



MULTNOMAH WHISK(E)Y LIBRARY

PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

**SNACKS**

**HOUSE FAVORITES**

**PACIFIC NW OYSTERS\***

orange-bourbon mignonette & peri peri sauce

HALF-DOZEN/DOZEN

24/34

**CAULIFLOWER CACIO E PEPE** <sup>GF</sup>

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

16

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

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

26

**SHRIMP COCKTAIL** <sup>GF</sup>

Cajun poached jumbo shrimp,  
spicy horseradish cocktail sauce

26

**ROASTED BARBEQUE CARROTS** <sup>GF, V+</sup>

Roasted golden beet puree, grilled radicchio with balsamic  
vinaigrette, shaved breakfast radishes & toasted seeds

16

**HAND CUT FRIES** <sup>GF</sup>

kennebec potatoes, lemon herb seasoning,  
Portland ketchup, peri peri sauce

8

**ROASTED OLIVES** <sup>GF, V+</sup>

orange & herbes de provence, garlic,  
sun dried tomatoes, and pepperoninis

9

**SOURDOUGH BREAD**

*Grand Central Bakery*

traditional sourdough, kefir cultured butter,  
*Jacobsen's* flake salt

10

**SCOTCH DEVILED EGGS** <sup>GF</sup>

beet cured farm eggs, honey cured bacon,  
crispy andouille sausage crouton,  
dijonaisse, pickled mustard caviar

16

**CESAR SALAD** <sup>GFO</sup>

anchovy caesar dressing,  
hearts of romaine, grated Parmigiano Reggiano,  
crispy parmesan and pink peppercorn tuile,  
sourdough croutons, Cantabrian boquerones,  
10yr aged balsamic

15

**BRISKET AND ANDOUILLE GUMBO** <sup>GF</sup>

*Painted Hills, OR*

slow roasted beef brisket,  
house andouille, parsley and chive rice,  
HAB hot sauce

cup 14 bowl 18

*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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SUPPER

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, cesar salad  
hand-cut fries, *Castilla d' Canena* smoked olive oil

*please allow extra time for preparation*

140

**LIBRARY SMASHBURGER\*** <sup>GFO</sup>

*nicky farms, OR*

two quarter-pound patties, sun dried tomato  
& charred onion jam, Tillamook cheddar,  
Tails & Trotters bacon, bibb lettuce,  
roasted garlic & bourbon aioli, hand cut fries

25

**BUTCHER'S CUT\*** <sup>GFO</sup>

*carman ranch, OR*

rotating butcher's cut steak,  
black garlic celery root puree,  
orange & bourbon roasted broccolini,  
marchand de vin sauce

MARKET PRICE

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

daily preparation of seafood

MARKET PRICE

**SEARED SCALLOP CARBONARA** <sup>GFO</sup>

tajin spiced seared diver scallops, spaghetti carbonara,  
n'duja sausage and foraged nettles

34

**WILD MUSHROOM & LENTIL RISOTTO** <sup>GFO,V+O</sup>

roasted local foraged wild mushrooms,  
red lentils, and roasted cauliflower

26

**KENTUCKY HOT BROWN**

toasted baguette, cajun roasted turkey breast,  
roma tomatoes, pecorino mornay,  
Tails & Trotters bacon

20

AFTER DINNER

**SEASONAL 'SHORT CAKE'**

tres leches shortcake, seasonal fruit jam  
vanilla whipped sour cream frosting

14

**DARK CHOCOLATE RYE WHISKEY CAKE**

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

15

**BUTTER "SCOTCH" CREME BRULEE** <sup>GF</sup>

brown butter, molasses, and Islay scotch custard, torched  
demerara sugar, fresh berries

15

**CHEESE BOARD** <sup>GFO</sup>

selection of artisanal cheeses

18

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**VEGAN MENU**

**ROASTED CAULIFLOWER** <sup>GF, V+</sup>  
lemon and herb roasted,  
preserved lemon chimicurri  
toasted pinenuts  
15

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

**CESAR SALAD** <sup>GFO</sup>  
lemon and whipped tahini dressing,  
hearts of romaine, sourdough croutons  
10yr aged balsamic  
15

**ROASTED TOMATO AND MUSHROOM BRUSCHETTA**  
sun dried tomato and carmelized onion jam  
roasted wild mushrooms  
tumeric and herb oil  
15

**ROASTED OLIVES** <sup>GF, V+</sup>  
orange & herbes de provence, garlic,  
sun dried tomatoes, and pepperocinis  
9

**MIXED HOUSE PICKLES**  
chef's assortment of mixed local, organic vegetables  
pickled in house  
9

**LEMON AND HERB POPCORN** <sup>GF, V+</sup>  
fresh popped to order  
lemon pepper & herb de provence  
8

**WILD MUSHROOM & LENTIL RISOTTO** <sup>GFO, V+O</sup>  
roasted local foraged wild mushrooms,  
red lentils, and roasted cauliflower  
26

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