



MULTNOMAH WHISK(E)Y LIBRARY

PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS\*

featured varieties  
barrel-aged shoyu mignonette & peri peri sauce  
HALF-DOZEN/DOZEN  
24/34

SHRIMP COCKTAIL ESCABECHE <sup>GF</sup>

cajun poached shrimp, English cucumber  
avocado, cilantro, Oregon strawberry  
gochujang cocktail sauce, plantain chips  
18

MEAT & CHEESE BOARD\* <sup>GFO</sup>

selection of artisanal meats & cheeses, seasonal mostarda  
toasted marcona almonds, pickles, toasted baguette  
26

**MWL SOURDOUGH BREAD**  
baked fresh in house daily served  
with kefir cultured butter  
*Jacobsen's* flake salt  
10

**CAULIFLOWER CACIO E PEPE <sup>GF</sup>**  
lemon and herb tempura fried,  
pecorino and cracked black pepper cream  
toasted pinenuts, citrus herb oil  
15

**DUNGENESS CRAB DEVILED EGGS <sup>GF</sup>**  
roasted beet pickled farm eggs  
Dungeness crab ravigote salad  
tumeric citrus oil  
17

**LITTLE GEM WEDGE <sup>GF, VO</sup>**  
marinated heirloom cherry tomatoes  
honey bacon lardons, toasted seeds  
herb blue cheese dressing, fresh herbs  
15

**BAGEL SPICED HEIRLOOM CARROTS <sup>GF, VO</sup>**  
roasted beet and lemon ricotta  
maple and Banyuls vinaigrette  
frissee and carrot top salad  
12

**HAND CUT FRIES <sup>V+, GF</sup>**  
kennebec potatoes  
lemon herb seasoned  
*Portland* ketchup, peri peri sauce  
8

*Automatic gratuity of 20% is added for parties of 6 or more.*

*\*Hamburgers & Steaks are cooked to order  
\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your  
risk of foodbourne illness*

*Est.  
2013*

*Our leather coasters are the property of MWL.  
If you would like to purchase them, please let us know  
and they will be added to your bill at \$12 per coaster.*



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## SHARABLES

### HOUSE FAVORITES

#### BONE-IN RIBEYE <sup>GF</sup>

*st. helens ranch, WA*

3 lb steak, carved off the rack  
served with red wine demi-glace, wedge salad  
hand-cut fries, *Castilla d' Canena* smoked olive oil  
*please allow at least one hour for cook time*

140

#### TORCHINO BOLOGNESE <sup>GFO, VO</sup>

lamb, beef, and pork heirloom tomatos  
finished with touch of cream  
crispy sage, pecorino and  
orange scented breadcrumbs

32

#### CHEF'S DAILY FISH <sup>GFO</sup>

daily preparation of seafood  
MARKET PRICE

#### LIBRARY CHEESEBURGER\* <sup>GFO</sup>

*nicky farms, OR*

bacon and tomato jam  
brie, butter lettuce  
roasted garlic and bourbon aioli, fries

24

#### MOROCCAN VEGETABLE TAGINE <sup>GFO, V+O</sup>

lentils, garbanzos, quinoa, vegetable ragu  
ras el hanout cous cous  
smoked buttermilk crema

22

## AFTER DINNER

#### STICKY TOFFEE PUDDING

brown sugar sponge cake, medjool dates  
warm toffee sauce, vanilla whipped cream

14

#### DARK CHOCOLATE RYE WHISKEY CAKE

hazelnut praline crunch, milk chocolate mousse  
rye caramel, toasted meringue

15

#### CHEESE BOARD <sup>GFO</sup>

selection of artisanal cheeses

18

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Gf=gluten Free Gfo=Glluten Free

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