

STARTERS

Bagel with cream cheese	3
Scones & coffee cake	2 & 3
Fresh fruit plate	7
Yogurt, granola & fresh berry parfait	7
Wild mushroom, spinach, chevre & caramelized onion tart	8
Corn & Dungeness crab fritters with mango mustard drizzle	9

BREAKFAST

Two poached eggs on a toasted English muffin with fresh crab meat, drizzled with roasted garlic and tarragon aioli served with our home fries	12
Grilled beef & eggs any style served with our home fries and toast	12
Build an omelet, served with our home fries & toast Choose any 3: wilted greens, tomato, cheese, scallion, mushroom, pepper, bacon or sausage (additional ingredients .50)	9
Skillet scramble, add any 3 of the above toppings to 3 scrambled eggs, served over our home fries with toast	9
Tofu scramble with garlic, onions, spinach, and tomatoes served over our home fries with toast	10
Two eggs any style over a grilled flour tortilla topped with seasoned black beans, homemade salsa, cheddar & pepper jack cheeses	10
Oatmeal pancakes with berry salad, candied hazelnuts & maple syrup	8
Lemon lavender cheese blintzes, 4 flavored cream cheese stuffed crepes topped with powdered sugar and fresh berries	9
3 basic waffles like Mom makes with butter and maple syrup	7
Classic French toast, made with sourdough and a hint of hazelnut liqueur	8
Two eggs any style with our home fries & toast Add bacon or sausage to any of the above toast choice of sourdough, whole wheat or English muffin	7 2

SOUPS & SALADS

Today's freshly prepared soups	3, 5
Our house salad of mixed greens with sesame ginger vinaigrette	6
Iceberg wedge with creamy Oregon blue cheese dressing and chopped tomatoes	7
Caesar,* traditional style with shaved pecorino cheese	9
Roasted beet salad of spinach with green apples, chevre and creamy peppercorn drizzle	9
Quesadilla salad, our quesadilla on the house salad	11
Add to the above 5 salads:	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
3 large basil grilled prawns	6
Fresh roasted turkey cobb salad, romaine, bacon, hard boiled egg, avocado, diced tomato & Oregon blue cheese & garlic buttermilk dressing	11
Granny Smith apple & grilled chicken salad* over a bed of romaine with a balsamic vinaigrette and spiced candied hazelnuts	11
Papaya & romaine salad with shrimp, sliced papaya and papaya seed dressing	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and jasmine rice salad made with marinated vegetables drizzled with dijonaise	12
Grilled romaine & large prawn salad with basil, garlic, sliced tomatoes & pecorino romano cheese	14

* 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

SANDWICHES, WRAPS & ENTREES

1/2 sandwich, cup of soup & house salad special, decided daily	ask
Tarragon egg salad with lettuce	6
Vegetable & tofu sandwich with roasted eggplant spread, red pepper & lettuce	7
Homemade chicken salad (hormone free) with lettuce, tomato & mayonnaise	8
B.L.A.T.T., bacon, lettuce, avocado spread, tomato and turkey with citrus aioli	8
<i>Choice of whole wheat or sourdough bread on the above 4</i>	
Our original grilled cheese sandwich with sliced tomatoes, Tillamook cheddar & pepper jack on sourdough	7
Grilled chicken Caesar wrap*	8
Grilled chicken breast, sliced on fococcia with bacon, emmentaler, spinach, tomato and dijonaise	8
Bourbon BBQ pulled pork served on 3 silver dollar rolls	9
Roasted turkey reuben stacked with coleslaw, Russian dressing & emmentaler, seared on the griddle	9
Grilled meatloaf sandwich with Tillamook cheddar, lettuce, tomato & mayo on fococcia	9
Grilled chicken breast and parma ham with avocado, roasted red pepper aioli and pepper jack cheese griddled on sourdough bread	10
Westcafe tuna melt, chunk light tuna salad served open face on sourdough with paprika, cheddar & fried onion au gratin topping	10
Balsamic roasted "portobello burger" on fococcia with avocado spread, caramelized onions & goat cheese	10
White fish taco, cumin lime seared fish with lettuce, tomato & tomatillo mayonnaise wrapped in a flour tortilla	10
Cajun shrimp salad wrap, in flour tortilla with shredded iceberg lettuce & diced tomato	10

