

## N/A BEVERAGES

Coffee/Iced Coffee 2.00  
Iced Tea 2.00  
Diet RC 1.75  
Bridge City Cola \*cane sugar 1.75  
Bridge City Lemon-lime \*cane sugar 1.75  
Bridge City Ginger Ale \*cane sugar 1.75  
Cock'n Bull Ginger Beer 3.00  
Orange Juice 3.00  
Lemonade \*cane sugar 2.00  
[Flavored Lemonades add 1.00]  
Strawberry  
Peach  
Guava  
Blueberry Pineapple

We would like to thank our local vendors for helping us provide you with great Pacific Northwest ingredients

Alexis Foods	Portland Beverage
Aloha Fresh Juice	Portland Ketchup
Artic Refrigeration	Portland French Bakery
Atlas Cider	Running Man Dist.
Bridge City Soda	SP Provisions
Classic Foods	Sage Linen
Columbia/Youngs Dist.	Southern Glazers
Corfini Gourmet	Swift Cider
Eco Electric	Sysco Foods
Evasion Brewing GF Beer	Tigard Liquor
Fressen Artisan Bakery	Water Avenue Coffee
Gatto & Sons Produce	WildCraft Cider
Gorge Draft Services	Willamette Valley Vineyards
Grand Central Baking	
Nicky's USA Fine Meats	And many other
Maletis Dist.	breweries and distributors
Pacific Seafood Co.	that help us fill our 18 tap
Point Blank Dist.	handles and your bellies !!!

**The Eastburn** has been providing a welcoming and fun atmosphere for our friends and neighbors since 2008. We craft our food from scratch to pair with the wonderful craft beer we have in the northwest and the inventive cocktails our bartenders stir up.

Your satisfaction is our success, so we appreciate the opportunity to fix anything not to your liking. Please tell us what you enjoyed so we can do more of it!

We are always planning some fun new event or party and would love to host yours!

### DAILY EVENTS

#### Monday:

Portland's Best Standup Comedy in the Tap Room with Barbara Holm at 8pm Free!

#### Tuesday:

1/2 Price Pint All Day All Night

#### Wednesday:

Tap Room Open Mic and \$2 Off All Premium Whiskey

#### Thursday:

Shanrock Pub Trivia in the Tap Room at 8pm and \$9 House Select Manhattans

#### Friday:

DJ Tunes to Savor at 10pm and \$2 Off House Old Fashioneds

#### Saturday:

DJ Tunes to Savor at 10pm and \$7 Bulleit or Ketel One Mules 5pm to midnight

#### Sunday:

Eggcorn Pub & Play in the tap room at 5pm \$12 Burger and a Pint 5pm to midnight

### We sell gift certificates!

*Please let your server know if you would like to purchase one in any amount.*



## RECESS HAPPY HOUR

3pm to 5pm Everyday

\$2 off Appetizers & Handhelds

\$1 off Salads & Entrees

[happy hour discount not available for take out]

WEEKDAY BRUNCH 11AM TO 3PM  
WEEKEND BOB ROSS BRUNCH 10AM TO 3PM  
RECESS HAPPY HOUR DAILY 3PM TO 5PM  
DINNER NIGHTLY 5PM TO 10PM  
LATE NIGHT MENU 10PM TO CLOSE DAILY  
503-236-2876

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## BAR SNACKS

[price not discounted for recess happy hour]

**EMPANADA SPICED FRIED PEANUTS**  
5.00 [GF] [V] [VE] [DF]

**HOUSE DEVILED EGGS** 3 halves deviled with fresh horseradish & gherkin pickle relish 5.00 [GF] [DF]

**PICKLE PLATE** mix of house-pickled seasonal vegetables 6.00 [GF] [V] [VE] [DF]

**WARM OLIVE MIX** marinated with citrus peel, rosemary & garlic 6.00 [GF] [V] [VE]

**SOFT PRETZELS** fresh from Fressen Artisan Bakery served with our four cheese cream sauce 7.00 [V]

## SHARE

[\$2.00 discount for recess happy hour]

**TRINITY FRIES** hand cut russet and sweet potatoes, crispy fried leeks, and roasted tomato aioli\* 8.00 [GF] [V]

**FRIED BRUSSELS SPROUTS** crispy brussels with sweet lemon aioli 8.00 [V]

**ROASTED CAULIFLOWER STEAK** pan-roasted cauliflower with Buffalo Romesco sauce and melted blue cheese 8.50 [V] [GF]

**GOAT CHEESE AND KALE DIP** red bell pepper, red onion, and lacinato kale, served with focaccia bread 9.00 [V]

**ROAST BEETS** roasted red and gold beets, champagne vinaigrette, goat cheese, candied pecans, and micro greens 9.50 [V] [GF]

**CALAMARI**\* seasoned with rice flour, mexican paprika & turmeric then fried and topped with peppadews, cilantro and pasilla pepper aioli \* 12.00 [GF]

**CRAB CAKES** jalapeno, red pepper and red onion crab cakes with apple-brussel sprout slaw 13.50

## BOARDS

[\$2.00 discount for recess happy hour]

**CHEESEMONGER'S** for 2 Chef Steve's selection of 3 cheeses with fruit, almonds & warm crusty baguette 14.00 [V]

**HUNTER'S** for 2 Chef Steve's selection of cured meats & pate' with mustard, house-pickles & warm crusty baguette 16.00

## HANDHELDS

[\$2.00 discount for recess happy hour]

Served with Hand Cut Fries  
Sub Salad or Soup or Fruit for 1.00  
Upgrade to Trinity Fries for 2.50  
Gluten Free Buns Available for 1.00

