
Lunch

SMALLS + SHARES

Charred Flatbread + Butter vg \$4

Salt + Vinegar Fries* \$7

SKYR AIOLI, PARSLEY OIL gf, vg

Chicken Chunks \$8

LITERALLY.

ALEPPO PEPPER, RAAAAAANCH gf

Smoked Mussels Skewer* \$8

PICKLE, RADISH, HORSERADISH AIOLI gf

Chicken Liver Mousse \$8

SEEDED BREAD, PICKLED CURRANTS,
PEPPERY GREENS

Tartare of Beef Bavette* \$14

TROUT ROE, EGG YOLK VINAIGRETTE,
SEEDED BREAD

Bay Scallops* \$15

HORSERADISH MILK, CELERIAC, DILL gf

SALADS, SOUP + VEG

Chicory Salad \$13

BUTTERNUT SQUASH VINAIGRETTE,
CARAMELIZED ONION, SUNFLOWER SEEDS,
DILL gf, v

Duck Salad \$16

SPICY GREENS, SHREDDED DUCK, ROASTED
BRUSSELS + ROOT VEG, SMOKED LEEK

Ranch Salad* \$10

LITTLE GEMS, SHAVED RAW VEGETABLES,
BREADCRUMBS vg

Mushroom Soup \$10

FRIED KING TRUMPET MUSHROOMS,
PICKLED CHANTERELLES, DILL gf, v

Roasted Cabbage \$11

BUTTER, APPLE VINEGAR, WHEY CARAMEL,
SWEET + SOUR DILL, BREADCRUMBS vg

Glazed Carrots \$10

MINT GREMOLATA,
CRISPY WHEATBERRIES vg

ON BREAD

Shrimp Smørrebrød* \$12

CARAMELIZED ROOT VEGETABLES, CAPERS,
SKYR AIOLI

Beet Root Smørrebrød \$13

SALT BAKED, RAW, PICKLED
HOUSE FRESH CHEESE vg

Braised Lamb Smørrebrød \$13

CARAMELIZED ONIONS, CREAMED GREENS,
SPICY LENTILS, LAMB JUS

O'Connor's Revenge* \$10

DOUBLE PORK PATTIES,
BERGKÄSE CHEESE, REMOULADE,
DIJON, PICKLES, POTATO BUN

vg Vegetarian v Vegan gf Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner

SMALLS + SHARES

Charred Flatbread + Butter vg \$4

Salt + Vinegar Fries* \$7

SKYR AIOLI, PARSLEY OIL gf, vg

Chicken Chunks \$8

LITERALLY.