Sandwiches are served with a whisper of our house salad or for \$2 more you may sub homemade potato salad or curried sweet potato wedges or Sun Chips

SIDES

Toast	1
Yogurt	2
One egg any style	2
Our home fries made with sweet potatoes & russets	2
Bacon or Sausage	2
Egg whites	2
Berry salad or fresh fruit	5

THE BASICS

Portland Roasters Vienna Blend Coffee / Decaf	2
Numi Teas	2
Numi High Mt. Black Iced Tea	2
Coke / Diet Coke / Sprite / Ginger Ale	2
Owalla Orange Juice	3, 6
Cranberry / Pineapple / Grapefruit / Tomato Juice	3, 6
Mimosa or Bloody Mary	7

Please ask your server for the full wine list

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SOUPS, LIGHTER FARE & SALADS

Today's freshly prepared soups	3, 5
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 vegetable skewer served over our sesame soba noodles	9
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
3 grilled basil marinated shrimp served over yellow curry chick peas	12
Napoleon of Dungeness crab, bay shrimp & remoulade with avocado & mango salsa	12
Our house salad of mixed greens with sesame ginger vinaigrette	6
Iceberg wedge with creamy Oregon blue cheese dressing and chopped tomatoes	7
Caesar,* traditional style with shaved pecorino cheese	9
Roasted beet salad of spinach with green apples, chevre and creamy peppercorn drizzle	9
Quesadilla salad, our quesadilla on the house salad	12
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3 large basil grilled prawns	6
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Papaya & romaine salad with shrimp, sliced papaya and papaya seed dressing	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and jasmine rice salad made with marinated vegetables drizzled with dijonaise	12
Grilled romaine & large prawn salad with basil, garlic, sliced tomatoes and pecorino romano cheese	14

..turn over for sandwiches & wraps

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sw 12th & jefferson st

503.227.8189

westcafedpx.com

to go orders available

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Grilled chicken breast, sliced on fococcia with bacon, emmenthaler, spinach, tomato and dijonaise	8
Bourbon BBQ pulled pork served on 3 silver dollar rolls	9
Roasted turkey reuben stacked with coleslaw, Russian dressing & emmenthaler, seared on the griddle	9
Grilled meatloaf sandwich with Tillamook cheddar, lettuce, tomato & mayonnaise on fococcia	9
Macaroni & Cheese, elbow macaroni tossed with a porter ale and cheddar cheese sauce topped with fried onions	9
Grilled chicken breast and parma ham with avocado, roasted red pepper aioli and pepper jack cheese grilled on sourdough bread	10
Westcafe tuna melt, chunk light tuna salad served open face on sourdough with paprika, cheddar & fried onion au gratin topping	10
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STARTERS

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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
<i>Add to the above 5 salads:</i>	
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Sliced grilled chicken breast	5
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3 large 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
Papaya & romaine salad with shrimp, sliced papaya and papaya seed dressing	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and jasmine rice salad made with marinated vegetables drizzled with dijonaise	12
Grilled romaine & large 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 vegetable skewers with bell peppers, mushrooms, cauliflower & broccoli over yellow curry chick peas with a side of jasmine rice salad	15
Macaroni & Cheese, elbow macaroni tossed with a porter ale and cheddar cheese sauce topped with fried onions served with a skewer of roasted vegetables	15
<i>Toppings are available for the above 2:</i>	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
3 large basil grilled prawns	6
Grilled meatloaf plate (hormone free beef) over mashed potatoes with homemade gravy and vegetable of the day	16
Japanese chicken (hormone free) crepes, Indonesian curry braised chicken wrapped in crepes and served with sesame soba noodles and vegetable of the day	18
Seared & sliced pork tenderloin tonnato served with marinated vegetable & jasmine rice salad and vegetable of the day	19
Coffee & red wine braised leg of lamb, over jasmine rice and vegetable pilaf served in a wilted spinach bowl with roasted carrot spears	19
Cracked black pepper grilled culotte steak (hormone free) sliced & served over Oregon blue cheese mashed potatoes with vegetable of the day	19
Cajun Marinated and grilled flank steak (hormone free) sliced and served over mashed potatoes with the vegetable of the day	20
4 large basil grilled prawns over creamy polenta with peas served with turmeric roasted tomatoes and the vegetable of the day	20

