



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

THAI ALBACORE TUNA POKE

Oregon coast albacore tuna, toasted peanuts, avocado salad,
pickled english cucumber, coconut sticky rice
18

MEAT & CHEESE BOARD* GFO

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

SOURDOUGH BREAD

traditional French sourdough served
with kefir cultured butter
Jacobsen's flake salt
10

DUNGENESS CRAB DEVILED EGGS GF

yellow curry and almond aioli
roasted beet pickled farm eggs
tumeric citrus oil
17

MOROCCAN SPICED DELICATA SQUASH GF, V+O

garam masala whipped goat cheese
bourbon pomegranate vinaigrette
spiced pepitas
14

SMOKED BABA GHANOUSH GFO

smoked eggplant, tahini, & preserved lemon, yogurt
chili za'atar garbanzos, sumac
grilled baguette
12

CAULIFLOWER CACIO E PEPE GF

lemon and herb tempura fried,
pecorino and cracked black pepper cream
toasted pinenuts, citrus herb oil
15

LITTLE GEM WEDGE GF, VO

marinated heirloom cherry tomatoes,
honey bacon lardons, toasted seeds
herb blue cheese dressing, fresh herbs
15

CREOLE CORN AND SHRIMP BISQUE GF

creamy shrimp veloute, charred late summer corn,
poached shrimp salad
cup 12 bowl 18

HAND CUT FRIES GF

kennebec potatoes
lemon herb seasoned
portland ketchup, perie peri sauce
8

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

Gf=gluten Free Gfo=Gluten Free Available VO= Vegan Available V+= Vegan

*Hamburgers & Steaks are cooked to order
*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne 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 ^{GF}

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

SEARED SCALLOP CAVATELLI ^{GFO, VO}

cajun spiced diver scallops
smoked tomato & red wine sauce
grilled autumn squash, toasted hazelnuts
pecorino and toasted breadcrumb

32

LIBRARY CHEESEBURGER* ^{GFO}

nicky farms, OR

sun dried tomato & charred onion jam, brie
applewood smoked backon, crispy onion strings
butter lettuce, roasted garlic & bourbon aioli, fries

24

POMEGRANATE & UNCLE NEAREST GLAZED QUAIL ^{GF}

maafe stuffed semi-boneless quail
pomegranate, tamarind & whiskey glaze
green rice pilaf, Angolan bouillabaise

30

MOROCCAN VEGETABLE TAGINE ^{GFO, V+O}

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

22

CHEF'S DAILY FISH ^{GFO}

daily preparation of seafood
MARKET PRICE

CONFIT DUCK CASSOULET ^{GFO}

great northern and gigante beans
heirloom carrots, smoked andouille
pork & smoky bacon ragu, breadcrumbs

34

AFTER DINNER

STICKY TOFFEE PUDDING

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

14

DARK CHOCOLATE RYE WHISKEY CAKE

hazelnut praline crunch, dark chocolate mousse
rye caramel, candied hazelnuts

15

BUTTER "SCOTCHED" BUDINO

italian butterscotch pudding
salted scotch caramel, caramel kettle corn
bruleed banana, vanilla whipped cream

15

CHEESE BOARD ^{GFO}

selection of artisanal cheeses

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VEGAN MENU

MOROCCAN SPICED DELICATA SQUASH GF, V+

sun dried tomato and charred onion jam
bourbon pomegranate vinaigrette
spiced pepitas

14

ROASTED CAULIFLOWER GF, V+

lemon and herb roasted,
30 year old balsamic vinegar
toasted pinenuts, tumeric citrus oil

15

LITTLE GEM WEDGE GF, V+

marinated heirloom cherry tomatoes,
toasted seeds, citrus herb vinaigrette
fresh herbs

15

HAND CUT FRIES V+, GF

kennebec potatoes
lemon herb seasoned
Portland ketchup, peri peri sauce

8

LEMON AND HERB POPCORN GF, V+

fresh popped to order
lemon pepper & herb de provence

8

VEGETABLE CAVATELLI GFO, V+

smoked tomato & red wine sauce
grilled autumn squashes, wilted lacto kale
toasted hazelnuts

24

MOROCCAN VEGETABLE TAGINE GFO, V+

lentils, garbanzos, quinoa, vegetable ragu
ras el hanout cous cous

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