PEREZ KITCHEN & BAR
LUNCH MENU

BREAKFAST
Available Friday & Saturday Until 2pm

Sweet Potato & Spinach Breakfast Burrito · $16
Scrambled eggs, sweet potatoes, baby kale, fried onions & cheese
Add bacon or chicken chorizo for $3

Biscuit & Mushroom Gravy · $13
Add 2 eggs your way +$6

Tony Bourdain Breakfast Sandwich · $15
Mortadella Italian sausage, Gruyère cheese, fried egg, tomato, maple dijon & miso aioli on a brioche bun

(2) Gluten Free Pancakes · $12
With berries or lemon curd & whipped cream

Breakfast Tacos · $14
(2) Chicken chorizo tacos with Colby Jack cheese & a fried egg - topped with pico de gallo

Italian Breakfast Sandwich · $15
Fried egg, capicola, bacon, mozzarella cheese, harissa, kale & onion on a house made biscuit

APPETIZERS

Salsa Macha Shrimp · $15
Pea & teff pesto, blackened fingerling potatoes & balsamic corn XO

Chicken Wings · $12
(5) wings tossed in your choice of candied lemon & peppercorn sauce or Szechwan glaze

Carnitas Fries · $14
Crispy seasoned fries topped with carnitas, béchamel & pico de gallo

Crostini & Three · $12
Thin cut day-old loaf slices served with 3-pepper harissa, honey chèvre cheese & pine nut relish

Roasted Brussels Sprouts · $14
with roasted sweet potatoes, pepitas & balsamic corn XO

Chips & Hummus · $9
House made salt & vinegar chips with sweet potato hummus

SANDWICHES
Served on house made bread with a side of house made potato chips.

Fries $2 · Side Salad $2 · Side Caesar $3 · Soup $4
· Gluten Free Bread $2 ·

The Veggie $17
Sweet potato miso hummus, kale, tomato, onion, carrot, olive tapenade, avocado, lemon peppercorn glaze & mozzarella cheese with 12-spice blend on a house white roll

Spicy Chicken Harissa..... $19
Tender pulled chicken, 3-pepper harissa, white cheddar cheese, shredded lettuce, pickled jalapeños, onion, tomato, tahini vinaigrette & lemon peppercorn glaze on a house white roll

Triple Ham Havoc..... $19
Three different types of ham, honey chèvre cheese, tomato, fried onions, pine nut relish & spicy brown mustard on a house wheat roll

Peppercorn Chicken Caesar Wrap..... $17
Peppercorn seasoned pulled chicken, miso marinated cherry tomatoes, romaine lettuce, house made caesar dressing & parmesan cheese crisps

Perez Club..... $20
Sliced turkey, ham, bacon, white cheddar cheese, avocado, shredded lettuce, tomato, lemon aioli & relish on a house wheat roll

Vegetarian Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. OUR MENU ITEMS MAY CONTAIN COMMON ALLERGENS. WHILE WE TAKE PRECAUTIONS TO PREVENT CROSS CONTAMINATION, OUR PREPARATION AREAS ARE NOT ENTIRELY ALLERGEN-FREE.

Parties of 8 or more include a 20% gratuity

PIZZA

All pizzas 13"
Gluten free crust +$2

Iris $17

House made vodka sauce, mozzarella, Provalone, ricotta & parmesan cheese

Isabela $22

House made vodka sauce, classic pepperoni, & carnitas

Elijah $20

3 cheese béchamel, mozzarella, pulled chicken, onions, pickled asparagus with lemon peppercorn glaze

Corianna $20

Parmesan crema, feta, gruyere, kale, cherry tomatos, pickled fennel & pine nut relish

Kieren $20

Parmesan cremé, three cheeses, mushroom medley, sliced fingerling potatoes & asparagus with balsamic corn XO

Solomon $22

3 cheese béchamel, mozzarella, capicola, sweet potato, pickled jalapeños topped with crispy house potato chips

