

Z E U S

locally sourced new american cuisine

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mcmenamins.com

oven roasted delicata squash pomegranate, toasted walnut	9
charcuterie board chef's selection	11
cheese board chef's selection, accoutrements	11
pork belly apple butter, cider gastrique, parsley	12
cafe caesar* romaine, caesar dressing, croutons, grana padano, anchovy	9
cobb salad smoked chicken, little gem romaine, 8 minute egg, avocado, fresh pepper cream dressing	15
foraged green salad green miners lettuce, watercress, chick weed, french breakfast raddish, golden beets, honey viognier dressing	12
grilled broccolini preserved lemon, aleppo pepper	8
wood fired carrots radish green tahina, french breakfast radish	8
curried clams pork belly, coconut, galangal, lemon grass	15
fries black garlic aioli	5
adobo pork tacos pickled red onion, cilantro, cotija, tomato slaw	11
jerk chicken poutine sweet potato fries, cheese curd, mango, pineapple, cilantro	16
wood fired margherita pizza fresh mozzarella, fresh basil, roasted tomato sauce	12
wood fired pizza daily chef's special	12
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wood oven half chicken warm bread salad	22
root vegetable tagine grilled flatbread, labneh, za'atar	20
hangar steak frites* shallot thyme butter, demi glace	22
braised short ribs carrot puree, radicchio, fregola, panchetta, parsley salad	20
chef's seasonal grain bowl daily chef's special	15
zeus half pound burger nw grass fed beef patty*, garlic-dijon aioli, tillamook aged extra sharp white cheddar, butter lettuce, tomato jam, potato bun with fries ~add bacon 2~	16

*Items are cooked to order. Consuming raw or undercooked eggs & meats may increase your risk of food-borne illness

** Please inform our staff of any and all allergies as we will make all attempts to accommodate your needs. 2/18

beverages

wine by the glass

'15 domaine paul autard côtes-du-rhône contrôlée	10	'15 chateau sangouard-guyot chardonnay mâcon-bussièeres, burgundy, fr	11
'15 ayres perspective pinot noir ribbon ridge, or	12	'16 hess select sauvignon blanc north coast, ca	9
'14 edgefield black rabbit red or/wa	9.25	'15 edgefield white rabbit or/wa	9.25
'15 edgefield pinot noir or/wa	9.25	'16 edgefield chardonnay willamette valley, or	9.25
'14 edgefield cabernet sauvignon elephant mt. columbia valley, wa	11.5	'15 edgefield pinot gris or	9.25
'13 edgefield syrah chukar ridge vineyard, columbia valley, wa	11.5	'16 edgefield riesling willamette valley, or	8.5
'13 edgefield merlot dry hollow vineyard, columbia valley, wa	11.5	'14 edgefield blanc de noirs brut willamette valley, or	12
		nv crémant de bourgogne rosé chablis, fr	13

signature cocktails

flatiron rittenhouse rye whiskey, amaro meletti, luxardo maraschino, spiced cherry bitters	11	sweet inferno banhez joven mezcal, raw agave syrup, firewater bitters, pineapple	9
daily grind skipper dark rum, iced coffee, cocoa nib syrup, terminator stout-vanilla whip	10	rhum with a vieux barbancoourt 8yr rhum, zaya dark rum, benedictine, lustau amontillado sherry, angostura bitters	11
west side sour james oliver american whiskey, edgefield pear brandy, black rabbit red, lemon, egg white	11	café rose tito's vodka, pamplemousse rose liqueur, blackberry-ginger gastrique	9
upson downs hayman's old tom gin, lavender-honey liqueur, grenadine, lemon	10	desert blossom el jimador blanco tequila, aperol, lime, hibiscus soda	10

non-alcoholic

housemade sodas orange-vanilla, grapefruit-ginger hibiscus-lime	4.5	loose leaf tea jasmine, malty assam, rose petal black, rooibos, chamomile, cran-orange, jade cloud, earl grey, moroccan mint	3
soda/iced tea/lemonade	3.5	coffee/espresso/americano	3
shirley temple/roy rogers	4	cappuccino/latte	3.75
iced coffee	4.5	mocha/oregon chai	4.25