúc Lắc Chay</b> (Đậu Lúc Lắc) Flame tossed tofu splashed with teriyaki sesame sauce over a vinegar salad dressing with lettuce, cucumber & tomato salad. Garnished with cilantro, yellow onion & side of rice.	19



## SIGNATURE COCKTAILS

<b>Butterfly Tea</b> - Hand Crafted Milk Tea Cocktail with rainbow lychee. Choose from Raspberry, Strawberry, Peach, Irish Cream, Hazelnut, Water Melon, Cherry, Kiwi, Chai Tea, or Banana 	8
<b>Butterfly Margarita</b> Peach, Raspberry, Strawberry	8
<b>Butterfly Mimosa</b> Peach, Raspberry, Strawberry, Water Melon	8
<b>Taro Torero</b> Rum & Taro blended with cherry & boba (1.5x)	9
<b>Thai-tea-ni</b> Thai tea with rum/gin/whisky/vodka 	7.5
<b>Càffeinee</b> Viet coffee with rum/gin/whisky/vodka.	8.5
<b>Purple or Orange Butterfly</b> Vodka soda plum or orange peel.	7.5
<b>Black Beauty</b> Bourbon, fresh mint, black berry & soda	7.5
<b>Pinky Squared</b> Rum, soda, cranberry, fresh mint & lime	7.5
<b>Smojito</b> Mint rum, club soda, fresh mint & lime	8
<b>Spicy Lady</b> Jalapeno tequila, triple sec & tonic (1.5x)	7.5
<b>PhoGet It</b> This jalapeno tequila, mint rum, whisky (2x) mix will defuse the senses after a stress-pho day!	8
<b>Saigon Tea</b> A past, present & future concoction “spell” (2x) Vodka for Russia, Strawberry, Blue & Black Berry for America diversity & liberty. Orange peel & Thai tea for Saigon’s freedom. 	8.5
<b>Niki Spicy Feisty</b> Don’t judge the book by it’s color.(2x) 	9
This innocently fresh green cocktail comes with a bite! Blended rum, fresh ginger, jalapeno, mint, coconut & pineapple.	
<b>Phoody Mary</b> Bloody Mary but with a Pho “twist” (1.3x) fresh mint, Sriracha, basil, pepper, water chestnuts!	9
<b>The Pho Cup</b> A Long Island Tea inspired creation (2.5x) Cinnamon vodka, fresh basil, gin, tequila, rum, orange liquor.	11

Top Shelf? Just pay the difference between the spirits



## CLASSICS COCKTAILS

<b>Wells</b> – With Cranberry, OJ, Apple Juice, Soda, Or Tonic	6.5
<b>Popular Wells - Rum &amp; Coke, Dr. Whisky, Gin Tonic</b>	6.5
<b>Screwdriver</b> Vodka & OJ <b>Tequila Sunrise</b> Tequila & OJ	6.5
<b>Red Pritz</b> Wine, Soda, With Raspberry, Peach, Or Strawberry	7
<b>White Pritz</b> Wine, Soda, With Raspberry, Peach, Or Strawberry	7
<b>Mimosa</b> Champagne, Orange/Cranberry/Apple	7
<b>Kamikaze</b> Vodka, Cointreau, Lemon Juice	7.5
<b>Mai Tai</b> Rum, Orange Curacao, Orgeat(almond), And Lime	7.5
<b>Mojito</b> Rum, Club Soda, Lime And Mint	7.5
<b>Margarita</b> Fresh lime, Orange Liquor, Tequilla	7.5
<b>Martini</b> Dry, Sweet, Vodka, Or Perfect (1.5x)	8.5
<b>Black Russian, White Russian</b> Vodka, Coffee Liquor (1.5x)	8
<b>B52</b> Irish Cream, Kahlua, Orange Liquor (1.5x)	8.5
<b>Paradise</b> Gin, Apricot Brandy, OJ (1.5x)	7.5
<b>Piña Colada</b> Blended White Rum, Coconut, And Pineapple	7.5
<b>Manhattan</b> Whisky or Rye . Regular, Medium Or Dry (1.6x)	9.5

