



# proof·reader

WHISKEY + CRAFT + KITCHEN

DINNER  
SERVED DAILY  
3-10 PM

## SOUP & SALAD

### DAILY SOUP 9

ASK YOUR SERVER FOR TODAY'S SOUP; ROSEMARY POTATO BREAD

### SALMON\* SALAD 18

FINGERLING POTATOES, WINTER GREENS, RADISH, FOCACCIA SHARDS, MUSTARD VINAIGRETTE

## BITES & SHAREABLES

### HOUSE CUT FRIES **V GF 8**

FRIED SHALLOTS & HERBS, GARLIC AIOLI

### CILANTRO GARLIC WINGS 13

### HOUSE FRIED & SPICED CHIPS **GF 7**

BACON CHEDDAR DIP

### BRUSSELS SPROUTS **VG GF 12**

FRIED WITH CHICKPEAS & CAULIFLOWER, DRESSED ARUGULA

### SEARED SCALLOPS 14

ANDOUILLE SAUSAGE, DELECATO SQUASH, CARROT HONEY PUREE, DRESSED WATERCRESS

### BEEF RIB-EYE BITES **GF 14**

PAINTED HILLS GRASS FED BEEF\*, ORE. MUSHROOMS

### NW CHEESES **V 15**

3 REGIONAL SAMPLES, PEPPER JAM

### BEEF SLIDERS 12

BACON JAM, WHITE CHEDDAR, DRESSED ARUGULA

### IMPOSSIBLE™ MAC N' CHEESE **VG 14**

HEY BABE CASHEW CHEESE

### WINTER HARVEST VEGETABLES **VG GF 9**

ROASTED WITH SEA SALT & CRISPY SAGE

### HOUSE SAUSAGE FLATBREAD 14

MUSHROOMS, PEPPERS, GOATS GOUDA CHEESE

### MOZZARELLA & TOMATO FLATBREAD **V 14**

THREE CHEESE & BASIL

### CHARCUTERIE PLATE 16

OLYMPIC PROVISIONS SALAMI, LA QUERCIA AMERICAN PROSCIUTTO, BLACKBERRY JAM, HOUSE PICKLED VEGETABLES, CROSTINI

### DUCK FAT CRISPY POTATOES 9

BLACK GARLIC AIOLI

### FRIED CHICKEN 12

PICKLE BRINED, POTATO PUREE, DRESSED GREENS, POMEGRANATE

### OREGON WHEAT BERRY SALAD **VG 11**

ROASTED SWEET POTATO, SHAVED FENNEL, FRISEE, ARUGULA, TRUFFLE LEMON VINAIGRETTE

### NORTHWEST SALAD **GF 11**

BABY GEM, ARUGULA, SWEET POTATO, SHAVED YELLOW BEET, GRANA PADANO CHEESE, ANCHOVY BASIL DRESSING, LEMON + **CHICKEN 5**

## DINNER ENTRÉES

### TABLE SMOKED LAMB OSSO BUCO 32

RYE WHISKEY BRINED & BRAISED, ANDERSON RANCH RYE FED LAMB, MISTY MOUNTAIN MUSHROOMS, ROASTED BUTTERNUT SQUASH, FENNEL, PAN SAUCE

### WILD CAUGHT NW SALMON\* **GF 32**

ROASTED YELLOW BEETS, FORAGED MUSHROOMS, FRIED BRUSSELS SPROUTS

### NW ELK BOLOGNESE 28

NICKY'S ROOSEVELT ELK SAUSAGE, PAPPARDELLE PASTA, GRANA PADANO CHEESE, GARLIC BREAD

### SEARED SCALLOP, PANCETTA & BLACK PEPPER LINGUINE 28

POACHED EGG, ENGLISH PEAS

### BOURBON NEW YORK STEAK 36

CASCADE FARMS DRY-AGED BEEF\*, FINGERLING POTATOES, ROASTED CAULIFLOWER, FENNEL, BOURBON BUTTER

### GRILLED RIB EYE STEAK **GF 36**

PAINTED HILLS RANCH GRASS-FED BEEF\*, POTATO PUREE, WINTER SQUASH, DEMI-GLACE

### FARMER'S RICE & LENTIL BOWL **VG GF 19**

BROWN RICE, LENTILS, KALE, MUSHROOM CAULIFLOWER, RADISH, PEPPER PUREE (+SKIRT STEAK\*, SALMON\*, OR SHRIMP +6)

### HIGH PROOF BURGER\* 19

BOURBON BBQ, AGED GOUDA, FRIED ONIONS, ARUGULA, BACON COFFEE JAM, RUSTIC PRETZEL BUN, FRIES

### ANGUS BACON CHEESE BURGER\* 18

MAKE IT IMPOSSIBLE™ **V**

TILLAMOOK CHEDDAR, LETTUCE, ONION, TOMATO, FRIES

### GRILLED CHICKEN BREAST RISOTTO **GF 26**

ROASTED BUTTERNUT & HERB RISOTTO, WILTED GREENS

## DESSERT

### APPLE BOURBON CAKE **V 8**

HOUSE MADE BROWN SUGAR BOURBON ICE CREAM

### CAST IRON COOKIE **V 9**

CHOCOLATE CHIP COOKIE, CHOCOLATE SAUCE, SERVED WITH TILLAMOOK VANILLA ICE CREAM

### CHOCOLATE CAKE **V GF 8**

FLOURLESS CHOCOLATE CAKE, BLACKBERRY COMPOTE

**GF** GLUTEN FREE **V** VEGETARIAN **VG** VEGAN IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES • ITEMS ARE NOT PREPARED IN A GLUTEN FREE KITCHEN ENVIRONMENT. ALL MENU ITEMS MARKED "GF" ARE WITH THE EXCEPTION THAT COOKING OR PREPARATION CANNOT BE GUARANTEED TO HAVE ZERO CROSS CONTAMINATION WITH GLUTEN. GLUTEN FREE BREAD AVAILABLE UPON REQUEST. • PARTIES OF 8 OR MORE WILL BE SUBJECT TO 18% GRATUITY • 12032019

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