



CRAFT_{PDX}
EAT+DRINK

HAPPY HOUR

2:00pm-6:00pm DAILY

Executive Chef: BRYANT KRYCK

Sous Chef: RUÁN Ó CINNSEALA

FOOD

HUMMUS <i>(V/T/CBV)</i> <i>Served with pita bread</i>	\$6
OREGON BAY SHRIMP <i>Bread, aioli, cocktail sauce</i>	\$7
FRIES <i>(V/CBV)</i> <i>Served with house made secret sauce</i>	\$4
CAESAR SALAD <i>(VG/GF/T)</i> <i>Romaine, house made croutons and dressing, parmesan + chicken \$3</i>	\$5
BACON CHEESEBURGER	\$7
HEIRLOOM TOMATOES <i>(VG/GF)</i> <i>Sliced local tomatoes, Jacobsen salt, micro basil, House of Spain CBD olive oil</i>	\$5
ASPARAGUS <i>(V/GF/T/CBV)</i> <i>Gruyere cheese, lemon, and pine nuts</i>	\$5
SMALL BRISKET CHILI <i>(GF)</i> <i>Meaty chili, Tillamook cheddar blend, green onion, crispy onions, sour cream</i>	\$6
SPANISH CORN NUTS <i>(VG/GF)</i>	\$4
MARINATED OLIVES <i>(VG/GF)</i>	\$4
MARCONA ALMONDS <i>(VG/GF/T)</i>	\$5

DRINKS

THE MEETING <i>Crater Lake Rye, Jim Beam Black, Cognac, Apple Brandy, Simple Syrup, Walnut Bitters</i>	\$11
MOTHERS DAUGHTER <i>Crater Lake Gin, Lime, Hibiscus Syrup</i>	\$10
SEASONAL MARGARITA <i>Hornitos, Lime, Triple Sec, Seasonal Fruit</i>	\$10
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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