

The Green Room

AT MWL
EST. PORTLAND 2013

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS*
orange-fennel mignonette & peri peri sauce
HALF-DOZEN/DOZEN
24/36

MEAT & CHEESE BOARD* GFO
selection of artisanal meats & cheeses,
seasonal mostardatoasted marcona almonds,
pickles, toasted baguette
26

WAGYU BEEF TARTARE* GFO
crispy capers, smoked aleppo pepper,
HAB sweet soy aioli, chervil, shallot,
grated horseradish, rye toast
22

CAULIFLOWER CACIO E PEPE GF, VO
lemon and herb tempura fried, pecorino and cracked
black pepper cream, golden raisins, lemon
16

SHRIMP COCKTAIL GF
cajun poached jumbo shrimp,
horseradish cocktail sauce, freshly grated horseradish
24

ROASTED BEETS GFO, V+
roasted red and golden beets, candy stripe beet chips,
pickled shallots, paprika crisp,
house creme fraiche
16

SCOTCH DEVILED EGGS GF
Trent Family Farms, OR
beet cured farm eggs, crispy andouille sausage,
dijonaise, pickled mustard caviar
16

SOURDOUGH BREAD
Grand Central Bakery
traditional sourdough, kefir cultured butter,
Jacobsen's flake salt
10

CAESAR SALAD GFO, VO
anchovy caesar dressing,
hearts of romaine, grated parmigiano reggiano,
crispy parmesan and pink peppercorn tuile,
sourdough croutons, cantabrian boquerones,
10yr aged balsamic
15

HAND CUT FRIES GF, V+
kennebec potatoes, lemon herb seasoning,
Portland ketchup, peri peri sauce
8

ROASTED OLIVES GF, V+
orange & herbes de provence, garlic,
sun dried tomatoes, and pepperoncinis
9

POPCORN GF
choice of rosemary parmesan, crispy bacon,
or lemon and herb
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 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.

The Green Room

AT MWL
EST. PORTLAND 2005

SUPPER

HOUSE FAVORITES

BONE-IN RIBEYE ^{GFO}

St. Helens ranch, WA

3 lb steak, carved off the rack
served with red wine demi-glace, caesar salad
hand-cut fries, *Castilla d' Canena* smoked olive oil
please allow extra time for preparation

140

LIBRARY SMASHBURGER* ^{GFO}

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

KENTUCKY HOT BROWN ^{GFO}

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

20

CHEF'S DAILY FISH ^{GFO}

daily preparation of seafood
MARKET PRICE

STEVE'S SHORT RIB* ^{GF}

carman ranch, OR

36-hour braised wagyu short rib,
black garlic celery root puree,
orange & bourbon roasted broccolini,
preserved lemon chimichurri

65

CLAMS AND CHORIZO ^{GFO}

manila clams, Olympia Provisions chorizo,
garbanzo beans, white wine and clam broth,
red pepper romesco, garlic toasted baguette

34

ROASTED SUMMER SQUASHES ^{GF,V+}

braised mixed greens, lentil grits,
smoked tomato arrabiata sauce

26

ACCOMPANIMENTS

8

HAND CUT FRIES ^{GF}

BRAISED GREENS ^{GF}

LENTIL GRITS ^{GF}

SUMMER SQUASH ^{GF}

CELERIAC PUREE ^{GF}

ROASTED BEETS ^{GF}

PASTA ARRABIATA

CREAMED GREENS ^{GF}

ROASTED CAULIFLOWER ^{GF}

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.*

The Green Room

AT MWL
EST. PORTLAND 2013

AFTER DINNER

DARK CHOCOLATE RYE WHISKEY CAKE

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

15

SEASONAL 'SHORT CAKE'

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

14

BUTTER "SCOTCH" CREME BRULEE ^{GF}

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

15

CHEESE BOARD ^{GFO}

selection of artisanal cheeses

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.*

The Green Room

AT MWL
EST. PORTLAND 2016

VEGAN MENU

ROASTED CAULIFLOWER GF, V+
lemon and herb roasted,
preserved lemon chimicurri
toasted pinenuts
15