ALEPPO PEPPER, RAAAAAANCH gf

Smoked Mussels Skewer* \$8

PICKLE, RADISH, HORSERADISH AIOLI gf

Chicken Liver Mousse \$8

SEEDED BREAD, PICKLED CURRANTS,
PEPPERY GREENS

Bay Scallops* \$15

HORSERADISH MILK, CELERIAC, DILL gf

Tartare of Beef Bavette* \$14

TROUT ROE, EGG YOLK VINAIGRETTE,
SEEDED BREAD

Chicory Salad \$13

BUTTERNUT SQUASH VINAIGRETTE,
CAMELIZED ONION, SUNFLOWER SEEDS,
DILL gf, v

Ranch Salad* \$10

LITTLE GEMS, SHAVED RAW VEGETABLES,
BREADCRUMBS vg

*LARGE PLATES TO SHARE,
SERVED WITH CHARRED FLATBREAD*

Lamb \$36

ROASTED LOIN, BELLY ROULADE,
BRAISED SHOULDER, SAUSAGE,
SPICED LENTILS, CREAMED KALE gf

All the Beets \$10

SALT BAKED, RAW, PICKLED
HOUSE FRESH CHEESE, SOURDOUGH vg

Mushroom Soup \$10

FRIED KING TRUMPET MUSHROOMS,
PICKLED CHANTERELLES, DILL gf, v

O'Connor's Revenge* \$10

DOUBLE PORK PATTIES,
BERGKÄSE CHEESE, REMOULADE,
DIJON, PICKLES, POTATO BUN

Roasted Cabbage \$11

BUTTER, APPLE VINEGAR, WHEY CARAMEL,
SWEET + SOUR DILL, BREADCRUMBS vg

Sunchoke Gratin gf, vg \$8

Glazed Carrots \$10

MINT GREMOLATA,
CRISPY WHEATBERRIES vg

Shrimp Smørrebrød* \$12

CAMELIZED ROOT VEGETABLES,
CAPERS, SKYR AIOLI

Black Cod \$18

POTATOES, CARROTS, WILD MUSHROOMS,
SCALLIONS, PICKLED ONIONS, FUMÉ gf

Roasted Whole Trout \$29

SAUERKRAUT, MUSHROOM, BACON gf

Duck \$32

ROASTED BREAST AND LEG CONFIT,
ROASTED BRUSSELS SPROUTS,
SMOKED LEEK gf

FOR THE TABLE

vg Vegetarian v Vegan gf Gluten-free

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Happy Hour

EATS

Charred Flatbread + Butter vg \$3

Salt + Vinegar Fries* \$5

SKYR AND PARSLEY gf, vg

Chicken Chunks \$6

LITERALLY. ALEPPO PEPPER, RAAAAAANCH gf

Smoked Mussels Skewer* \$7

PICKLE, RADISH, HORSERADISH CREAM gf

Chicken Liver Mousse \$7

SEEDED BREAD, PICKLED CURRANTS,
PEPPERY GREENS

Chicory Salad \$11

BUTTERNUT SQUASH VINAIGRETTE,
CAMELIZED ONION, SUNFLOWER SEEDS gf, v

All the Beets \$9

SALT BAKED, RAW, PICKLED
HOUSE FRESH CHEESE, SOURDOUGH TOAST vg

Roasted Cabbage \$9

BUTTER, APPLE VINEGAR, WHEY CARAMEL,
SWEET + SOUR DILL, BREADCRUMBS vg

O'Connor's Revenge* \$9

DOUBLE PORK PATTIES,
BERGKÄSE CHEESE, REMOULADE,
DIJON, PICKLES, POTATO BUN

DRINKS

All KEX Brewing Taps \$4

Crowd Street Mule \$6

REYKA VODKA, LIME, GINGER,
ANGOSTURA BITTERS

KEX White \$7

St. Reginald Pinot Noir Nouveau \$7

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Cocktails

Jólaglög \$10

ICELANDIC MULLED WINE
WINTER SPICES, RAISINS, ALMONDS

Schnapp Judgement \$12

GREY GOOSE, HOUSE MINT SCHNAPPS,
TEMPUS FUGIT CREME DE CACAO, CREAM
(CAN BE MADE VEGAN UPON REQUEST)

Crowd Street Mule (on draft!) \$8

REYKA VODKA, LIME, GINGER, BITTERS
*IT'S A BEAST. DEFINITELY
NOT A BURDEN.*

KEX Cosmo (on draft!) \$11

ABSOLUT CITRON, COINTREAU,
CLEAR CREEK CRANBERRY LIQUEUR, LIME
LOU REED LOVED COSMOS. FACT.

Après Ski \$14

PECAN INFUSED BUFFALO TRACE BOURBON,
MONKEY SHOULDER SCOTCH,
AMARO NONINO, DEMERARA, BITTERS
*JUST A LITTLE BIT NUTTY.
ALSO, DANGEROUS.*

The Duchess \$12

BRENNIVIN AQUAVIT, CARPANO BIANCO
VERMOUTH, LUSTAU FINO SHERRY
*MAKE NO MISTAKE, SHE'S A TOUGH
OLD BROAD.*

Swan Dress* \$12

AALBORG TAFFEL AQUAVIT,
CLEAR CREEK PEAR BRANDY, LEMON,
GINGER, HONEY, EGG WHITE
(VEGAN EGG AVAILABLE UPON REQUEST)
ZING! BOOM! WOW! BAM!

Northern Lights \$11

SERVED HOT!
LEWIS + CLARK CORN WHISKEY,
TOWNSHEND'S BLUEBIRD ALPINE LIQUEUR,
LEMON, HONEY, CINNAMON, BUTTERFLY
PEA FLOWER, SPARKLES

Epli of my Eye \$13

OAT INFUSED AVIATION GIN,
APPLE CIDER, HENNESSEY COGNAC,
LEMON, BITTERS
EPLI MEANS 'APPLE' IN ICELANDIC.

Lady of the Mountain \$11

RASPBERRY INFUSED REYKA VODKA,
HAZELNUT ORGEAT, LEMON, SKYR
DON'T BE SKYRED. IT'S HEAVENLY.

Dagsson \$11

GEORGE DICKEL RYE, COCCHI TORINO
SWEET VERMOUTH, GAMMEL DANSK, CYNAR
IT'S DICKEL-ICIOUS.

Devil in the Rose City \$9

ALTOS PLATA TEQUILA, BANHEZ MEZCAL,
CLEAR CREEK MARIONBERRY, LIME,
CINNAMON, FIRE WATER BITTERS
THE DEVIL YOU WISH YOU KNEW.

