

The Green Room

AT MWL
EST PORTLAND 2015

COCKTAILS

THE GREEN ROOM MARTINI 17

plymouth, mahón, astraea forest,
carpano dry, dolin blanc, cap corse blanc,
olive & lemon twist garnish

DO NO GOOD 18

mcclelland's islay single malt, cocchi torino vermouth,
cardenal mendoza spanish brandy, pedro ximénez sherry,
mole & angostura bitters

LAMPLIGHTER 18

rittenhouse rye, courvoisier vs, bruto americano,
cardamaro, carpano antica, palo santo

INGORANCE IS BLISS 17

banhez espadín & barril mezcal, luxardo bitter bianco,
cocchi americano, bitterman's tiki bitters

X MARKS THE SPOT 16

knob creek bourbon, kalani coconut,
strega, lemon, honey

PASSION PROJECT 17

roku gin, fair passionfruit liqueur, cocchi americano,
genepy, noyau de poissy, lemon

MICHIGAN STANDARD 17

doctor bird jamaican rum, montenegro,
cinnamon, lime

PEDESTRIAN 16

altos plata tequila, combier pamplemousse, carpano bianco,
grapefruit, lemon, green chartreuse rinse

ESPRESSO MARTINI 16

timberline vodka, mr. black coffee liqueur,
stumptown cold brew, averta, carpano antica

SUNTORY TOKI HIGHBALL 12

suntory toki whisky, soda water, lemon peel

DEALER'S CHOICE 12

rotating special

BEER & CIDER

ROSENSTADT 9

Pilsner, 16 oz

MODELITO 5

Mexican Lager, 7 oz

SAISON DUPONT 10

Belgian Farmhouse Ale, 11.2 oz

BLOCK 15 9

Deep Seek IPA, 16 oz

PFRIEM 7

Hazy IPA, 12 oz

ALESMITH 7

Nut Brown Ale, 12 oz

HERE TODAY 9

Den Relic Altbier, 16 oz

ST. BERNARDUS 14

ABT 12, Belgian Quad, 11.2 oz

FERMENT 9

Nitro Dry Stout, 16 oz

DOUBLE MOUNTAIN 7

Dry Cider, 12 oz

ATHLETIC 7

Run Wild IPA N/A*, 12 oz

BEST DAY 7

Electro-Lime Cerveza N/A*, 12 oz

WINE

SPARKLING

ARGYLE 18 / 68

Blanc de Blancs, Willamette Valley, OR, 2021

WHITE

ELK COVE 14 / 56

Pinot Gris, Willamette Valley, OR, 2024

LANDMASS 15 / 60

Chardonnay, Columbia Valley, OR, 2024

ROSÉ

PEYRASSOL 14 / 56

Cinsault blend, Provence, France, 2023

RED

BROOKS 17 / 68

Pinot Noir, Willamette Valley, OR, 2023

QUINTA MILÚ 15 / 60

Tempranillo, Ribera Del Duero, SP, 2024

*Contains less than 0.5% ABV

WINE BY THE BOTTLE

SPARKLING

SCHRAMSBERG 85

Blanc de Blancs, North Coast, CA, NV

GUIBORAT 145

Prohibition, Blanc de Noir, Champagne, FR, NV

LYTLE-BARNETT 135

Brut Rose, Willamette Valley, OR, 2016

LOUIS ROEDERER 80 (375ml)

Champagne FR, NV

WHITE

FORJAS DE SALNES 70

Leirana, Valle del Salnés, Rías Baixas, SP, 2023 Albariño

I VIGNERI DI SALVO FOTI 80

Aurora, Etna, IT, 2023 Carricante, Minella Bianca

BOW & ARROW 60

Willamette Valley, OR, 2024 Chenin Blanc

ANALEMMA 80

Blanco, Mosier Hills, Columbia Valley, OR, 2021 Godello Blend

SCRIBE 80

Sonoma Valley, CA, 2022 Chardonnay

RED

GREGOIRE HOPPENOT 70

Fleurie, Beaujolais, FR, 2022 Gamay

PATRICIA GREEN 85

Old Vine, Ribbon Ridge, Willamette Valley, OR, 2022 Pinot Noir

ELK COVE 110

La Boheme, Yamhill-Carlton, Willamette Valley, OR, 2021 Pinot Noir

DIVISION 80

Applegate Valley, OR, 2021 Cabernet Franc

BUONDONNO 75

Chianti Classico, Tuscany, IT, 2021 Sangiovese

COWHORN 90

Rogue Valley, Southern Oregon, OR, 2021 Grenache

R. LOPEZ DE HEREDIA 130

Viña Tondonia Reserva, Rioja Alto, SP, 2011 Tempranillo

LE PUY 125

Emilien, Bordeaux, FR, 2020 Merlot, Cab Franc, Cab Sauv

MATTHIASSEN 165

Napa Valley, CA, 2020 Cabernet Sauvignon

HAPPY HOUR

4-6

9 - CLOSE

LIBATIONS

GOLD RUSH 12

maker's mark bourbon, honey, lemon

MANHATTAN 13

wild turkey 101 rye, cocchi torino vermouth,
angostura bitters

VERMOUTH HIGHBALL 9

vermouth, soda, twist

ARGYLE 15

blanc de blancs 2020

2 DOLLARS OFF ALL BEERS**

SNACKS

MEAT & CHEESE BOARD* GFO 18

selection of two artisanal meats & one cheese,
toasted marcona almonds, crackers

3PC SHRIMP COCKTAIL GF 10

cocktail sauce, grated horseradish

3PC PACIFIC NORTHWEST OYSTERS* GF 9

mingnonette & horseradish

DEVEILED EGGS* GF 15

dill, cornichon, pickled mustard seed

CHEESEBURGER* 16

1/4 lb patty, sharp cheddar, pickles, onion, lettuce,
special sauce, brioche bun, house fries

