

Proprietors Larry & Lisette Crepeaux

STARTERS

Hummus Plate

House roasted vegetables, kalamata olives,

"Hot" Buffalo Wings

Rolled in a lone prairie dry rub; fried crispy & tossed in a sweet hot buffalo sauce 9

Martini

Diced with tomato & onions, served up 8

Prosciutto Melon

Thinly sliced prosciutto, melon, fresh mozzarella, basil, ten year aged balsamic, extra virgin olive oil 8

Calamari

Honey-jalapeno sauce 9

Nachos

Tri-color chips, three cheese blend, black beans, jalapenos, sour cream, salsa, guacamole & marinated chicken 10

SOUP & CHOWDER

Soup of the Day

Housemade daily cup 4 | bowl 6

Clam Chowder

New England style cup 4 | bowl 6

SIDES

W House Salad

Tomato, cucumber, red onion, feta cheese, croutons, choice of dressing: ranch, bleu cheese, balsamic vinaigrette, thousand island, oil/vinegar or honey-mustard 6

Caesar Salad

Crisp romaine, croutons, creamy Caesar dressing 6

Waffle Fries

Sweet potato 3

French Fries

Crispy battered 3

W Vegetables

Today's feature 3

Bread Plate

Ciabatta, olive oil & balsamic blend 3

Fruit

Cantaloupe, honeydew & grapes 2.5

COUNTRY SPECIALS USA: ST. THOMAS

Each month we feature ingredients, flavors or traditional recipes from different regions around the world!

Chicken Tikka

Chicken skewers marinated in yogurt & Caribbean spices; served over cucumber, mint raita 9

Jerk Pork Tenderloin

Stuffed with roasted pineapple & toasted hazelnuts, rolled in Jerk rub; grilled & served over a fresh bed of cherry tomatoes, cilantro, black beans, yellow bell peppers & mango 16.5

W Brewers Bay Escovitz Halibut

A Caribbean speciality. Slightly spicy halibut pan fried, topped with Jamaican shrimp; served over garlic mashed potatoes & passion fruit habañero sauce 22

DINNER ENTRÉES

Available daily after 5pm

Upon Request: Ciabatta bread, olive oil & balsamic blend

Double Cut Pork Chop

Rolled with bacon, ancho chili rub served on a bed of sweet potato fries and a maple chili glaze 15.5

Steak & Frites

Marinated Flat Iron steak grilled med rare, with special house cut sea salt herb fries & demi sauce 21

Wild Salmon Filet

Roasted skin-on salmon; a bed of confit yukon potatoes with leek cream sauce 17

Tuscan Chicken

Half chicken grilled, served with butternut squash & leek strata; green beans & Arugula salad finished with Tuscan vinaigrette 16

HOUSE FAVORITES

Upon Request: Ciabatta bread, olive oil & balsamic blend

Lunch Potatoes: Roasted Yukon Wedges Dinner Potatoes: Mashed Potatoes

Mongolian Beef

Stir fry with assorted vegetables, hoisin sauce 13

Grilled Salmon

Potatoes; vegetables and white wine butter sauce 13

Étouffée

Traditional Cajun speciality with prawns & chicken 15

Halibut Fish & Chips

Alaskan halibut beer-battered by hand, French fries, tartar & creamy coleslaw 17

Dad's Meatloaf

Housemade, Guinness gravy, potatoes, beer-battered onion rings 14

Baked Mac & Cheese

Traditional three cheese sauce, elbow macaroni & parmesan crust 9 Add chopped bacon 1.5 Add grilled chicken breast 4 Add Cajun prawns 3

Schnitzel

Breaded & pan-fried chicken breast with capers, tomatoes, white wine & lemon-butter sauce; potatoes 15

UPCOMING EVENTS



Saturday, 8/31

13th Anniversary & "Drive-In" Movie Willy Wonka & The Chocolate Factory

BEST BURGERS IN THE BURBS!

