

Monday to Friday Classic
Hour 4:00 - 5:00pm

THE
TAVERN
AT HEATHMAN HOTEL

Daily Dinner 4:00 -
8:00pm

— STARTERS —

Bread du Jour\$9	Carrot Tartare\$14 <i>carrot three ways, capers, dijon, challah bread</i>
Duck Confit Tartine\$22 <i>boursin, mango marmalade, scallion curls, preserved lemon</i>	Smoked Salmon Dip\$16 <i>salt and vinegar chips, smoked salmon, horseradish</i>
Market Green Salad\$9 <i>market vegetables, champagne vinaigrette</i> add Salmon* +\$20	Meat and Cheese plate\$25 <i>daily assortment of local charcuterie and cheeses</i>
Baked Brie\$21 <i>roasted butternut squash, black garlic, chili crisp salad, hazelnuts</i>	Bowl of Crab Bisque\$21 <i>sherry cream, puffed rice, parsley</i>

— HEATHMAN BURGER —

Smashburger Style

Heathman Burger.....\$23

caramelized onion, boursin & american cheese, dijonaise, parm fries; +\$4 add bacon

— MAINS —

Mushroom Truffle Risotto\$35 <i>ricotta salata, black truffle, egg yolk jam, smoked onion</i>	Seared Scallops*\$42 <i>tasso ham, mustard greens, sweet potato puree, lemon caper butter</i>
King Salmon*\$38 <i>quinoa, rutabega, parsnip, berre rouge</i>	Roasted Chicken “Coq Au vin”\$35 <i>red lentils, port wine, figs, gribiche</i>
Steak Frites*\$37 <i>grilled coulotte, au poivre, fries</i>	Dry Aged Ribeye*\$MKT <i>usda prime st. helen’s beef dry aged for 28 days</i>
Oxtail Manicotti\$35 <i>oxtail ragu, fontina, ricotta, sage bechamel</i>	

— SIDES —

Marble Potatoes\$15 <i>bay sour cream, charred scallion, preserved lemon</i>	Roasted Local Mushrooms\$15 <i>aged solera vinegar and black garlic</i>
Parmesan Rosemary Fries\$7 <i>dijonnaise</i>	

*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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— SIGNATURE COCKTAILS —

Cranberry Orange Margarita.....\$15
*el jimador reposado, cranberry, lime, agave, orange
flower water bitters, orange wheel*

Winter Old-Fashioned.....\$17
*cognac, fernet branca, agave, orange bitters, served
with a big cube, salt rim*

Symphony Sips.....\$16
sugar, bitters, prosecco

Winters Elixir.....\$18
*monkey 47, alpe genepey, honey, lemon, chamomile
tea*

The Fall of Martin Pine.....\$18
*lewis and clark gin, sweet vermouth, ramazzotti,
lapsang souchong*

Tavern Nightcap.....\$18
*cognac, sfumato, sugar, stumptown coffee, sambuca
foam*

— SPIRIT FREE —

Prickly Pear Margarita.....\$10
altitude beverages, bend oregon

Rosemary Spritz.....\$10
altitude beverages, bend oregon

N/A Beer.....\$7
athletic brewing, connecticut

— BEER —

DRAFT

Porter- Buoy Brewing, Portland.....\$9
*full bodied, toffee, chocolate, subtle roast
ABV 5.5%*

Pilsner- Breakside Brewing, Portland.....\$8
*herbal, spicy, bready, crisp
ABV 5.0 %*

IPA- 10 Barrel , Portland.....\$9
*citrusy, piney, light malt aroma, medium bodied
ABV 6.8%*

Hazy IPA- Fort George, Astoria\$9
*magnetic fields, citra hops, white wheat, juice
ABV 7.0%*

Elvis Gold lager- Gigantic, Portland.....\$9
*peanut butter and banana, hazy gold
ABV 5%*

Dry Cider- Baumans, Oregon.....\$9
*local apples, back sweetened with juice
ABV 5.5%*

PACKAGED

Pilsner- Zoiglhaus Brewing, Portland.....\$7
*dry, crisp, spicy, snappy
ABV 4.8%*

Lager- Heidelberg Brewing, Tacoma.....\$7
*light, smooth, crisp, refreshing
ABV 4.0%*

IPA- Breakside brewing, Portland.....\$8
*tropical, grapefruit, light malt profile
ABV 6.5%*

Owls Brew Hard Tea Seltzer, CA.....\$8
*Choice of: matcha chamomile pineapple, jasmine
blueberry lemon, white tea raspberry watermelon
ABV 4.8%*

Pacific Berry Cider, Portland Cider.....\$9
*northwest grown raspberries, marionberries, apples
ABV 6.5%*