



STARTERS

Pecorino romano garlic toast	3
Black bean, cheddar & scallion quesadilla with pineapple salsa	6
Roasted eggplant dip with tomato & cilantro served with crostinis, sugar snaps, celery & carrots	6
Jeanne Moreau's spicy sesame noodles, soba noodles tossed with sesame sauce, served with pickled ginger and seaweed salad	7
Grilled chicken tikka skewers, 3 coriander, yogurt & spice marinated chicken skewers served over jasmine rice and vegetable pilaf	7
Wild mushroom, spinach, chevre & caramelized onion tart	8
Grilled lamb kebob, seasoned ground lamb skewered and grilled served over jasmine rice and vegetable pilaf with cilantro yogurt drizzle	8
Corn & Dungeness crab fritters with mango mustard drizzle	9
Homemade pizza of the day (please allow 15 minutes)	10
Napoleon of Dungeness crab, bay shrimp & remoulade with avocado & mango salsa	12

SOUPS & SALADS

Today's freshly prepared soups	4, 6
Our house salad of mixed greens with sesame ginger vinaigrette	7
Iceberg wedge with creamy Oregon blue cheese dressing and chopped tomatoes	8
Caesar,* traditional style with shaved pecorino cheese	10
Roasted beet salad of spinach with green apples, chevre and creamy peppercorn drizzle	10
Quesadilla Salad, our quesadilla on the house salad	13
Add to the above 5 salads:	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
2 jumbo basil grilled prawns	6
Fresh roasted turkey cobb salad, romaine, bacon, hard boiled egg, avocado, diced tomato, Oregon blue cheese & garlic buttermilk dressing	12
Granny Smith apple & grilled chicken salad* over a bed of romaine with a balsamic vinaigrette and spiced candied hazelnuts	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and jasmine rice salad made with marinated vegetables drizzled with dijonnaise	12
Grilled romaine & jumbo prawn salad with basil, garlic, sliced tomatoes and pecorino romano cheese	15

ENTREES

Entrees are preceded by a whisper of our house salad

Ask your server about today's fish and vegetarian specials	ask
Roasted acorn squash with jasmine rice, hazelnut and cranberry filling topped with melted brie cheese served with vegetable of the day	15
Macaroni & Cheese, elbow macaroni tossed with a porter ale and cheddar cheese sauce topped with fried onions served with an array of roasted baby vegetables	15
Toppings are available for the above 2:	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
2 jumbo basil grilled prawns	6
Grilled meatloaf plate (hormone free beef) over mashed potatoes with homemade gravy and vegetable of the day	16
Mole ¼ chicken (hormone free), A Mexican preparation with chilis & dark chocolate braised and served with brown rice and vegetable of the day	18
Slow roasted pork seasoned with garlic, ginger and soy served over grilled baby bok choy with port wine and fig sauce, au gratin potatoes & vegetable of the day	18
Coffee braised spoon lamb, over jasmine rice and vegetable pilaf served with roasted carrot spears and vegetable of the day	19
Cracked black pepper grilled culotte steak (hormone free) sliced & served over Oregon blue cheese mashed potatoes with vegetable of the day	19
Pan-seared breast of duck (medium rare) sliced & served layered with red curry sauce, wilted greens & fried wonton served with brown rice pilaf and vegetable of the day	19
Chili-Lime rubbed beef tenderloin (hormone free) grilled to your preferred doneness served over au gratin potatoes with vegetable of the day	25

an 18% gratuity will be added to parties of 6 or more no separate checks please

* Raw egg products are used to make this dish

Lucid Martini	7
Pinnacle vodka iced and strained over Lucid Absinthe. Served up.	
Mister Fisher's Sazurac	8
Rye whiskey and a splash of simple syrup served up in a Lucid rimmed glass with a twist.	
Blood Orange Old Fashioned	8
New take on an old classic with Bulleit bourbon and a splash of blood orange juice.	
Pomegranate Black Pepper Margarita	8
Good gold tequila, triple sec, pomegranate, lime & orange juices. Muddled with lime and cracked black pepper. Served on the rocks with a cayenne-sugared rim.	
Apricot & Black Pepper Martini	8
Pinnacle vodka, apricot puree, fresh lime & cracked black pepper. Shaken and served up.	
French 57	8
A classic drink of Tanqueray Rangpur gin, fresh lime, a dash of sugar syrup. Topped with champagne. Served up or on the rocks.	
Mango Mojito	8
Dark rum, muddled with mango puree, mint, lime and confectioner's sugar. Served on the rocks.	
West Side Pear-adise	8
Clear Creek pear brandy, a splash of coconut rum, pear nectar and lime. Served up with a lime and cherry.	
Cabrera	9
Silver Petrone, Citronge, Chambord and topped with champagne	
Coffee Cocktails	8
Spanish, Irish, Mexican, Jamaican or Parisian	
Madagascar Cafe	9
Navan vanilla cognac, Tuaca, & Portland Roasting's Viennese coffee topped with whipped cream & a pinch of nutmeg	
Chocolate Martini	9
Pinnacle vodka, Godiva chocolate liqueur and a splash of Crème de Cacao. Served up in an elegantly decorated glass.	
Espresso Martini	8
Pinnacle Vanilla vodka, Kahlua, and espresso. Served up with fresh cream drizzled on top.	
Northwest hot butter rum	9
Dark rum, Tillamook vanilla bean ice cream, butter, cinnamon, nutmeg & brown sugar	

* Raw egg products are used to make this dish

an 18% gratuity will be added to parties of 6 or more
no separate checks please

sw 12th & jefferson st

503.227.8189

westcafepdx.com

to go orders available