Heartworn Highways \$10

KEX WHITE, CUCUMBER NOILLY PRAT
DRY VERMOUTH, LUSTAU FINO SHERRY,
LEMON, HONEY, SODA
*A LITTLE BIT WINE COUNTRY, A LITTLE
BIT MIND-YOUR-OWN-BUSINESS.*

Cocktails

Aquavit Flight

\$15

BRENNIVIN, AALBORG JUBILAEUMS, LINIE

BOILERMAKERS

Razzmatazz \$8

RASPBERRY INFUSED REYKA VODKA,
RASPBERRY WHITE CLAW

Leif the Lucky \$10

KROGSTAD AQUAVIT,
KEX BREWING L,
STEROIDS TO HEAVEN IPA

Hair of the Hundur \$9

TULLAMORE DEW, KEX BREWING X
BONEYARD ENZYMATIC IPA

Pickle in a Prom Dress \$7

EL TESORO BLANCO TEQUILA,
HOUSE PICKLE BRINE

ZERO PROOF

Orange Creamsicle \$5

ORANGE, HAZELNUT ORGEAT,
LIME, TONIC

Staycation \$4

PINEAPPLE, CINNAMON, LIME

In the Bottle

MEXICAN COKE \$4
TOPO CHICO \$3
STEELHEAD ROOT BEER \$4

Fountain Soda \$3

COKE
DIET COKE
SPRITE
SQUIRT
GINGER BEER

Wine

SPARKLING

Cava Brut \$8/40

'NU ALLONGE' EMENDIS, IT NV

Brut Non Dosé \$13/65

VAL DE MER, PATRICK PUIZE,
CHABLIS NV

Turbulent \$11/55

PET NAT GAMAY, SEROL, LOIRE NV

WHITE(ISH) ON DRAFT

KEX White \$8/20/40

GEWURZTRAMINER / SAUVIGNON BLANC
COOPERS HALL, OR NV

Sauvignon Blanc \$15/37/75

HOLDEN WINE COMPANY, WILLAMETTE
VALLEY '17

Riesling \$9/22/45

PIERCE WINES, COLUMBIA GORGE '18

Marsanne \$10/25/50

SWICK WINES, YAKIMA VALLEY WA '18

Chardonnay \$21/52/105

'CLOS ELECTRIQUE' CAMERON WINERY
DUNDEE HILLS '17

Pinot Noir Blanc \$12/30/60

'CLOS SCORPIO' OVUM, WILLAMETTE
VALLEY '18

RED ON DRAFT

Gamay \$11/27/55

BOW & ARROW, WILLAMETTE VALLEY '18

Pinot Noir Nouveau \$9/21/42

ST. REGINALD PARISH, WILLAMETTE
VALLEY '19

Pinot Noir/Gris \$12/30/60

'JAZZY JUICE' JOHAN VINEYARD,
WILLAMETTE VALLEY '18

Nebbiolo \$13/33/65

SWICK WINES, YAKIMA VALLEY WA '18

Beer

DRAFT

Kølski Kolsch \$5

KEX BREWING, OREGON
ABV: 5.0% | IBU: 15

Witbier \$6

FERMENT BREWING, OREGON
ABV: 5.3% | IBU: 14

Guava Gose \$7

COLLECTIVE ARTS BREWING, ONTARIO
ABV: 4.9% | IBU: 12

Oude Perzik Peach Sour \$14

BONEYARD BEER, OREGON
ABV: 6.0% | 12 OZ | IBU: 10

Gretta Sour IPA \$6

KEX BREWING + MIKKELLER, OREGON
ABV: 6.4% | IBU: 5

Viking Juice Pale Ale \$6

GIGANTIC BREWING X KEX BREWING,
OREGON | ABV: 5.7% | IBU: 43

Rainbows + Unicorns Session IPA \$6

BREAKSIDE BREWING, OREGON
ABV: 5.2% | IBU: 30

Steroids to Heaven IPA \$6

KEX BREWING, OREGON
ABV: 5.8% | IBU: 32

Ransack the Universe IPA \$6

COLLECTIVE ARTS BREWING, ONTARIO
ABV: 6.8% | IBU: 85

No. 11 Lactose IPA \$8

COLLECTIVE ARTS BREWING, ONTARIO
ABV: 5.8% | 12 OZ

**Coffee & Cream Lactose Porter
with Cold Brew** \$6

KEX BREWING X STUMPTOWN COFFEE,
OREGON
ABV: 5.5% | 12 OZ | IBU: 40

BOTTLES + CANS

Rainier \$2

ABV: 4.6% | 12 OZ CAN

pFriem Pilsner \$4

PFRIEM FAMILY BREWERS, OREGON
ABV: 4.9% | IBU: 38 | 12 OZ CAN

True Gold \$4

BREAKSIDE BREWING, OREGON
ABV: 5.1% | IBU: 18 | 12 OZ BOTTLE

Optimist IPA \$4

FORT GEORGE BREWING, OREGON
ABV: 6.2% | IBU: 50 | 12 OZ CAN

White Claw \$5

RASPBERRY, MANGO
ABV: 5.0% | 12 OZ CAN