



MULTNOMAH WHISK(E)Y LIBRARY  
 PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

**SNACKS**

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

**SMOKED SALMON** GFO  
 house smoked salmon, crème fraîche,  
 dill vinaigrette, grapefruit, crostini  
 15

**SQUASH TEMPURA** GF, DFO  
 black futsu squash,  
 hot honey, pecorino romano  
 16

**BRUSCHETTA**  
 fromage blanc, braised kale, currants,  
 pine nuts, zinfandel vinegar  
 18

**BEETS** GF  
 roasted beets, blue cheese,  
 candied walnuts, watercress  
 17

**FARM GREENS** GF, V+  
 mixed lettuces, shaved radishes,  
 sauvignon vinegar, tuscan olive oil  
 15

**CARROTS** GF, V+  
 roasted carrots, sesame, daikon radishes,  
 mustard greens  
 16

**MARINATED OLIVES** GFO, V+  
 herbes de provence, garlic, sun dried tomato,  
 pepperoncini  
 9

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

**BREAD BASKET** VO  
 sourdough & levain, whipped butter,  
 flake salt  
 10

GF = gluten free  
 GFO = gluten free available  
 VO = vegan option available  
 V+ = vegan  
 DF = dairy free  
 DFO = dairy free available

\*Hamburgers & Steaks are cooked to order  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish  
 or eggs may increase your risk of foodborne illness  
 Automatic gratuity of 20% is added for parties of 6 or more.  
 We proudly source local, organic and sustainable products whenever possible.

**HOUSE FAVORITES**

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

**DEVILED EGGS** GF  
 beet cured farm eggs, roasted pork belly,  
 dijon aioli, pickled mustard seeds  
 16

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

**DINNER**

**LIBRARY SMASHBURGER\***  
 two quarter-pound patties, Nueske's bacon, sharp cheddar,  
 onions, pickles, lettuce, aioli, broche bun, house fries  
 25

**NY STRIP\*** GF  
 12-oz strip steak, garlic marrow butter,  
 cipollini onions, ruby streaks  
 48

**PORK BELLY RISOTTO** GF, VO  
 arborio rice, roasted pork belly, delicata squash, mushrooms,  
 brown butter, sage, parmesan  
 38

**PAN SEARED SALMON\***  
 great northern white beans, artichokes, leeks, salsa verde  
 37

**BOUILLABAISSÉ\*** GFO, DFO  
 local fish, shrimp, mussels, saffron tomato broth,  
 grilled bread, rouille  
 36

**SWEET POTATO GNOCCHI**  
 arugula pesto, preserved lemon, crème fraîche, pecans  
 29

**RIBEYE\*** GF  
 2 lb bone-in ribeye,  
 served with red wine demi-glace, farm greens,  
 and smashed yellow finn potatoes  
*please allow extra time for preparation*  
 130

**SIDES**

**HOUSE FRIES** GF, VO  
 ketchup, fry sauce  
 8

**OLIVE OIL SMASHED POTATOES** GF, V+  
 lemon, scallions  
 11

**ROASTED MUSHROOMS** GF, V+  
 herbs, sherry vinegar  
 12

**KOHLRABI** GFO  
 mornay, pickled peppers, bread crumbs  
 13

**FRIED CORNBREAD PUDDING** GF  
 preserved tomato, parmesan  
 11