HAND CUT FRIES GF, V+
kennebec potatoes
lemon herb seasoned
Portland ketchup, peri peri sauce
8

CAESAR SALAD GFO, V+
lemon and whipped tahini dressing,
hearts of romaine, sourdough croutons
10yr aged balsamic
15

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

ROASTED OLIVES GF, V+
orange & herbes de provence, garlic,
sun dried tomatoes, and pepperocinis
9

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

LEMON AND HERB POPCORN GF, V+
fresh popped to order
lemon pepper & herb de provence
8

ROASTED SUMMER SQUASHES GF, V+
braised mixed greens, lentil grits,
smoked tomato arrabiata sauce
26

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 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.*

The Green Room

AT MWL
EST. PORTLAND 2013

LIBATIONS

OLD FASHIONED

old forester 100, demerara
angostura & orange bitters 15

NO BIG DILL

james e. pepper rye, gamle ode dill aquavit,
suze, cane 15

BEE'S NOSE

gray whale gin, mcclelland's islay scotch,
cocchi americano, ginger, honey 15

ALL NIGHT LONG

lillet blanc, ramazzotti, tempus fugit noyeux,
cinnamon syrup, cherry vanilla bitters 15

OPPOSITES ATTRACT

bombay sapphire,
strawberry carpano antica, cappelletti 14

WRONG ABOUT THE RAIN

uncle nearest 1884, novo fogo colibri,
lime, maple, coffee bitters 16

MEET ME BEHIND THE MALL

brandy sainte louise, amontillado sherry, combier peche
lemon, apricot puree, pdx super spice bitters 14

SONG FOR RAJA

jasmine infused haku vodka, dry curacao,
orgeat, lemon 16

LOOSE ENDS

altos blanco tequila, aveze, pineapple puree,
lime, bitter housewife lime & coriander bitters 14

TOKI HIGHBALL

suntory toki whiskey, soda 11

A portion of the proceeds from every cocktail sold in The Green Room will go to support the Q center

**Consuming raw eggs may increase your risk of foodborne illness.*

Est.
2013

The Green Room

AT MWL
EST. PORTLAND 2013

WINE

SPARKLING

Argyle <i>Blanc de Noirs</i> , Willamette Valley, Oregon	20 gl / 80 btl
Torre Oria Cava Rosada, Spain	10 gl / 40 btl

WHITE

Dobbes Family Estate Viognier, Rogue Valley, Oregon 2019	13 gl / 52 btl
Simpatico Cellars <i>The Fanatic</i> , Albariño, Yakima Valley, Washington 2019	13 gl / 52 btl

RED

Elk Cove Pinot Noir, Willamette Valley, Oregon 2016	18 gl / 72 btl
Fausse Piste <i>La Pyramide</i> , Syrah, Columbia Valley, Oregon 2012	16 gl / 64 btl

ROSÉ

Fausse Piste <i>Oyster Sauce</i> , Grenache, Rogue Valley, Oregon 2019	15 gl / 60 btl
---	----------------

FORTIFIED/DESSERT

Royal Tokaji Tokaji, Hungary 2017	14
Kopke 1989 Colheita Port, Portugal	18

BEER

DRAUGHT

Breakside <i>Wanderlust IPA</i> , Oregon {CO ₂ }	9
Apple Outlaw <i>Pura Vida Pineapple Cider</i> , Oregon {CO ₂ }	9
Xicha <i>Chela Mexican Style Lager</i> , Oregon {CO ₂ }	9

