

## N/A BEVERAGES

Coffee/Iced Coffee [Water Avenue] 2.50  
 Organic Iced Tea 2.00  
 Diet RC 2.00  
 Bridge City Cola \*cane sugar 2.00  
 Bridge City Lemon-lime \*cane sugar 2.00  
 Bridge City Ginger Ale \*cane sugar 2.00  
 Cock'n Bull Ginger Beer 3.00  
 Orange Juice 3.00  
 Lemonade \*cane sugar 2.00  
 [Flavored Lemonades add 1.00]  
 \* Strawberry  
 \* Prickly Pear  
 \* Guava  
 \* Kiwi  
 \* Blood Orange  
 N.A. Beer Clausthaler 6.00

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 vendors,
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 Pints, All Day All Night

**Wednesday:**  
 Tap Room Open Mic sign ups start at 6:30pm  
 \$2 Off All Premium Whiskey

**Thursday:**  
 Shanrock Pub Trivia in the Tap Room at 7pm and \$7 Flavored Margaritas (Blood Orange, Guava, Kiwi, Prickly Pear)

**Friday:**  
 \$2 Off House Old Fashions

**Saturday:**  
 \$7 Bulleit or Ketel One Mules 5pm to midnight

**Sunday:**  
 Tap Room opens @ 4pm  
 Shanrock Triviology @ 5pm  
 Sin Night @ 5pm to close  
 \$12 Classic Burger & Pint from 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]  
 Happy Hour Drinks Available

WEEKDAY BRUNCH 10AM TO 3PM  
 WEEKEND BOB ROSS BRUNCH 9AM TO 3PM  
 RECESS HAPPY HOUR DAILY 3PM TO 5PM  
 DINNER NIGHTLY 3PM TO 10PM  
 LATE NIGHT MENU 10PM TO CLOSE DAILY  
 503-236-2876

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# DINNER

## SNACKS

[\$1.00 discount for recess happy hour 3-5:00pm]

**SMOKED PINK PEPPERCORN DEVILED EGGS**  
3 halves deviled with smoked paprika, fresh horseradish & capers 5.00 [GF] [DF]

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

**SOFT PRETZELS** fresh from Fressen Artisan Bakery served with our four cheese cream sauce 8.00 [V]

**GRILLED CHEESE STACK** Grand Central sourdough with Tillamook white cheddar, german gouda, tomato & bacon 7.00

**3 CHICKEN TENDERS YOUR WAY** in our house made strawberry habanero or bourbon BBQ or dry served with ranch 7.00

## SHARE PLATES

[\$3.00 discount for recess happy hour 3-5:00pm]

**THE PLOUGHMAN MEAT & CHEESE** for 2 triple cream brie & drunken goat cheese with speck prosciutto & house made port currant chicken liver pate' (meat & cheese subject to chef's fancy) served with sliced apples, coarse ground mustard, house pickled vegetable, fig jam & warm baguettes 16.00

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

**FRIED ARTICHOKE HEARTS** seasoned with rice flour then fried crispy, served with garlic aioli\* 10.00 [GF] [V] [VE option available]

**GOAT CHEESE AND KALE DIP** red bell pepper, red onion & kale, served with focaccia bread 10.00 [V]

**CALAMARI\*** seasoned with rice flour, mexican paprika & turmeric topped with peppadews, cilantro & pasilla pepper aioli\*, on a bed of arugula 12.50 [GF]

**CRAB CAKES** jalapeno, red pepper, red onion crab cakes with apple napa cabbage slaw 14.00

[GF] Gluten Free = wheat free preparation. We do not have a gluten free dedicated kitchen  
[V] Vegetarian [VE] Vegan [DF] Dairy Free

\*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.

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

## HANDHELDS

[\$2.00 discount for recess happy hour 3-5:00pm]

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 2.00

**THE ELECTRICIAN'S BLT** 6 thick cut smokehouse bacon on Grand Central sourdough with Tillamook white cheddar, house made horseradish aioli\*, roma tomatoes & butter leaf lettuce 14.00

**ROASTED VEGETABLE DIP** an assortment of oven roasted seasonal vegetables including garlic, peppers, onions with rosemary aioli\* & melted swiss on a toasted french roll served with red wine vegetable stock 14.00 [V]

**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 15.00

**AHI TUNA MELT** house roasted ahi tuna mixed with capers & Tillamook white cheddar on dark rye 14.00

**UBER SANDWICH** house smoked pork tenderloin shaved & stacked on a potato pancake with scallion sour cream, caramelized onions, & bourbon-apple chutney on a toasted potato bun 15.50

**BRISKET SANDWICH** house smoked brisket, caramelized onions, provolone & bourbon BBQ sauce on a toasted potato bun 15.50