Sandra $22

House made vodka sauce, Italian sausage, 3-cheese, white onion with hot honey drizzle

SALADS

Roasted Cauliflower & Lentil $17

Spring mix, roasted cauliflower, lentils, roasted sweet potato, parsnip potato puree, broccoli sprouts, & pickled garbanzo beans with golden raisin & caper vinaigrette

Earth's Offerings $19

Spring mix, fried teff (an ancient grain similar to polenta), egg salad, sweet potato hummus, jicama, heirloom tomatoes, & feta with tarragon vinaigrette

Chicken & Kale $19

Grilled chicken, kale, almond raisin crunch, broccoli sprouts, jicama, blueberries, onions, & pine nut relish tossed with tahini vinaigrette

Caesar $16

Chopped romaine, pecorino & paremsan cheese, breadcrumbs, & house made Caesar dressing

House Salad .....sm $8 · lrg $14

Spring mix, marinated cherry tomatoes, carrot, jicama with choice of dressing

House made dressings:

Golden Raisin & Caper Vinaigrette · Balsamic Vinaigrette
Ranch · Caesar · Blue Cheese · Maple Dijon
Tahini Vinaigrette · Tarragon Vinaigrette

Add Ons:

Chicken $8 · Shrimp $12 · Steak $13 · Avocado $3 · Teff $5

Smashburger & Seasoned Fries.....$16

4 oz Oregon beef patty smashed with spicy mustard and white onions, topped with white cheddar, pickles, fried onions, & burger sauce

Cheeseburger & Seasoned Fries.....$19

7 oz Oregon beef patty, white cheddar cheese, lettuce, tomato, onion, pickles, & burger sauce

Kimchi Smashburger & Seasoned Fries.....$18

4 oz Oregon beef patty smashed, white cheddar, house-made kimchi, shredded lettuce, onion, candied jalapeños & miso aioli on brioche

Side Upgrades: Side Salad $2 · Side Caesar $3 · Soup $4

Add On: Bacon $3 · Fried Egg $3 · Avocado $3 · Gluten Free Bread $2 · Impossible Patty $2

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PEREZ KITCHEN & BAR
DINNER MENU

APPETIZERS

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Pea & teff pesto, blackened fingerling potatoes & balsamic corn XO

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Chips & Hummus · $9
House made salt & vinegar chips with sweet potato hummus

PLATES

Grilled Swordfish $27
Seasoned grilled swordfish with blackened fingerling potatoes, parsnip puree, sumac crème fraîche & almond raisin crunch

Steak and Frites $28
9 oz grilled flank steak with blackened fingerling potatoes, grilled asparagus served with house steak sauce & salted scallion oil

Beef Tartare..... $28
Raw minced Oregon beef with egg yolk, miso, mustard, harissa, charred scallion oil next to boiled eggs, crostini & salt & vinegar chips

Mole Pork Chop..... $25
10 oz Oregon pork chop, house made 6 year mole, pico de gallo & parmesan crisp over seared orzo mac-n-cheese

Grilled Salsa Macha Chicken $22
9 oz grilled chicken breast & salsa macha served with white beans & kale sautéed in white wine, shallots & garlic

Fry Bread Tacos..... $21
Aunt Shari's classic fry bread with adobo pork, pecorino cheese, jicama, pico de gallo, cilantro, lime & house hot sauce

Teff Cakes $21
Seasoned fried Teff cakes (Ancient grain similar to polenta), grilled asparagus, house marinated cherry tomatoes, pickled fennel, pea teff pesto & almond raisin crunch

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4 oz Oregon beef patty smashed with spicy mustard and white onions, topped with white cheddar, pickles, fried onions, & burger sauce

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7 oz Oregon beef patty, white cheddar cheese, lettuce, tomato, onion, pickles, & burger sauce