BOTTLE/CAN

Zoiglhaus <i>Zoigl-Kölsch</i> , Oregon {16.9oz}	10
Old German Premium Lager, Pennsylvania {12oz}	5
Xicha <i>Cervezaa Negra</i> , Dark Mexican Lager, Oregon {16.9 oz}	9
Stiegl Grapefruit Radler, Germany {16.9oz}	8
Omission Gluten Reduced Lager, Oregon {12oz}	8
Ale Apothocary <i>La Tache</i> , Mixed Fermentation Ale, OR {750ml}	40

Est.
2013

The Green Room

AT MWL
EST PORTLAND 2015

SCOTTISH WHISKY

Talisker Storm , <i>NAS, peated</i> , 45.8 abv	18
Auchentoshan Three Wood , 11yr, <i>ck Bourbon & Oloroso & PX</i> , 43 abv	24
Ardbeg 10yr , <i>peated</i> , 46 abv	19
Ardbeg Drum , <i>ck Bourbon & Rum, NAS, peated</i> , 46 abv	48
Bruichladdich Port Charlotte 10yr Heavily Peated , <i>peated</i> , 50 abv	20
Laphroaig Select , <i>NAS, peated</i> , 40 abv	17
Clynelish 14yr , 46 abv	21
Glenmorangie Nectar D'Or , <i>NCF, ck Bourbon & Sauternes Finish</i> , 46 abv	23
Oban 14yr , <i>ck Bourbon</i> , 43 abv	21
Aberlour 16yr , 43 abv	28
Balvenie Caribbean Cask 14yr , <i>ck Rum finish</i> , 43 abv	28
Big Peat btlr Douglas Laing , <i>NAS, src Caol Ila & Ardbeg & Bowmore & Port Ellen</i> , 46 abv	21
Compass Box Spice Tree , <i>NAS, ck Bourbon & French Oak</i> , 46 abv	21
Monkey Shoulder src Glenfiddich & Kininvie , 43 abv	11
Cutty Sark Prohibition , 50 abv	8
Johnnie Walker Black Label 12yr , 40 abv	13

WORLD WHISK{E}Y

Jameson Caskmates ck Bourbon & Stout Barrel Finished , 40 abv IRELAND	15
Redbreast 12yr , 40 abv IRELAND	22
Yellow Spot 12yr , <i>ck Bourbon & Sherry & Malaga</i> , 46 abv IRELAND	39
Connemara <i>NAS, peated, ck Bourbon</i> , 40 abv IRELAND	17
West Cork 10yr , <i>ck Bourbon</i> , 40 abv IRELAND	14
Kavalan King Car Classic , <i>TWN, Single Malt, ck Bourbon</i> , 43 abv TAIWAN	32
Akashi Eigashima , <i>Blended, NAS, dstlr Eigashima</i> , 40 abv JAPAN	18
Ohishi , <i>malted rice, ck Sherry</i> , 42.3 abv JAPAN	25
Suntory Toki , <i>Blended, NAS</i> , 43 abv JAPAN	14
Yamazaki 12yr , <i>Single Malt, ck Bourbon & Oloroso & Mizunara Oak</i> , 43 abv JAPAN	44
Pendleton 1910 12yr , 40 abv CANADA	15
Pike Creek ck Port Finish , 40 abv CANADA	9

AMERICAN WHISKEY

Few Spirits Bourbon , 40 abv ILLINOIS	13
High West Campfire , 46 abv UTAH	18
Stranahan's Single Malt , <i>NCF, ck Charred Oak</i> , 47 abv COLORADO	21
Uncle Nearest 1856 , 50 abv TENNESSEE	18

Est.
2015

The Green Room

AT MWL
EST PORTLAND 2015

KENTUCKY BOURBON

Old Forester 1870, 45 abv	16
Colonel E.H. Taylor BIB Small Batch, 50 abv	18
Eagle Rare 10yr, 45 abv	12
Four Roses Single Barrel Warehouse, 50 abv	18
Elijah Craig Small Batch, MWL Selection, 47 abv	10
Larceny <i>wheated</i> , 61.2 abv	8
Booker's CS 65.2 abv	29
Woodford Reserve Double Oaked, 47.2 abv	18
Maker's Mark MWL Private Select <i>wheated</i> , 54.6 abv	20
Wild Turkey Rare Breed, Barrel Proof, CS 54.1 abv	17
Michter's Small Batch Bourbon, 45.7 abv	17

