

THE
TAVERN
AT HEATHMAN HOTEL

Friday & Saturday
Classic Hours 4:00 - 6:00pm
Dinner 5:00 - 9:00pm

Sunday to Thursday
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Dinner 5:00 - 9:00pm

— STARTERS —

Polenta Sourdough \$9
garlic fermented honey butter, sea salt

Ocean Knish* \$20
fresh dulse, smoked salmon, trout roe, mustard greens, lemon

Braised Celery Root \$10/18
celery salad, truffle cheese fondue, almonds, fresno chiles

Smoked Salmon Dip \$16
salt & vinegar chips, smoked salmon, horseradish

Carrot Tartare \$13
carrot 3-ways, capers, dijon, sourdough brioche

Tavern Meatballs \$25
beef & pork, mushroom sauce, horseradish crema, sourdough

Endive Salad \$11/20
feta cheese, candied pecans, grilled grape vinaigrette

Mixed Green Salad \$9
radishes, champagne vinaigrette
add salmon +\$20

Crab & Artichoke Soup .. \$9/17
celery root, puffed rice, trout roe

— HEATHMAN BURGER —

Smashburger Style

Heathman Burger \$22
caramelized onion, boursin & american cheese, dijonnaise, parm fries; +\$4 add bacon

— MAINS —

Root Vegetable Pot Pie \$29
flaky pastry, roasted root vegetables, coconut curry

King Salmon \$38
green bean almondine, wheatberry, smoked trout roe, whole grain mustard sauce

Spiced Lamb Shank \$45
white bean cassoulet, dates, parsley pistou, toasted pine nuts

Bacon Wrapped Chicken \$35
truffle mousse, celery root puree, rutabaga, jus

Steak Frites \$37
grilled coulotte, au porive, fries

Beef Bourguignon \$22/39
house made pappardelle pasta, short rib, mushroom, carrot, onion, herbed cheese

— SIDES —

Parmesan Rosemary Frites \$7
dijonasie

Market White Bean Ragu \$9
charred garlic scapes, parsley pistou

Roasted Local Mushrooms \$12
aged solera vinegar and black garlic

Green Bean Almondine \$9
preserved lemon, roasted garlic

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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— CLASSIC COCKTAILS —

Airmail \$15
jamaican rum, cachaça, lime, honey,
prosecco

Martini \$15
gin, olive oil, dry vermouth, bitters

Batanga \$14
blanco tequila, coca-cola, lime,
amaro salt

Sidecar \$16
brandy, triple sec blend, lemon, sugar

Old-Fashioned \$15
bourbon, demerara, angostura &
orange bitters

Espresso Martini \$16
vodka, espresso, sugar

— ROSE CITY REVERENCE —

Inspired By Local Portland Producers

Bee's Knees \$18
pdx gin, local honey, lemon, prosecco

Ocean Martini \$18
pdx vodka, local seaweed

— SPIRIT FREE —

Spanish G&T \$10
lyre's pink gin, mediterranean tonic

Golden Hour Spritz \$10
dhos aperitivo, jarritos grapefruit

WINE

SPARKLING

Brut Argyle | Dundee, Oregon \$15 \$60

Rosé Planet Earth | Willamette Valley, Oregon \$15 \$60

WHITE & PINK

House White Rotating Selection \$13 \$52

Rosé Planet Oregon | Willamette Valley, Oregon \$15 \$60

Sauvignon Blanc Dunham Cellars | Columbia Valley, Washington \$14 \$56

Chardonnay Tyee | Willamette Valley, Oregon \$16 \$64

Chenin Blanc Landmass | Rogue Valley, Oregon \$16 \$64

Pinot Blanc Willful | Yamhill, Oregon \$16 \$64

RED

House Red Rotating Selection \$13 \$52

Pinot Noir Scenic Valley | Willamette Valley, Oregon \$14 \$56

Tempranillo COR | Columbia Valley, Washington \$16 \$64

Pinot Noir Hyland Estates Petit Estate | McMinnville, Oregon \$18 \$72

Red Blend Ricochet | Oregon \$14 \$56

Cabernet Sauvignon Kind Stranger | Columbia Valley, Washington \$16 \$64

— SPIRIT FLIGHTS —

1oz pour of each spirit

AMARI \$28

Amaro Nonino Italy

Amaro Amaricano Washington

Amaro Sibilial Italy

AGAVE \$35

Don Fulano Reposado Mexico

Mijenta Reposado Mexico

San Matias Añejo Mexico

WHISKEY \$40

Elijah Craig Small Batch Kentucky

Wilderness Rye Kentucky

McCarthy's 6yr SMW Washington

— BEER —

DRAFT

Porter \$9
Laurelwood, Portland

Pilsner \$8
Living Häus, Portland

IPA \$9
Zoiglhaus, Portland

Hazy IPA \$9
Ruse, Portland

Dry Cider \$9
Mill A, Hood River

Rotator \$MKT
Ask Us!

PACKAGED

Pineapple Cider \$8
2 Towns, Portland

Pilsner \$7
Zoiglhaus, Portland

Lager \$7
Heidelberg, Washington

Yuzu Seltzer \$8
Shimai Toshi, Portland

IPA \$8
Breakside, Portland

N/A Beer \$7
Athletic Brewing, Connecticut