

# CELLAR

locally sourced new american cuisine

303 S.W. 12<sup>th</sup> Ave.  
Portland, OR 97205  
503.384.2500  
mcmenamins.com

<b>oven roasted delicata squash</b> pomegranate, toasted walnut	9
<b>charcuterie board</b> chef's selection	11
<b>cheese board</b> chef's selection, accoutrements	11
<b>pork belly</b> apple butter, cider gastrique, parsley	12
<b>cafe caesar*</b> romaine, caesar dressing, croutons, grana padano, anchovy	9
<b>cobb salad</b> smoked chicken, little gem romaine, 8 minute egg, avocado, fresh pepper cream dressing	15
<b>foraged green salad</b> green miners lettuce, watercress, chick weed, french breakfast radish, golden beets, honey viognier dressing	12
<b>grilled broccolini</b> preserved lemon, aleppo pepper	8
<b>wood fired carrots</b> radish green tahina, french breakfast radish	8
<b>curried clams</b> pork belly, coconut, galangal, lemon grass	15
<b>fries</b> black garlic aioli	5
<b>adobo pork tacos</b> pickled red onion, cilantro, cotija, tomato slaw	11
<b>jerk chicken poutine</b> sweet potato fries, cheese curd, mango, pineapple, cilantro	16
<b>wood fired margherita pizza</b> fresh mozzarella, fresh basil, roasted tomato sauce	12
<b>wood fired pizza</b> daily chef's special	12
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<b>wood oven half chicken</b> warm bread salad	22
<b>root vegetable tagine</b> grilled flatbread, labneh, za'atar	20
<b>hangar steak frites*</b> shallot thyme butter, demi glace	22
<b>braised short ribs</b> carrot puree, radicchio, fregola, panchetta, parsley salad	20
<b>chef's seasonal grain bowl</b> daily chef's special	15
<b>zeus half pound burger</b> nw grass fed beef patty*, garlic-dijon aioli, tillamook aged extra sharp white cheddar, butter lettuce, tomato jam, potato bun with fries ~add bacon 2~	16

\*Items are cooked to order. Consuming raw or undercooked eggs & meats may increase your risk of food-borne illness

\*\* Please inform our staff of any and all allergies as we will make all attempts to accommodate your needs. 1/18

# beverages

## shot and a beer

## wine in a glass

<p><b>industry standard</b> montucky cold snack tall boy and old crow 7</p> <p><b>stepfather's pastime</b> bottle of coors light and buffalo trace 9</p> <p><b>the picky hipster</b> draft ale pint and eagle rare 10 year 13</p> <p><b>the next best thing</b> draft cider pint and fireball 12</p>	<p><b>black rabbit red</b> columbia valley, wa 9.25</p> <p><b>pinot noir</b> willamette valley, or 9.25</p> <p><b>white rabbit</b> or/wa 9.25</p> <p><b>riesling</b> willamette valley, or 8.5</p> <p><b>chardonnay</b> willamette valley, or 9.25</p> <p><b>pinot gris</b> or/wa 9.25</p>
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## signature cocktails

<p><b>big al's old fashioned</b> hogshead whiskey, vanilla bean syrup, cherry bark-vanilla bitters, 12</p> <p><b>botanical mule</b> gables gin, herbal #7 liqueur, mint, lemon, fever tree ginger beer 10</p> <p><b>peach beach swizzle</b> toasted coconut infused plantation 3 star, peche de vigne, lime, smoked hazelnut-apricot bitters, pineapple, plantation dark 8</p> <p><b>sarazin's sazerac</b> james oliver rye, ardbeg, gomme syrup, peychaud's, spiced cherry bitters 10</p>	<p><b>butterfly effect</b> monopolowa, cashew orgeat, basil, pineapple, lime, butterfly pea flower, thai chili 8</p> <p><b>takes two to mango</b> novo fogo, mango-cardamom syrup, j.roget, lime, tiki bitters 10</p> <p><b>mezcal negroni</b> banhez giovan mezcal, noilly prat sweet vermouth aperol 10</p> <p><b>barrel aged - manhattan in black</b> rittenhouse rye, carpano antica, averna amaro cherry and angostura bitters, activated charcoal 13</p>
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## non-alcoholic

<p><b>housemade sodas</b> lemon-tarragon, orange-vanilla, hibiscus-lime 4.5</p> <p><b>soda/iced tea/lemonade</b> 3.5</p> <p><b>shirley temple/roy rogers</b> 4</p> <p><b>iced coffee</b> 4.5</p>	<p><b>loose leaf tea</b> chamomile, cran-orange, earl grey, moroccan mint 3</p> <p><b>coffee/espresso/americano</b> 3</p> <p><b>cappuccino/latte</b> 3.75</p> <p><b>mocha/chai</b> 4.25</p>
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## support local

<p>classic foods</p> <p>sheridan fruit company</p> <p>carlton farms</p> <p>bob's red mill</p> <p>portland ketchup company</p>	<p>hills farm</p> <p>nw grass fed beef washington</p> <p>crystal bakery</p> <p>draper valley</p> <p>cascade organics</p>
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