RYE WHISKEY

Angel's Envy <i>dstlr</i> MGP, <i>btlr</i> AE, 95% rye, <i>ck</i> Rum Finish, 50 abv ILLINOIS	30
Few Spirits IL, 45 abv ILLINOIS	16
High West Rendezvous, 6yr & 16yr, 46 abv INDIANA/UTAH	24
James E. Pepper 1776, Barrel Proof, <i>dstlr</i> MGP, NAS, CS 57.3 abv INDIANA	14
Knob Creek <i>dstlr</i> Jim Beam, 50 abv KENTUCKY	14
Michter's US 1 Straight Single Barrel, 42.4 abv INDIANA	17
Pikesville , 6yr, <i>dstlr</i> Heaven Hill, 55 abv KENTUCKY	15
Russell's Reserve <i>dstlr</i> Wild Turkey, 6yr, 45 abv KENTUCKY	10
Whistle Pig 10yr, <i>dstlr</i> Alberta Distillers, 97-100% rye, 50 abv CANADA	29

NORTHWEST WHISKEY

Freeland Spirits Bourbon, <i>ck</i> Oregon Pinot Noir Cask, 46abv OREGON	15
McCarthy's Peated Malt, <i>dstlr</i> Clear Creek, 3yr, 42.5 abv OREGON	19
Westward Single Malt , Stout Cask Finish 45 abv OREGON	29
Rex Rye Whiskey <i>dstlr</i> New Deal, <i>btlr</i> Royalty Spirits, <i>ck</i> Bordeaux & Burgundy 45 abv, OREGON	12
Westland Sherry Wood Single Malt, NCF, <i>ck</i> Bourbon & New Charred Oak & Oloroso & PX, 46 abv WASHINGTON	27
Woodinville MWL Single Barrel, 100% rye, 60.9 abv WASHINGTON	22

The Green Room

AT MWL
EST PORTLAND 2015
RESERVE SPIRITS

Angel's Envy 2018 Cask Strength <i>ck</i> Port finish, <i>cs</i> 62 abv	65
Michter's Single Barrel 10yr, <i>cs</i> 47.2 abv	55
Jefferson's Presidential Select, 21yr, 47 abv	155
High West A Midwinter Nights Dram, <i>ck</i> French Oak & Port, 49.3 abv	48
Weller 12yr <i>wheated</i> , 45 abv	45
Macallan 18yr, <i>ck</i> Sherry, 43 abv	51
Johnnie Walker Blue Label, 40 abv	61
Don Julio 1942 Añejo, 30mos, <i>ck</i> American Whiskey, 40 abv	47

BRANDY, PISCO & EAU DE VIE

La Caravedo PER <i>grp</i> Quebranta, 40 abv PERU	9
Marolo Grappa di Barolo <i>grp</i> Nebbiolo, 42 abv ITALY	23
Courvoisier VSOP, <i>dst</i> GC, 40 abv FRANCE	12
Park Single Vineyard MWL Single Barrel, 18yr, <i>dst</i> B, 42.8 abv FRANCE	35
Pierre Ferrand 1840 Original Formula <i>dst</i> GC, 40 abv FRANCE	14
Brandy Sainte Louise <i>grp</i> Ugni Blanc, 43 abv FRANCE	10
Clear Creek Apple Brandy 2yr, 40 abv OREGON	13
Clear Creek Pear Brandy OR 40 abv OREGON	16

