



Lazy Days

PDX BREWING ORE

BEVERAGES

Cocktails

Java the Hutt | \$13

Crater Lake hazelnut vodka, Bailey's, dark Creme de Cacao, chocolate syrup drizzle

Gin Rickey | \$10

Vivacity Gin, lime, simple syrup, soda water.

Strawberry Milk Punch | \$10

Vivacity rum, strawberry puree, coconut milk, strawberry sugar rim.

Enter The Dragon | \$10

Four Roses bourbon, amaretto, cherry blossom tea with pandan.

Mezcal Mule | \$10

Union Mezcal, simple syrup, Ancho Reyes, ginger beer, lime and tajin rim.

Old Fashioned | \$13

Burnside Oregon Oaked Rye, dark simple syrup, barrel-aged bitters, orange peel and cherry.

Paloma | \$10

El Jimador tequila, grapefruit, lime, simple syrup and salted rim.

Loosey Chartreusey | \$10

Vivacity gin, green chartreuse, Maraschino liqueur, lime juice and cherry.

*N/A Pomegranate Spritz | \$6

Non-alcoholic cocktail with pomegranate juice, lime juice, orange juice, simple syrup and cinnamon sugar rim.
Add your favorite liquor + \$4

Non-Alcoholic

Draft Soda | \$3

RC COLA, DIET RC COLA, 7UP, ROOT BEER, LEMONADE, CRANBERRY JUICE, CLUB SODA, GINGER BEER

Apple Juice | \$3

Iced Tea + Hot Tea | \$3

Wine

Red

Domaine Bois de Boursan Cuvee \$10

Medium bodied, smooth blend of Grenache, Syrah, and Merlot grapes.

Cora Montepulciano D'Abruzzo \$9

Big and bold. Notes of dark red fruit and chocolate, full of tannins.

White

Corcilla Cellars Sauvignon Blanc \$10

Women-owned, locally produced wines. Crisp and lively with fruity notes and a nice balanced finish.

Azahar Vinho Verde \$9

Bright and bold with notes of orange blossom and green fruits and a dry finish.

Rosé

Corcilla Cellars Rose \$10

Well balanced with fruity notes and floral undertones; a slightly sweeter mouth feel and finish.

Beer+Whiskey Pairing

ONE 10oz BEER + ONE SHOT | \$11

Draft Beer | 10oz

Choose [1] of our standard draft beers

*Excludes barrel aged options

Whiskey | 1.5oz

Choose [1] from the options below:

Burnside Bourbon

Burnside Rye

Four Roses Bourbon

Jameson Irish Whiskey

Old Forester Bourbon

Michter's Bourbon

Michter's Rye

Sandos

All sandos are served on a hoagie roll and accompanied by tortilla chips.
Add a Caesar Salad for \$4.5

The Cubano | \$13

12 hour slow roasted pulled pork, ham, pickled red onions, dijon mustard, pickles, brick cheese. So good!

Not Your Mama's Meatball Sub | \$16

Our in house meatballs in sandwich formation plus some! Meatballs, Mama Lil's, bacon, crazy sauce, brick cheese.

Curry Chicken Salad Sandwich | \$10.5

A perfect balance of chicken, pears, and onions with house made curry oil. Topped with kale.



LIQUOR

Bourbon

- Basil Hayden | \$9
- Blanton's | \$15
- Burnside Bourbon | \$9
- Eagle Rare | \$9
- Four Roses | \$7
- Michter's Bourbon | \$12
- Old Forester | \$7
- Weller Antique 107 | \$12
- Weller Special Reserve 90 | \$8

Rye Whiskey

- Burnside Rye | \$9
- Michter's Rye | \$12
- Rittenhouse Rye | \$7

Irish Whiskey

- Green Spot | \$18
- Jameson | \$8
- Redbreast 12yr | \$15

Scotch

- Glenfiddich 12yr | \$14
- Lagavulin 8 | \$15
- Laphroaig 10yr | \$14
- Macallan 12 Sherry Cask | \$20
- Oban 14 | \$20

Rum

- Smith And Cross | \$9
- Vivacity | \$8

Mezcal

- Del Maguey Vida | \$10
- Union Mezcal | \$9

Tequila

- Casamigos Anejo | \$13
- Casamigos Blanco | \$11
- Casamigos Reposado | \$13
- El Jimador Blanco | \$7
- Herradura Blanco | \$11
- Herradura Reposado | \$12

Others

- Tito's Vodka | \$7
- Vivacity Gin | \$8
- Aperol | \$7
- Campari | \$8
- Fernet | \$9

Happy Hour

Monday - Thursday

3pm-6pm



**\$2 off any Pint +
Pizza combo**

*Cannot be combined with other offers.