**CLASSIC BURGER** half-pound of northwest grass fed beef\* cooked to order with butter leaf lettuce, roma tomatoes, red onion, & house made rosemary garlic aioli\* on a toasted potato bun 14.00

**BACON CHEESE BURGER** half-pound of northwest grass fed beef\* cooked to order with aged Tillamook white cheddar, thick cut smokehouse bacon, butter leaf lettuce, roma tomatoes, red onion, & house made rosemary garlic aioli\* on a toasted potato bun 16.00

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

### Seasonal Burger Special

**OLIVE YOU BURGER** 6oz Australian grass fed lamb\* cooked to order topped with mixed olive sundried tomato tapenade, crumbled feta, butter leaf lettuce, roma tomatoes, sliced red onion & house made rosemary garlic aioli\* on a toasted potato bun 16.00

## SOUPS & SALADS

[\$2.00 discount for recess happy hour 3-5:00pm]

**HOMEMADE SOUP** cup 4.00/ bowl 8.00  
Ask your server for today's selection.

**ADD TO ANY SALAD**  
[bacon 3, grilled chicken 4,  
fried chicken 4, shrimp skewer 5, steak 6,  
seared ahi 6, wild sockeye salmon 7]

**HOUSE SALAD** leafy greens with peas, cherry tomatoes, sliced radish, carrots & house-made croutons tossed in a house made sherry vinaigrette 9.00 [V] [VE][GF option available]

**CAESAR SALAD** baby romaine tossed with our house made caesar dressing, house made croutons & shaved parmesan 12.00 [GF option available]

**FRIED CHICKEN SALAD** buttermilk-brined chicken breast breaded in Sriracha spiced panko with iceberg wedges topped with red onion, cherry tomatoes, house bacon bits & our tarragon dill ranch dressing 14.00

**GRILLED SHRIMP SPRING CHOP SALAD** garlic grilled shrimp with leafy greens, baby romaine, green beans, cherry tomatoes, shaved radish, peas & parmesan tossed in our house made green goddess dressing 16.00 [GF]

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

## SIDE OPTIONS

[price not discounted for recess happy hour]

**SAUTEED SEASONAL VEGETABLES**  
5.00 [GF] [V] [VE] [DF]

**GARLIC ROASTED ASPARAGUS** 6.00 [GF] [V] [VE] [DF]

**RISOTTO W/WILD MUSHROOM, PARSLEY, PINK PEPPERCORN & WHITE WINE** 6.00 [GF] [V]

**SCALLION LEMON COUSCOUS** 5.00 [V] [VE] [DF]

**GORGONZOLA MASHED POTATOES**  
5.00 [GF] [V]

**HOUSE CUT FRIES** 5.00 [GF] [V] [VE] [DF]

## ENTREES

[\$1.00 discount for recess happy hour 3-5:00pm]

Add a Small House or Small Caesar Salad to any Entree 5.00

**ROASTED SUMMER VEGETABLES, WILD MUSHROOM & AGED TILLAMOOK WHITE CHEDDAR TURNOVER** wrapped in a phyllo shell topped with balsamic reduction & served on top of our house salad 14.00 [V]

**GREEK CHICKEN** 2 boneless 4oz chicken breast seasoned with oregano & garlic baked with a sundried tomato, kalamata olive tapenade & herbed dry feta served with orzo, kale, grape tomatoes, shallots & lemon oregano chicken stock 17.00

**HOUSE SMOKED & GRILLED CENTER CUT PORK LOIN** placed over wild mushroom, parsley, pink peppercorn & white wine risotto topped with fresh shaved horseradish 18.00 [GF]

**EASTBURN ELK SHEPHERD'S PIE** seasoned ground elk on a bed of sauteed fennel, carrots, red onion & english peas then topped with rosettes of duchess potatoes 18.00

**NY STEAK AU POIVRE** 10oz NY steak dressed in a green peppercorn sauce served with gorgonzola mashed potatoes & seasonal vegetables 22.00

**SHRIMP MOUSSELINE STUFFED SOLE** filets of sole wrapped around our house made shrimp mousseline on a bed of roasted zucchini rings with a light butter caper sauce 17.00

**WILD ALASKAN SOCKEYE SALMON** pan-roasted wild Alaskan salmon with roasted garlic asparagus & scallion lemon couscous 20.00 [GF][DF]

**EASTBURN MAC N CHEESE** fresh made spirelli pasta sautéed with jalapeno, shallots, red pepper in our four cheese cream sauce topped with bread crumbs 13.00 [V]

**CREATE YOUR OWN MAC BY ADDING**  
[bacon 3, grilled chicken 4,  
fried chicken 4, shrimp skewer 5, steak 6,  
seared ahi 6, wild sockeye salmon 7]

## HOUSE MADE DESSERTS

[price not discounted for recess happy hour]

PLEASE ASK YOUR SERVER FOR SELECTIONS 7.00