SUGARCANE

Charanda Blanco, 46 abv MEXICO	8
Diplomatico Reserva Exclusiva 40 abv VENEZUELA	15
Doctor Bird <i>ck</i> Moscatel Sherry, 50 abv JAMAICA	12
Smith & Cross Navy Strength, 57 abv JAMAICA	12
Brugal 1888 Extra Añejo, <i>ck</i> 8yrs in Bourbon & 6yrs in Sherry, 40 abv DOMINICAN REPUBLIC	14
Cruzan Blackstrap St. Croix, 40 abv VIRGIN ISLANDS	9
Neisson Blanc, 50 abv MARTINIQUE	8
Plantation Stiggins Fancy Pineapple, 40 abv BARBADOS	14
Novo Fogo Silver, 40 abv BRAZIL	10
Novo Fogo Barrel-Aged, 3yr, MWL Selection, <i>ck</i> Bourbon, 40 abv BRAZIL	13

TRADITIONAL MEXICAN SPIRITS

Del Maguey Chichicapa, 47.8 abv	25
Illegal Mezcal Joven, 40 abv	12
Mezcal Union , 40 abv	14
Vago Tobala, 50.1 abv	44
El Tesoro Añejo, 2-3yr, <i>ck</i> American Whiskey, 40 abv	15

Est.
2015

The Green Room

AT MWL

EST PORTLAND 2015

TRADITIONAL MEXICAN SPIRITS

San Matias Gran Reserva Extra Añejo, 3yr, <i>ck</i> French Oak, 40 abv	20
Siete Leguas Blanco, 40 abv	16
Fortaleza Reposado, 7mos, <i>ck</i> American Whiskey, 40 abv	21
Sotol Coyote , 48 abv	14

GIN, VODKA & AQUAVIT

Aria Dry Gin, <i>dstlr</i> Martin Ryan, 45 abv OREGON	9
Aviation , 42 abv OREGON	9
Ransom Old Tom Barrel Aged, 44 abv OREGON	13
Gray Whale , 43 abv CALIFORNIA	12
St. George Terroir, 45 abv CALIFORNIA	14
Plymouth Navy Strength, 57 abv ENGLAND	12
Tanqueray No. Ten, 47.3 abv SCOTLAND	10
The Botanist <i>dstlr</i> Bruichladdich, 46 abv SCOTLAND	15
Hendrick's , 44 abv SCOTLAND	13
Grey Goose <i>wheat</i> , 40 abv FRANCE	10
Ketel One <i>non-gmo wheat</i> , 40 abv NETHERLANDS	12
Snow Leopard <i>spelt</i> , 40 abv POLAND	10
Tito's , <i>corn</i> , 40 abv TEXAS	10
Brennivín , 40 abv ICELAND	12
Linie <i>potato</i> , 4.5mos, <i>ck</i> Sherry, 41.5 abv NORWAY	10

AMARI, HERBAL, FRUIT & NUT LIQUEURS

Lucid Absinthe, 62 abv	19
Aperol , 11 abv	9
Campari , 24 abv	10
Averna , 29 abv	10
Cynar , 16.5 abv	9
Fernet Branca , 39 abv	13
Nonino Quintessentia, 35 abv	17
Ramazzotti , 30 abv	14
Benedictine DOM , 40 abv	12
Green Chartreuse , 55abv	22
Yellow Chartreuse , 40 abv	20
Ancho Reyes Ancho Chile, 40 abv	12
Caffe Corretto , <i>dstlr</i> Elixir, 35 abv	12
Combiér Crème de Cassis, 20 abv	9
Combiér Framboise, 20 abv	9

Est.
2013

The Green Room

AT MWL

EST PORTLAND 2015

AMARI, HERBAL, FRUIT & NUT LIQUEURS

Combiar Peche de Vigne, 20 abv	9
Combiar Roi Renne Rouge, 17 abv	8
Lazzaroni Amaretto, 24 abv	10
St. Germain Elderflower, 12.5 abv	12
St. Elizabeth Allspice Dram, , 22.5 ABV	8
Tempus Fugit Creme de Cacao, 24 abv	12

Est.
2013