The Mälty Crüe

MUG CLUB

All Memberships Include:

- Specialty 20oz Mug to take home
- Exclusive pub use of 20oz Mugs filled at the price of a pint
- Exclusive member T-shirt
- 10% off food and merch for yourself as the Mälty Crüe member
- Mälty Crüe Mondays - Bring your crew and everyone enjoys 10% off
- Member-only events & quarterly packaged beer promotions
- Bragging Rights, obv

\$100
Annually

Scan to Sign Up!



Lazy Days

FOOD

Munchies

Spinach Artichoke Dip | \$11

Hot and garlicky, served with tortilla chips.

Buffalo Chicken Dip | \$15

Cream cheese based buffalo chicken dip, topped with green onions, bleu cheese crumbles and parmesan, served with pretzel bites.

Virginia's Pearls | \$12

Grandma's meatballs, crazy sauce, parmesan, fresh herbs.

Portland Pearls | \$14

Our classic meatball recipe - VEGAN AND GLUTEN FREE!

Made with Impossible meat, house crazy sauce and fresh herbs.

Mother of all Cheesy Bread | \$16

Garlic butter, brick cheese, smoked mozzarella, parmesan, fresh herbs, ranch and crazy sauce.

Chips & Dip | \$9

House made beer cheese with green chiles and Shiftie Lite lager. Served with tortilla chips.

Green Chile Beer Cheese Nachos | \$8 / \$15

Chicken, brick, beer cheese, green chilies, red onions and sour cream. Half or full size.

Big A** Pretzel | \$12

We mean it! Extra large pretzel with a side of beer cheese to dip. Yum.

Salads

ADD CHICKEN BREAST OR GARDEIN CHICK'N \$4 / \$6

Caesar Salad | \$7/\$12

Romaine, parmesan, garlicky croutons and caper parmesan caesar dressing*.

Kale-ing Me Softly | \$7.5 / \$14.5

Kale, gorgonzola, toasted pine nuts, pickled red onions, pear and black garlic vinaigrette.

Sweets

Brownie Sundae | \$10

Warm brownie topped with vanilla ice cream.

Beer Float | \$10

House-made vanilla ice cream, topped with any beer

Fresh Baked Chocolate

Chip Cookie | \$5

Detroit Style Pizza

6" or 8" SQUARE PIES

SUB VEGAN CASHEW MOZZ ON ANY PIE FOR \$2 / \$3

Cheese | \$11 / \$15

Brick cheese and crazy sauce.

OG | \$12 / \$17

Pepperoni, brick cheese and crazy sauce.

'Querque Derk | \$13.5 / \$21

Brick cheese, smoked mozzarella, green chiles, Italian sausage and crazy sauce.

Phillip the Black | \$13 / \$19

Brick cheese, pickled red onions, mushrooms, fresh basil, chèvre, crazy sauce and balsamic drizzle.

Lucky Cat | \$14.5 / \$21

Brick cheese, spinach, Italian sausage, bacon, garlic herb ricotta and parmesan.

The Forager | \$16.5 / \$23

Brick cheese, crimini and wild mushrooms, dried porcini, parmesan, scallion and truffle oil.

All of the Lights | \$15.5 / \$22

Brick cheese, pepperoni, Italian sausage, Mama's Lil's peppers, mushrooms, pitted olive mix and crazy sauce.

Shmokin' BBQ Chicken | \$15 / \$21

Brick cheese, BBQ chicken, BBQ sauce, red onion, bacon and pickled jalapeño.

Jimmy Presto | \$14 / \$20

Brick cheese, chicken, red onion, roasted garlic, Mama Lil's peppers and cashew pesto drizzle.

Brussel Hustle | \$16.5 / \$23

Brick cheese, roasted brussel sprouts, bacon, garlic herb ricotta, house made hot honey drizzle, parmesan cheese.

Build Your Own

Base Price | \$11 / \$15

Built with brick cheese and choice of sauce.
Sub Vegan cashew mozz for \$2 / \$3

Additional Cheeses | \$1.5 / \$2

Parmesan, smoked mozzarella and garlic herbed ricotta.

Sauces

Crazy sauce, ranch, extra virgin olive oil, cashew pesto and balsamic glaze.

Meats | \$2 / \$4

Pepperoni, bacon, Italian sausage, chicken breast, meatballs, Impossible meatballs and Gardein Chick'n

Veggies | \$1.5 / \$2

Artichoke hearts, fresh basil, green chiles, jalapeños, Mama Lil's peppers, mushrooms, roasted garlic, pitted olive mix, pineapple, pickled red onion, red onion and spinach.

A 20% gratuity will be applied to any party of 10 guests or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.