

SIDE STREETS | 11am - 6pm

BULGOGI BEEF TACO 3.50

marinated beef, kimchi slaw, cucumber, gochujang, chipotle aioli, toasted sesame seed, corn tortilla

POLLO VERDE TACO 3

tomatillo braised chicken, black beans, salsa verde, lime crema and cotija cheese, corn tortilla, garnished with lime wedges, radish and cilantro

GRILLED STREET CORN TOSTADA 3

grilled corn, black beans, shredded lettuce, tomato, avocado, cotija, lime crema, cilantro, pico de gallo, crispy corn tortilla (VEGETARIAN)

GRILLED WATERMELON SALAD 5.75

arugula, quinoa, grilled watermelon, feta cheese, mint, balsamic vinegar, olive oil, lime (VEGETARIAN)

WITH GRILLED CHICKEN BREAST ADD \$2.00

CHAR SUI CHICKEN BAHN MI 5.75

char sui marinated chicken, chinese pork sausage, pickled daikon and carrot, cucumber, fresh jalapeño, cilantro, sriracha aioli, french baguette

CHAR SUI TOFU BAHN MI 5.5

char sui marinated tofu, pickled daikon and carrot, cucumber, fresh jalapeño, cilantro, sriracha aioli, french baguette (VEGETARIAN)

FUSE BURGER 5.75

1/3 pound all natural beef burger, aged cheddar cheese, avocado, lettuce, tomato, red onions on a brioche bun

WITH APPLEWOOD SMOKED BACON ADD \$1.00

CHIPOTLE BLACK BEAN AND QUINOA BURGER 5.75

house made black bean and quinoa burger, pepper jack cheese, lettuce, tomato, red onions, roasted red pepper spread on a brioche bun (VEGETARIAN)

SIDES

GRILLED WATERMELON SIDE SALAD 2.50

grilled watermelon, feta cheese, mint, balsamic vinegar, olive oil, lime (VEGETARIAN)

CUCUMBER SIDE SALAD 2.00

shaved, cucumber, radish, carrot, cilantro, rice wine vinegar, lime juice (VEGAN)

MEXICAN STREET CORN ON THE COB 2.00

grilled corn on the cob, mayonnaise, lime zest, cotija cheese, chili powder (VEGETARIAN)

BEVERAGES

STUMPTOWN COLD BREW & NITRO BREW ON TAP

small 4 / large 4.5

THAI ICED TEA

small 2 / large 3

BREW DR. KOMBUCHA ON TAP

small 3.5 / large 4

super berry, love
lemon cayenne ginger

SAN PELLEGRINO 1.85

blood orange, lemon, orange,
pomegranate

SAN PELLEGRINO 2.50

DRY SODA 2.50

vanilla, cucumber, rhubarb,
watermelon

FIJI WATER 1.5

RUNA TEA BOTTLE 3

mint, hibiscus berry, lime, guava

PURE LEAF TEA 2.50

unsweetened green tea, lemon,
sweet tea, black tea

VITA COCOA 2.50

natural, pineapple

SODA 1.5

coke, diet coke, sprite,
pepsi, diet pepsi, aw rootbeer

HAPPY HOUR | 3pm - 6pm

HOT MASALA CASHEWS 3.00
(VEGAN)

SMOKY GARLIC POPCORN 3.00
(VEGAN)

ROSEMARY-OLIVE OIL MARCONA ALMONDS 3.00
(VEGAN)

WARM CITRUS MARINATED OLIVES 3.00
(VEGAN)

GRILLED CHEESE BITES WITH TOMATO JAM 4.00
(VEGETARIAN)

POLLO VERDE NACHOS 6.00
tortilla chips, tomatillo chicken, jack cheese, jalapeno, onion,
cilantro, mango-chipotle salsa

MEZZE 8.00
grilled naan bread with marinated feta, cheese, house made
hummus and olives (VEGETARIAN)

ARTISAN CHEESE PLATE 9.00
rotating selection of three cheeses, dried fruits, fig jam, sliced
baguette (VEGETARIAN)

CHARCUTERIE 9.00
trio of cured meats, cornichon, mustard, sliced baguette

BOTTLED BEER & CIDER

bottle 3.25

WIDMER BROTHERS
hopside down indian pale
lager
hefe hefeweizen
upheaval indian pale ale
droptop amber ale

BRIDGEPORT CREAM ALE
COORS LIGHT
CORONA

FULL SAIL NW PILSNER

GILGAMESH DJ JAZZY HEFF

CASCADE LAKES DROP THE MIC PALE ALE

PACIFIC DRIFT AMBER

DESCHUTES FRESH SQUEEZED IPA

ANTHEM HARD CIDER

CRISPIN BLACKBERRY PEAR CIDER

REVERERND NAT'S HARD CIDER

ROQUE 4 HOP IPA

ROGUE DEAD MAN ALE