



CRAFT_{PDX}
EAT+DRINK

HAPPY HOUR

2:00pm-6:00pm DAILY

Executive Chef: BRYANT KRYCK

Sous Chef: RUÁN Ó CINNSEALA

FOOD

HUMMUS \$6

(V/T/CBV)

Served with pita bread

OREGON BAY SHRIMP \$7

Bread, aioli, cocktail sauce

FRIES \$4

(V/CBV)

Served with house made secret sauce

CAESAR SALAD \$5

(VG/GF/T)

Romaine, house made croutons and dressing, parmesan + chicken \$3

BACON CHEESEBURGER \$7

HEIRLOOM TOMATOES \$5

(VG/GF)

Sliced local tomatoes, Jacobsen salt, micro basil, House of Spain CBD olive oil

ASPARAGUS \$5

(V/GF/T/CBV)

Gruyere cheese, lemon, and pine nuts

BRISKET TACO \$4

(GF)

Corn tortillas, caramelized onion puree, escabeche aioli, queso Oaxaca, cilantro

SPANISH CORN NUTS \$4

(VG/GF)

MARINATED OLIVES \$4

(VG/GF)

MARCONA ALMONDS \$5

(VG/GF/T)

DRINKS

THE MEETING \$11

Crater Lake Rye, Jim Beam Black, Cognac, Apple Brandy, Simple Syrup, Walnut Bitters

MOTHERS DAUGHTER \$10

Crater Lake Gin, Lime, Hibiscus Syrup

SEASONAL MARGARITA \$10

Hornitos, Lime, Triple Sec, Seasonal Fruit

HOUSE SPARKLING \$8

HOUSE WHITE \$8

HOUSE RED \$8

DRAFT PILSNER \$5

DRAFT IPA (EXCLUDES CBD) \$5

DRAFT LAGER \$5

DRAFT CIDER \$5

PABST EASY TALL BOY \$3

RAINIER TALL BOY \$3

FRIENDS OF CRAFTPDX

GILDED GREENS
HOUSE OF SPAIN
NICKY USA

CHEFS WAREHOUSE
GRAND CENTRAL BAKERY
MEDOSWEET

V - vegetarian CBV - can be vegan GF - gluten free VG - vegan T - contains tree nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We proudly serve cage free eggs



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