Proudly serving 1/3lb burgers using Oregon's own Painted Hills natural beef on Tillamook cheddar & onion buns with mayo, lettuce, tomato, onion & dill pickles. Gluten free bun available for an additional charge.

Burgers cooked to medium unless otherwise requested; served with choice of French fries, chips, fruit or a side house salad.

M.P.H. Classic

1/3 lb broiled beef patty & cheddar 10

Chili Verde Burger

Topped with roasted New Mexico chilies, onions & jalapenos blend; cheddar 12

Apple, Bacon & Brie

Grilled apples, black-peppered bacon, brie cheese & Dijon mayo 12

Black & Bleu Black-peppered bacon, bleu cheese 12

BBQ Burger

Black-pepper bacon, cheddar, smoked BBQ sauce & beer battered onion rings 12

Mushroom Swiss

Swiss & sautéed mushrooms 11

California

Avocado, bacon, pepper jack cheese 12

100% pure Akaushi beef burger, white cheddar cheese & tarragon aioli 13

Turkey Burger

Homemade turkey burger, grilled red onions, slow roasted tomatoes, goat cheese, lettuce, cranberry aioli on a toasted Kaiser bun 10

ENTRÉE SALADS

Upon Request: Ciabatta bread, olive oil & balsamic blend

Salpicon de Res

Shredded flank steak, lettuce, radishes, onions, tomato, avocado, green pepper olive oil vinegar, lemon juice, oregano, salt, pepper, garlic & fried corn tortillas 13

Chicken Olallies Salad

Marinated chicken breast over local field greens, sliced strawberries, Mandarin oranges, toasted hazelnuts & bleu cheese crumbles with strawberry vinaigrette 15

Poached Pear

Cabernet poached pear, sweet walnuts, goat cheese, champagne vinaigrette 11

Wild Salmon Caesar

Broiled or blackened fillet, tossed crisp romaine, croutons, creamy dressing 14

Mojo Cobb

Marinated chicken, avocado, jack & cheddar cheeses, tomato, black beans, egg & tomato ranch dressing in a fried tortilla bowl 13





SANDWICHES

Served with choice of French fries, chips, fruit or a side house salad.

Monteaux Cristo

Cinnamon egg crusted Bianco bread with smoked turkey, Black Forest ham & Swiss; strawberry sauce 10

Portlandia Chicken

Prepared just like the California burger but we put a bird on it instead 11

The Club

Smoked turkey, Black Forest ham, bacon, Havarti, lettuce, tomato, mayonnaise on toasted wheat 9.5

Portobello Mushroom

With roasted poblanos, grilled red onions, smoked mozzarella, basil aioli on toasted Kaiser roll 11

Pulled Pork Sandwich

Slow smoked Carlton Farms pork on toasted Kaiser bun with apple coleslaw & Kansas City BBQ sauce 11

LUNCH SANDWICHES

Available daily until 3pm.

Albacore Tuna Melt

Swiss cheese, pepperoncini, tomato on sourdough 9

Chicken Caesar Wrap

Grilled chicken, crisp romaine, creamy Caesar dressing, parmesan in a flour tortilla 8.5

Turkey, Avocado & Bacon

Smoked turkey, avocado, bacon, lettuce & caramelized onion aioli 9.5

Pastrami Reuben

Sauerkraut, 1000 Island & Swiss cheese on grilled light rye 9.5

Grilled Ham & Brie

Black Forest ham, brie, apples & walnut aioli 9.5

LUNCH EXPRESS COMBOS

Available daily until 3pm.

Half Sandwich & ?

(Turkey, Avocado & Bacon, Grilled Ham & Brie or Pastrami) & choice of: Cup of Soup - 8 Cup of Chowder - 8 Side Salad - 8

Side Salad & ?

(Caesar, House or Poached Pear) & choice of: Bowl of Soup - 9 Bowl of Chowder - 9

ROTATING TAPS

In our quest to offer the best craft beer lineup in Beaverton, six of our handles rotate so please check this weeks ON TAP list!