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OUR STANDARD TRIED AND TRUE – all 8 dollars

Blood Orange Old Fashioned

New take on an old classic with Bulleit bourbon and a splash of blood orange juice

Pomegranate Black Pepper Margarita

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

French 57

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

Dark rum, muddled with mango puree, mint, lime and confectioner's sugar served on the rocks

West Side Pear-adise

Clear Creek pear brandy, a splash of coconut rum, pear nectar and lime served up with a lime and cherry

LOCAL DISTILLERS CONCOCTIONS: all 9 dollars

Lucid Martini

Medoyeff vodka iced and strained over Lucid absinthe served up

Cucumber Aquavit Smash

Puree of cucumber, Krogstad Aquavit and a touch of lime

Krogstad Aquavit Grapefruit Mojito

Ruby grapefruit juice & mint muddled with Aquavit

Aviation Julep

A twist on the southern classic, fit for the NW summer

Seasonal Berry Lemonade

Muddled and mixed with Aviation

Chocolate Martini

Medoyeff vodka, Godiva chocolate liqueur and a splash of Crème de Cacao served up in an elegantly decorated glass

Espresso Martini

Medoyeff Vanilla vodka, Kahlua, and espresso served up with fresh cream drizzled on top



BAR SNACKS

Wasabi peas	2
Pecorino romano garlic toast	4
Sweet & spicy roasted hazelnuts	5
Oven roasted curry sweet potato wedges with cilantro yogurt dipping sauce	5
Meatloaf minis on silver dollar rolls with Tillamook cheddar	5
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
2 mini bourbon BBQ pulled pork sandwiches on silver dollar rolls	7
Wild mushroom, spinach & caramelized onion tart	8
Grilled lamb kebob, seasoned ground lamb and chicken skewered and grilled served over jasmine rice and vegetable pilaf with cilantro yogurt drizzle	8
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HAPPY HOUR: Everyday 4:30-7pm & 9pm-closing
Take \$1 off any of the above and beer & wine by the glass

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Chocolate Martini

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Espresso Martini

Medoyeff Vanilla vodka, Kahlua, and espresso served up with fresh cream drizzled on top



COFFEES & MORE

1 shot 2 shots

Espresso Drinks Served hot or cold

Espresso	2	2.50
A taste of our finest espresso in its purest form		
Cappuccino	3	3.50
Espresso with equal parts steamed and foamed milk		
Latte	3	3.50
Espresso with steamed milk and topped with a cap of foam		
Mocha Café	3.50	4
Espresso with steamed milk and rich, velvety chocolate, topped with sweet whipped cream		
Café Rico	4	4.50
Espresso with steamed half and half, for that rich creamy coffee experience		
Americano	2	2.50
Espresso with piping hot water		
I just want a cup of coffee	1.40	1.70
Our finest drip coffee served black with your choice of cream or sugar		

FLAVORS:

Vanilla, Caramel, Hazelnut, Almond, Raspberry, White Chocolate and Chocolate	add .50
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UN-COFFEE

