



proof·reader

WHISKEY + CRAFT + KITCHEN

LUNCH
SERVED DAILY
11AM-3PM

BITES & SHAREABLES

DAILY SOUP 9

ASK YOUR SERVER FOR TODAY'S SOUP;
SERVED WITH ROSEMARY POTATO BREAD

BEEF RIB-EYE BITES GF 14

PAINTED HILLS GRASS FED BEEF*, OREGON MUSHROOMS

CHEESE & CHARCUTERIE PLATE 16

LOCAL CHEESE & CHARCUTERIE, HOUSE PICKLED
VEGETABLES, PEPPER JAM, CROSTINI

BRUSSELS SPROUTS VG GF 12

FRIED WITH CHICKPEAS & CAULIFLOWER, DRESSED ARUGULA

HOUSE CUT FRIES V GF 8

FRIED SHALLOTS & HERBS, GARLIC AIOLI

HOUSE FRIED & SPICED CHIPS GF 7

BACON CHEDDAR DIP

WINTER HARVEST VEGETABLES VG GF 9

ROASTED WITH SEA SALT & CRISPY SAGE

HOUSE SAUSAGE FLATBREAD 14

MUSHROOMS, PEPPERS, GOATS GOUDA CHEESE BLEND

MOZZARELLA & TOMATO FLATBREAD V 14

THREE CHEESE & BASIL

SOUP & SALAD

HOUSE SOUP & SALAD 15

ASK YOUR SERVER FOR TODAY'S SOUP;
SERVED WITH ROSEMARY POTATO BREAD

STEAK SALAD GF 19

SKIRT STEAK*, CHERRY TOMATOES, PICKED GREENS,
CORNHUSK SMOKED BACON, CORNBREAD CROUTONS,
PINOT NOIR VINAIGRETTE

OREGON WHEAT BERRY SALAD VG 16

ROASTED SWEET POTATO, SHAVED FENNEL, FRISEE,
ARUGULA, TRUFFLE LEMON VINAIGRETTE

SALMON* SALAD 18

FINGERLING POTATOES, WINTER GREENS, RADISH, FOCACCIA
SHARDS, MUSTARD VINAIGRETTE

GRILLED CHICKEN SALAD GF 17

BABY GEM, ARUGULA, ROASTED SWEET POTATO, SHAVED
YELLOW BEET, GRANA PADANO CHEESE, ANCHOVY BASIL
DRESSING, LEMON

LUNCH ENTRÉES

FARMER'S RICE & LENTIL BOWL VG GF 19

BROWN RICE, LENTILS, KALE, ROASTED CAULIFLOWER,
RADISH, MUSHROOMS, PEPPER PURÉE
(+SKIRT STEAK*, SALMON*, OR SHRIMP +6)

CRISP FRIED PACIFIC COD & CHIPS 22

HOUSE HERB CRUST, HAND CUT CHIPS, LEMON AIOLI

HALF SANDWICH & SIDE 15

CHEF'S SPECIAL: SOUP, SALAD, OR CHIPS SUB FRIES +2

GRILLED CHICKEN SANDWICH 17

TILLAMOOK CHEDDAR CHEESE, SMASHED AVOCADO,
LETTUCE, TOMATO, SMOKED BACON, KAISER CHEESE ROLL,
SPICED CHIPS SUB FRIES +2

OREGON ALBACORE TUNA SANDWICH 18

LEMON DRESSED GREENS, GARLIC AIOLI, CHIPS & HOUSE
PICKLES SUB FRIES +2

GRILLED WILD SALMON SANDWICH 19

NW SALMON, PESTO AIOLI, OREGON PINOT NOIR DRESSED
GREENS, SHAVED FENNEL, RUSTIC PRETZEL BUN, SPICED
CHIPS SUB FRIES +2

TURKEY SANDWICH 17

TILLAMOOK WHITE CHEDDAR, DRESSED GREENS, GARLIC
AIOLI, ROASTED TOMATO, CIABATTA ROLL, SPICED CHIPS
SUB FRIES +2

HIGH PROOF BURGER* 19

BOURBON BARBEQUE, AGED GOUDA, FRIED ONIONS,
ARUGULA, BACON COFFEE JAM, RUSTIC PRETZEL BUN,
HOUSE CUT FRIES

ANGUS BACON CHEESE BURGER* 18

MAKE IT IMPOSSIBLE™ V

TILLAMOOK CHEDDAR, LETTUCE, TOMATO, ONION, FRIES

DESSERT

APPLE BOURBON CAKE V 8

HOUSE MADE BROWN SUGAR BOURBON ICE CREAM

CHOCOLATE CAKE V GF 8

FLOURLESS CHOCOLATE CAKE, BLACKBERRY COMPOTE

CAST IRON COOKIE V 9

CHOCOLATE CHIP COOKIE, CHOCOLATE SAUCE,
SERVED WITH TILLAMOOK VANILLA ICE CREAM

GF GLUTEN FREE V VEGETARIAN VG VEGAN IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES • ITEMS ARE NOT PREPARED IN A GLUTEN FREE KITCHEN ENVIRONMENT. ALL MENU ITEMS MARKED "GF" ARE WITH THE EXCEPTION THAT COOKING OR PREPARATION CANNOT BE GUARANTEED TO HAVE ZERO CROSS CONTAMINATION WITH GLUTEN. GLUTEN FREE BREAD AVAILABLE UPON REQUEST. • PARTIES OF 8 OR MORE WILL BE SUBJECT TO 18% GRATUITY • 12032019

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