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4 oz Oregon beef patty smashed, white cheddar, house-made kimchi, shredded lettuce, onion, candied jalapeños & miso aioli on brioche

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Perez Kitchen & Bar

Cocktails

Signature

Perez Espresso Martini — $14.00
vodka · Kahlúa · cold brew · lavender
burnt sugar · orange
rich & velvety · citrus twist

Coconut Margarita — $13.00
tequila · smoked agave · lime · coconut
cool & creamy · vacation in a glass

Matcha Gin Sour — $13.00
gin · matcha · lemon · basil
aquafaba
bright & earthy · silky finish

Basil Paloma — $12.00
tequila · grapefruit · lime · basil
fresh & floral · herby finish

The Golden Mule — $12.00
vodka · lime · smoked agave · mint
ginger beer
bright & zesty · earthy sweetness

Spiked Basil Lemonade — $12.00
House basil lemonade · your choice of
gin · vodka · bourbon
nostalgia with a kick

Bloody Mary — $14.00
vodka · house bloody mix · citrus · spice
savory · just the right spice

Mimosas — $10 each
- Classic Orange
- Cranberry
- Hibiscus Pineapple

Seasonal

Rotating Slushie Cocktail — $14.00
ask your server for today's selection
here for a good time - not a long time

Lavender Dayez — $12.00
vodka · lavender · house lemonade
sweet & floral · easy summer sipping

Mint & Mariposa — $13.00
butterfly pea gin · tequila · cucumber
mint · lime · honey · bubbles
crisp & refreshing · patio showstopper

Bonnie Rye — $15.00
rye · brandy · apple · rum
drambuie · lemon · orgeat
rich & complex · layered finish

Limoncello Spritz — $13.00
limoncello · Aperol · pomegranate
orange · bubbles
bright & bubbly · summer in Tuscany

Citrus Rose Sour — $14.00
gin · grapefruit · rosemary
lemon · bitters · egg white
botanical with citrus · perfectly balanced

Crafted Zero-Proof Cocktails — $9 each

Basil Paloma
grapefruit · lime · basil

The Golden Mule
ginger · lime · smoked agave · mint

Matcha Sour
matcha · lemon · basil · aquafaba

Hibiscus Pineapple Fizz
hibiscus · pineapple · lime · bubbles

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

YUTORI

A little breathing room.

A moment to pause, unwind, and feel the balance.

Wine

Red

Dominio IV Tempranillo Blend

Coventina Pinot Noir '17

RoxyAnn Honor Barn Red

Quady North La Battalla

OZV Lodi Zin, Cab Sauv Blend

Broletto Lambrosco Sparkling Red

White

Sean Minor Chardonnay

Old Soul Chardonnay

La Playa Viognier

La Playa Sauvignon Blanc

Agathodaemon Malbec Rosé

Anne Amie Pino Gris

Berger Grüner

Beer

Draft · Rotating Selections

cider · stout · lager · seasonal IPA · Boneyard IPA

Bottles + Cans

Modelo · Guinness · Pabst · Coors Light

Non-Alcoholic:

Athletica · Deschutes

Soda · $3

Coke · Coke Zero · Sprite

Orange Fanta · Dr. Pepper · Ginger Ale

Iced Tea · $3 **Iced Coffee · $4**

House Basil Lemonade · $5

Orange Juice · Sm. $5 · Lrg. $8

Cranberry Juice · Sm. $3 · Lrg. $4

Happy Hour
Daily 3-5

Late Night
Fri. & Sat. 9-10

Chips & Sweet Potato Hummus	$7.00
Carnitas Fries	$12.00
Pickled Veggies	$7.00
Chicken Wings (4)	$9.00
Seasoned Fries	$6.00
Sliced Meats & Cheeses	$7.00
Small Green Salad	$5.00
Slice of Chef's Pie (Late Night Menu Only)	$3.00

$1 OFF

DRAFT BEER & WELL COCKTAILS

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