**SMOKED BEET "REUBEN"** house smoked red beets layered on grilled rye with swiss cheese, sauerkraut, & house dressing 12.00

**THE EASTBURN DIP** thin sliced roast beef with horseradish aioli\*, caramelized onions & melted swiss on a toasted french roll & served with red wine au jus 14.00

**AHI TUNA MELT** house-roasted Ahi tuna mixed with capers and gherkin pickles with Tillamook white cheddar on dark rye 13.00

**UBER SANDWICH** house smoked pork tenderloin shaved & stacked on a potato pancake with scallion sour cream, caramelized onions, and bourbon-apple chutney on a toasted potato bun 15.00

**BRISKET SANDWICH** house smoked brisket, caramelized onions, provolone, and watermelon BBQ sauce on a toasted potato bun 15.00

**CLASSIC BURGER** half-pound of northwest grass fed beef\* cooked to order with butter leaf lettuce, roma tomatoes, red onion, and house made rosemary garlic aioli\* on a toasted potato bun 13.00

**BACON CHEESE BURGER** half-pound of northwest grass fed beef\* cooked to order with aged Oregon cheddar, smokehouse bacon, butter leaf lettuce, roma tomatoes, red onion, and house made rosemary garlic aioli\* on a toasted potato bun 15.00

**HOUSE VEGGIE BURGER** freekeh ancient grain, beet and kale veggie patty with tomatoes, red onion, butter lettuce, and roasted tomato aioli\* on a toasted potato bun 14.00 [V]

### Seasonal Burger Special

**Shoulda Woulda Gouda** half-pound of northwest grass fed beef\* cooked to order with smoked gouda, bacon, tobacco onions, pickled tomato, butter leaf lettuce and mustard aioli\* on a toasted potato bun 16.00

## SOUPS & SALADS

[\$1.00 discount for recess happy hour]

**HOMEMADE SOUP**  
Created Daily. Ask your server for today's selection.  
cup 4.00 / bowl 7.00

**ADD TO ANY SALAD**  
[chicken 4, steak 6, ahi 6, steelhead 6]

**HOUSE SALAD** leafy greens with peas and cherry tomatoes tossed in a house made sherry vinaigrette topped with shaved parmesan  
small 4.50 / large 8.00 [GF] [V] [VE]

**CAESAR SALAD** gem lettuces tossed with our house-made caesar dressing, house-made croutons and shaved parmesan  
small 6.00/ large 11.00 [GF option available]

**BACON AND EGG SALAD** frisee lettuce wilted in our warmed bacon vinaigrette, tossed with roasted hazelnuts and topped with a sunny-side-up egg 12.00 [GF]

**FRIED CHICKEN SALAD** buttermilk-brined chicken breast breaded in spicy panko with an iceberg wedge salad with red onion, cherry tomatoes, house bacon bits and our tarragon dill ranch dressing 13.00

**AHI TUNA NICOISE SALAD** seared ahi tuna with leafy greens, baby potatoes, trimmed beans, cherry tomatoes, shaved radish, and peas tossed in our house made light anchovy vinaigrette with a hard-boiled egg 16.00 [GF] [DF]

**STEAK SALAD** 5oz grass-fed northwest teres major steak with leafy greens tossed in our house gorgonzola dressing topped with apple matchsticks, roasted hazelnuts and balsamic glaze 16.00 [GF]

**BUY THE KITCHEN A ROUND OF BEER**  
13.00

[yes they really get a round of beer]

\*Hamburgers, steaks and eggs are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or aioli may increase your risk of foodborne illness.

[GF] Gluten Free = wheat free preparation. We do not have a gluten free dedicated kitchen

[V] Vegetarian [VE] Vegan [DF] Dairy Free

## PLATES

[\$1.00 discount for recess happy hour]

**CRAB MAC N CHEESE** fresh made spirelli pasta with jalapeno, onion, red pepper, and crab with four cheese cream sauce and bread crumbs 16.50

**HOUSE SMOKED BONE-IN PORK CHOP** placed over arugula, gouda cheese and mustard seed risotto & topped with fresh shaved horseradish 17.00 [GF]

**ELK MEATLOAF** garlic and gorgonzola mash potatoes, asparagus spears, and a cranberry demi 17.00

**PAN-ROASTED HALF- CHICKEN** boneless half chicken with a marsala crimini mushroom demi glace served with broccolini 18.00 [GF]

**COLUMBIA RIVER STEELHEAD** pan-roasted steelhead glazed with our house made watermelon BBQ sauce served over a sweet corn, gold potato, and fava bean creamed succotash 18.00

**EGGPLANT LASAGNA** eggplant, zucchini, poblano pepper, red onion, provolone, roma tomatoes, garlic marinara, topped with a heavy cream mornay sauce 14.00 [V] [GF option available]

## SIDE OPTIONS

[price not discounted for recess happy hour]

**GORGONZOLA MASH POTATOES** 4.00 [GF] [V]

**SEASONAL VEGETABLES** 4.00 [GF] [V] [VE]

**SWEET CORN, GOLD POTATO, AND FAVA BEAN SUCCOTASH** 5.00 [GF] [V]

**ARUGULA, GOUDA, AND MUSTARD SEED RISOTTO** 6.00 [GF] [V]

**FREEKEH ANCIENT GRAIN SIMPLY PREPARED** 6.00 [V] [VE]

## HOUSE MADE DESSERTS

[price not discounted for recess happy hour]

PLEASE ASK YOUR SERVER FOR SELECTIONS 7.00

## N/A BEVERAGES

On back side

# DINNER