Not sure what to try? Order a 2oz taster of all six rotating taps - 5

HOUSE TAPS

Pints & pitchers available.

Ninkasi Total Domination IPA

Eugene, OR - 6.7% abv - 65 IBU 5 | 15

Fearless Scottish Ale

Estacada, OR - 4.6% abv 5 | 15

Widmer Hefewiezen

Portland, OR - 4.9% abv - 30 IBU $\,$ 5 | 15

Coors Light

Golden, CO - 4.2% abv - 9 IBU 3.5 | 10.5

IN THE BOTTLE

Bud/Bud Light 3.5

Omission Pale 4.5

Widmer's gluten free beer

Anthem Cider 6

Corona 4.5

Heineken 4.5

Clausthaller 4

Non-alcoholic

DESSERTS

All housemade!

Seasonal Cobbler

Ask your server about our current selection! 6

W Crème Brulee

Traditional vanilla bean custard topped with burnt sugar 6

Bourbon Bread Pudding

Pear, apple, cranberry pudding, bourbon glaze; French vanilla ice cream 6

Chocolate Mousse

Amaretto infused, chopped hazelnuts, whipped cream 6

Hot Fudge Brownie Tower

Warm brownie, vanilla & chocolate ice cream, hot fudge & whipped cream $\,\,$ 8 $\,\,$

Trump Brownie Tower

An over the top version of our Hot Fudge Brownie Tower for 6 or more to share! (Please allow extra time for construction!) 15

DRINKS

San Pellegrino Sparkling Water 4.5 btl

Coffee, Ice Tea 2.5

Fountain Soda 2.5

Coke, Fruit Punch, Dt. Coke, Dt. Dr. Pepper, Sprite, Lemonade

Strawberry Lemonade 3.5

Crater Lake Root Beer 3.5 btl

Thomas Kemper Gingerale 3.5 btl

COCKTAILS

Strawberry Shortcake

Smirnoff vanilla vodka, strawberry & lemon; up with powdered sugar rim 8

Pineapple Lemonade

Bacardi rum, roasted Pineapple, lemons & mint on ice 8

Metropolis Martini

Smirnoff orange vodka, triple sec, muddled orange & lemon; sugared rim $\,\,8\,\,$

Snickers

Frangelico, dark crème de cocoa, Smirnoff vodka & cream on ice 8

Lemon Sipper

Caravelle limoncello, prosecco, lemon & mint on ice 8

RED WINE

Available in 5 & 8oz glass pours or by the bottle.

Merlot

Vista Point - California 5.5 | 7.5 | 22

Cabernet

Waterbrook - Walla Walla, WA $\,$ 7.5 $\,$ | 9.5 $\,$ | 28

Pinot Noir Erratic Rock - Willamette Valley, Oregon 7 | 9 | 27

,, 3

Sangiovese Bolla - Emilia-Romagna, Italy 7 | 9 | 27

Zinfandel
Brazin - Lodi, California 9 | 11 | 36

Malbec

Trapiche - Argentina 7 | 9 | 27

WHITE WINE

Available in 5 & 8oz glass pours or by the bottle.

Prosecco

Lordean Gasparini, Asolo DOCG, Italy 7 | na | 28

Chardonnay

Black Oak - California 5.5 | 7.5 | 22

Chardonnay

J. Lohr - Arroyo Seco, California 7 | 9 | 28

Riesling

Arbor Crest Dionysus Vines - Columbia Valley, Washington $\,6\,\mid 8\mid 24\,$

Pinot Gris

Iris - Cottage Grove, Oregon 7 | 9 | 28

Sauvignon Blanc

J. Lohr - Flume Crossing, Arroyo Seco, California $\,$ 7.5 $\,$ | 9.5 $\,$ | 28

Pinot Noir Rose

Firesteed - McMinnville, Oregon $\,6\,\mid 8\mid 24\,$

Gratuity of 18% added to parties of 6 or more.

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

Please make us aware of any allergies or gluten free needs.