Hot Chocolate	4
European style hot chocolate, rich & delicious, topped with whipped cream	
Dragon Fly Chai	3
Spicy black, rooibos and green tea with milk served hot or cold	
Steamed flavored milk	3
A sweet treat for the kid of any age topped with whipped cream	
Italian Soda	3
Flavored syrup, cream & soda water topped with whipped cream over ice	
Hot Tea	2
Choose from a variety of black, green and herbal teas	

EXTRAS:

Additional espresso shot, shot of syrup, whipped cream, soy or rice milk	add .50
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SWEETS

Cupcake plate, 3 assorted mini cupcakes simply served with a demi tasse of espresso	5
House made Belgian chocolate truffles* & assorted homemade cookie plate	6
Individual homemade fruit crisp du jour, served warm with fresh whipped cream	6
À la mode	7
Traditional vanilla crème brûlée with caramelized topping, served with fresh berry salad & a homemade cookie	7
Today's selected sorbet served "en rind" with a little cupcake & berry salad garnish	6
Traditional style chocolate layered cake made with Valrhona chocolate & a rich sour cream chocolate frosting served with a dollop of freshly whipped cream & berry salad	7
Petite olive oil cake sliced in half and filled with a dollop of mascarpone & fresh berry salad served with fresh whipped cream	8
À la mode	9
Warmed chocolate soufflé served with vanilla bean ice cream & fresh berry salad	8
Westcafe's banana split, layered with banana, puff pastry, vanilla ice cream, fresh berries, caramel and chocolate sauces	8

AFTER DINNER DRINKS & MORE

Glenmorangie Scotch Sampler, a sample of Lasanta (aged in a sherry barrel), Quinta Ruban (aged in a ruby port barrel) & Nectar D'Or (aged in a sautern barrel) accompanied by 3 house made Belgian chocolate truffles	12
Espresso Martini Pinnacle Vanilla vodka, Kahlua, and espresso. Served up with fresh cream drizzled on top	8
Chocolate Martini Pinnacle vodka, Godiva chocolate liqueur and a splash of Crème de Cacao. Served up in an elegantly decorated glass	9

	GLS	BTL
Marquis de Perlade, Brut, Alsace, France	7	28
Nicolas Feuillate, Brut, Champagne, France		45
Foss Marai Prosecco, 187 ml		8
	GLS	
Fonseca, Ruby Port, Oporto, Portugal	6	
Pedro Romero, Cream Sherry, Sherry, Spain	5	

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RED WINE

Here:

	GLS	BTL
Castle Rock 2007 Syrah – Columbia Valley, WA	6	24
14 Hands Merlot 2007 – Washington State	7	28
Elk Cove NV La Sirene Barbera – Columbia Valley, WA	7	28
Elk Cove 200? Pinot Noir – Gaston, Willamette Valley, OR	10	40
King’s Ridge 2008 Pinot Noir – Wilamette & Rogue Valley, OR	10	40

Organic, Bio Dynamic &/or Sustainably Grown:

	GLS	BTL
Cono Sur 2009 Pinot Noir – Colchugua, Chile	7	28
Bon Terra 2007 Zinfandel – Mendocino, CA	7	28

There:

	GLS	BTL
Zestos 2008 Tempranillo-Garnacha – Madrid, Spain	7	28
Dacu 2009 Tempranillo D.O. – Rabera del Guadiana, Spain	7	28
Lodovicus 2008 D.O. – Terra Alta, Spain 35 % Granacha, 30% tempranillo, 25% Syrah, 10% Cabernet	8	32
Nugan 2008 Shiraz McClaren – Vale, Australia	8	32
Santa Emma 2006 Cabernet-Merlot – Maipo Valley, Chile	8	32
Pascual Toso 2008 Malbec Mendoza – Argentina	8	32
Nine Stones 2009 “Hilltops” Shiraz McClaren – Vale, Australia	9	36
Liberty School 2007 Cabernet Sauvignon – Pasa Robles, CA	9	36

BEER

Stella Artois, Total Domination IPA or Widmer’s Hefeweizen	4
This weeks premium non-alcoholic beer	3

