



**MULTNOMAH WHISK(E)Y LIBRARY**

PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

**SNACKS**

**HOUSE FAVORITES**

**PACIFIC NW OYSTERS\*** GF  
seasonal mignonette & spicy horseradish sauce  
**HALF-DOZEN/DOZEN**  
24/36

**DEVILED EGGS**  
*Trent Family Farms, OR*  
beet cured farm eggs, IPA braised pork belly,  
dijonnaise, pickled mustard caviar  
16

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

**CAVIAR\*** GF  
1oz American sturgeon caviar,  
house-cultured crème fraîche, kennebec potato chips  
98

**MEAT & CHEESE BOARD\*** GFO  
selection of artisanal meats & cheeses,  
seasonal mostarda, toasted marcona almonds,  
house pickles, toasted baguette  
35

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

**WAGYU BEEF TARTARE\*** GFO  
wagyu beef, diced shallot, grain mustard aioli,  
amarillo chili, coriander, crostini  
26

**COBB SALAD\*** GFO  
hearts of romaine, chopped bacon, heirloom tomato,  
hard boiled egg, blue cheese crumbles,  
sourdough croutons, blue cheese dressing  
17

**BRUSCHETTA** V+  
roasted foraged mushrooms, roasted butternut squash,  
sunflower seed pesto  
17

**BRUSSELS SPROUTS** GFO, V+  
carmelized brussels sprouts, lemon-herb gremolata,  
chopped hazelnuts  
15

**BREAD BASKET**  
*Grand Central Bakery*  
hand-cut sourdough & campagnolo,  
kefir cultured butter, house-smoked flake salt  
10

**GARDEN SALAD** GFO, V+  
hearts of romaine, heirloom tomatoes,  
carrot ribbons, sourdough croutons,  
citrus vinaigrette  
15

**POPCORN** GF  
choice of rosemary-parmesan, crispy bacon (+2),  
lemon & herb, or salt & vinegar  
8

**ROASTED OLIVES** GF, V+  
herbes de provence, garlic,  
sun dried tomatoes, pepperoncinis  
9

*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 \$5 per coaster.*



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**SUPPER**

**HOUSE FAVORITES**

**BONE-IN RIBEYE\*** GFO

*Carman Ranch, OR*

3 lb steak, carved off the rack  
served with red wine demi-glace, garden salad,  
roasted marble potatoes,  
Castilla d' Canena smoked olive oil  
*please allow extra time for preparation*

150

**BUTCHER'S CUT\*** GF

rotating butcher's cut

MARKET PRICE

**CHEF'S DAILY FISH\*** GFO

daily preparation of seafood

MARKET PRICE

**LIBRARY SMASHBURGER\*** GFO

*Nicky Farms, OR*

two quarter-pound patties, Tillamook cheddar,  
Nueske's bacon, bibb lettuce,  
caramelized onion aioli, hand-cut fries

25

**BROWN BUTTER SEARED SCALLOPS\*** GF, DFO

cast-iron seared sea scallops,  
butternut squash purée, sautéed red kale,  
rosemary brown butter,

36

**RISOTTO** GF V DFO V+O

creamy arborio rice, roasted butternut squash,  
caramelized onion, browned butter,  
parmesan, fresh herbs

30

**FISH & CHIPS**

battered wild Oregon rock fish, coleslaw,  
salt & vinegar hand-cut fries, house tartare,  
malt vinegar

36

**ACCOMPANIMENTS** GF, V

HAND-CUT FRIES 8

MARBLE POTATOES 8

BUTTERNUT SQUASH

PUREE 8

ROASTED WILD FORAGED MUSHROOMS

WITH HERBS 12

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**AFTER DINNER**

**DARK CHOCOLATE WHISKEY CAKE**

chocolate mousse, hazelnut feuillitine,  
bourbon caramel, hazelnut brittle

15

**APPLE CRISP**

granny smith apples, brown butter oat topping,  
housemade vanilla ice cream

14

**MAPLE BOURBON CREME BRULEE <sup>GF</sup>**

old forester bourbon and maple custard,  
torched demerara sugar, fresh berries

15

**SORBET TRIO <sup>V+, GF</sup>**

rotating seasonal flavors

8

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

selection of artisanal cheeses

16

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**VEGAN MENU**

**RISOTTO** GF V DFO V+O

creamy arborio rice, roasted butternut squash,  
caramelized onion, fresh herbs

26

**ROASTED CAULIFLOWER** GF, V+

preserved lemon chimicurri,  
lemon and herbs

15

**BRUSCHETTA** V+

roasted wild foraged mushrooms,  
roasted butternut squash, sunflower seed pesto

17

**GARDEN SALAD** GFO, V+

hearts of romaine, heirloom tomatoes,  
carrot ribbons, sourdough croutons,  
citrus vinaigrette

15

**HAND-CUT FRIES** GF, V+

kennebec potatoes, lemon herb seasoning,  
Portland ketchup, whole grain mustard aioli

8

**ROASTED OLIVES** GF, V+

herbes de provence, garlic,  
sun dried tomatoes, and pepperoncinis

9

**MIXED HOUSE PICKLES** GF, V+

chef's assortment of local,  
organic vegetables pickled in house

9

**POPCORN** GF, V+

fresh popped to order,  
lemon pepper & herbes de provence or salt & vinegar

8

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