## LIQUOR LIBRARY

<b>Cognac</b> Grand Marnier Orange 12    Courvoisier-VSOP 9	
Hennessy-VSOP 11    Remy-M V Grape 10    Remy-M VSOP 12.5	
<b>Whisky</b> Dickel Rye   Jim Beam   Crown Royal 7.5    Jameson 8.5	
Maker’s Mark 8.5    Johnnie Walker Red 8.5    Jack Daniels 8.5	
Johnnie Walker Black 10    Gentleman Jack 10	
<b>Vodka</b> Tito’s 7.5    Monopolowa 7.5    Grey Goose 10    Ciroc 11	
(Local) Wild Roots Marionberry /Peach 7.5    Ambiqua(GF) 7.5	
<b>Tequila</b> Pepe 6.5    1800 9    Patron Silver 14	
<b>Rum</b> Monarch 6.5    Barcadi Black 7.5    Captain Morgan 7.5	
<b>Gin</b> New Amsterdam    Ambiqua (Silverton)    Monopolowa GF 7.5	
<b>Bourbon</b> Bulleit 8.5 <b>Brandy</b> E&J 7	
<b>Cream/Irish</b> Kalua 6.5    Baileys 6.5	

# REDS



# WHITES

Servings: Glass = 5oz/150ml. Bottle = 25oz/750ml(5 glasses) \$:G|B

**HOUSE** Cabernet, Chardonnay, White, Red, Moscato 6/22

**Love Noir** Pinot Noir CA 7/28 **Noble Vines 446** or **10 Span** Chardonnay CA 7/28

**Eola Hills** Pinot Noir OR 8/32 **Kendall-Jackson** Chardonnay CA 9/36

**Willakenzie 'Gisele'** Pinot Noir OR (375ml) 24 **13 Celsius** Sauv. Blanc NewZ 7/28

**Gnarly Head** Cab. Sauvignon CA 7/28 **Barone Fini** Pinot Grigio Italy 8/32

**Benzinger** Cab. Sauvignon CA 9/35 **Canoe Ridge 'Expedition'** Pinot Grigio WA 9/35

**Josh Cellars** Merlot CA 9/35 **Noble Vines 515** Rosé WA 9/35

**Trapiche 'Oak Cask'** Malbec Argentina 7/28 **Chateau Ste Michelle** Riesling WA 7/28

**Alexander Brown** Red Blend WA 10/40 **Firesteed** Riesling OR 9/36

**BUBBLES** **Chandon (CA)** Rosé (187ml) 11 **Segura Viudas(Spain)** Cava Brut (187ml) 7

**Kizakura Yuzu**  
Sparkling Citrus (330ml, 7%) 10

**SAKE** **Gekkeikan** (Chill or Hot) 6/23 **Morimoto** (210ml) Easy Cup 8 **Ohyama**(300ml) Big Mountain 16

**Kizakura Nigori** Unfiltered (180ml) 8 **TY KU Coconut Nigori** Unfiltered (330ml) 17



# BEER & CIDERS

## LOCAL DRAFT ON TAP

8 Oz | 16 Oz

**Import Kirin** Lager Japan (12 IBU, 5%) **Local Light Me Up** Lager Hop Valley (14 IBU 4%) \$3.5 | \$6

**Local "Booya" NW Red Ale** Buoy (65 IBU 6.7%) **Hefeweizen** Widmer (26 IBU 4.9%) \$4 | \$6.5

**6 Hop IPA** Rogue (87 IBU, 6.7%) **Dead Guy Ale** Rogue (40 IBU, 6.8%) \$4 | \$6.5

**Glow Cloud Hazy IPA** Gigantic (65 IBU 7%) **Capella Porter** Ecliptic (39 IBU 5.2%) \$4 | \$7.5

**OOO Pilsner** \$3.5 | \$7  
Ten Barrel (17 IBU 5%)

## Gluten Free Craft Beer

**Dark Ale** Ground Breaker (160z Can, 22 IBU, 4.5%) \$8

**Infusion IPA No5** Ground Breaker (16oz Can, 45 IBU, 6%) \$8

**Hoporia IPA** Evasion (12 oz Can, 50 IBU, 6.1%) \$6

**Blonde Ale** Evasion (Light IBU, 4%) \$6

**Ciders** (12oz bottle) **Ace Pear** or **Portland Apple** \$5

**Non-Alcoholic** (12oz bottle) **O'Doul's** (0% Alc) \$4