CAESAR SALAD* 9

romaine, breadcrumbs, parmesan

GARLIC BREAD 8

sourdough, garlic herb butter, parmesan

MARINATED OLIVES V+, GFO 7

citrus, garlic, fennel, coriander, baguette

HOUSE FRIES VO 6

ketchup, aioli

POPCORN GF, V+ 6

kitchen killa seasoned salt

SHARON'S CHOCOLATE CHIP COOKIE 2

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, wild mushrooms, or eggs may increase your risk of
foodborne illness

Our fryers occasionally process items containing nuts and gluten.

Please tell your server about allergies.

** Excluding Modelitos

FOOD

PACIFIC NW OYSTERS* GF

seasonal mignonette & spicy horseradish sauce

3 PC / 6 PC / 12PC 13 / 25 / 37

SHRIMP COCKTAIL GF

celery root panna cotta, horseradish, rice crisps 24

HAMACHI CRUDO* GF, DF

cherry blossom vinegar, lime granita, basil aioli,
cherries, garden herbs 24

SCALLOP CEVICHE* GF, DF

coconut, lime, shallots, mint, radish, chili oil 24

MEAT & CHEESE BOARD* GFO

selection of artisanal meats & cheeses,
toasted almonds, baguette 36

DEVEILED EGGS* GF

dill, cornichon, pickled mustard seed
add bacon +3 17

MARINATED OLIVES GFO, V+

citrus, garlic, fennel, coriander, baguette 9

POPCORN GF

choice of: rosemary-parmesan, bacon (+2),
kitchen killa seasoning, or salt & vinegar 8

BURRATA GFO

giardinera, plums shaved speck, grilled baguette 26

GARLIC BREAD

sourdough, garlic herb butter, parmesan 9

BREAD BASKET VO

sourdough, whipped butter, flake salt 6/10

HOUSE FRIES** VO

house pepper blend, ketchup, aioli 9

FARM GREENS GF, VO

fava beans, snap peas, horseradish yogurt,
vinaigrette, shallot 18

CAESAR SALAD

romaine, breadcrumbs, parmesan, cured egg yolk 10/16

TOMATOES AND PEACHES GF, VO

berry vinaigrette, farm greens, hazelnuts, garden herbs 24

CHARRED GREEN BEANS* GF

brown butter, hazelnuts, tarragon, lime, cherries 18

ROASTED MUSHROOMS* GF, V+

pickled leeks, crispy garlic garden herbs 14

HASSELBACK POTATO GF, VO

sour cream, herb salad, parmesan crisps,
pickled mustard seed, bacon 14

CARROTS GF, V+

coconut yogurt, aleppo vinaigrette, pistachio, sesame, mint 15

FOOD

ENGLISH PEA RISOTTO ^{VO}	
leeks, maitake mushrooms, pea tendrils, pecorino	32
HALIBUT* ^{GF, DF}	
orange chili sauce, fennel, radish, garden herbs	45
PORK CHOP* ^{GF}	
stone fruit salsa, carrot purée, garden herbs	37
RICOTTA CAVATELLI	
braised lamb, spring raab, oregano bread crumb, mint	36
NY STRIP*	
café de Paris cream, onions, garden herbs, crispy alliums	52
DOUBLE CHEESEBURGER*	
sharp cheddar, onions, pickles, lettuce, special sauce, brioche bun, house fries	24
add bacon +3	

DESSERT

DARK CHOCOLATE WHISKEY CAKE	
hazelnut praline crunch, dark chocolate mousse, rye whiskey caramel, candied hazelnuts	15
COBBLER	
seasonal fruit, house ice cream,	18
BASQUE CHEESECAKE ^{GF}	
fromage blanc, cherry compote, olive oil, maldon salt	14
SORBET ^{V+,GF}	
seasonal	10
CHEESE BOARD ^{GFO}	
selection of artisanal cheeses	16

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

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ZERO PROOF

MOCKTAILS

JUNGLE FLOWER 12

pineapple, ghia non-alcoholic aperitif, lime, house falernum

GOLDEN HOUR 8

lime, soda, ginger syrup, cane, mint

PHONY NEGRONI 12

bottled cocktail by st agrestis

AMARO FALSO 12

bottled cocktail by st agrestis

BOTTLED BEVERAGES

COCA-COLA 5

Mexico 12oz

SPRITE 5

Mexico 12oz

DIET COKE 5

USA 12oz

GINGER BEER 3

Fever Tree, UK, 6.8oz

TONIC WATER 3

Fever Tree, UK, 6.8oz

TOPO CHICO SPARKLING MINERAL WATER 5

Monterey, Mexico, 12oz