

COCKTAILS

\$9 | \$7HH

Sage & Spice

Stoli Vodka, Serrano Agave Syrup, Lime, Grapefruit, Sage

Wildfire

Wild Turkey Rye, Demerara Syrup, St. Germaine, Lemon, Orange Bitters, Orange Peel

Ruined for Life

Cazadores Blanco Tequila, Serrano Agave Syrup, Pineapple Juice, Tajín

Oregon Berry Smash

Jim Beam Bourbon, Mint, Seasonal Berries, Lemon

HOUSE MULES

★ \$9.50 ★

Moscow Mule

Tito's Handmade Vodka, Lime, Ginger Beer

Manchester Mule

Bombay Sapphire Gin, Lemon, Mint, Ginger Beer, Bitters

Kentucky Mule

Jim Beam Bourbon, Lime, Mint, Ginger Beer

Cantina Mule

Cazadores Blanco Tequila, Cointreau, Lime, Ginger Beer

Old Cuban

Bacardi 8, Mint, Lime, Angostura Bitters, Sugar, J. Roget Brut

Prosecco Sangria

Oregon Berries, Demerara, Mint, Lunetta Prosecco

Fields Old Fashioned

Bulleit Bourbon, Angostura Bitters, Sugar Cube, Orange Peel, Bordeaux Cherry

Caipirinha

Leblon Cachaça Rum, Lime, Agave

Mojo Jojo

Stoli Vodka, Triple Sec, Lime, Cucumber, Mint, Seasonal Berries, Soda

Weekdays: Mon-Thu 11am-11pm | Fri 11am-12am

Weekend: Sat 9am-12am | Sun 9am-10pm

1139 NW 11th Ave, Portland, OR 97209 | 503-841-6601 |

thefieldspdx.com    @thefieldspdx

DRAFTS

\$6 | \$4HH

pFriem Wit

Hood River, OR | ABV 5.1% | IBU 18

Widmer Hefeweizen

Portland, OR | ABV 4.9% | IBU 30

Full Sail Amber Ale

Hood River, OR | ABV 6.0% | IBU 31

Buoy Czech Pils

Astoria, OR | ABV 6.2% | IBU 35

Georgetown Manny's Pale Ale

Seattle, WA | ABV 5.4% | IBU 38

Crux Gimme Mo IPA

Bend, OR | ABV 6.2% | IBU 50

Alameda Black Bear XX Stout

Portland, OR | ABV 7.0% | IBU 50

Deschutes Fresh Squeezed IPA

Bend, OR | ABV 6.4% | IBU 60

Old Town Shanghi'd IPA

Portland, OR | ABV 6.5% | IBU 65

Worthy Imperial IPA

Bend, OR | ABV 8.5% | IBU 85

Rotating Tap

Ask your bartender

The Fields Lager *by Gilgamesh* | **\$ 5**

Bend, OR | ABV 8.5% | IBU 85

BOTTLES & CANS

Bud Light	4
Tecate	4
Corona	5
Coors Light	4
Pabst Blue Ribbon	3.50
Square Mile Hopped Cider	5



TACO TUESDAY

**\$1⁵⁰ TACOS \$2 TECATE \$3 CORONA
\$5 MARGARITA**

- Every Tuesday 6pm-Close -

WINE

2\$ OFF ALL GLASSES OF WINE DURING HH

Price Listed Glass | Bottle

★ WHITES ★

Underwood Pinot Gris <i>Willamette Valley, Oregon</i>	8.50 25
Hidden Crush Chardonnay <i>Central Coast, California</i>	7.50 23
Napa Cellars Chardonnay <i>Napa Valley, California</i>	9.50 29
Villa Maria Sauvignon Blanc <i>Marlborough, New Zealand</i>	8.50 25
Lujon Pinot Gris <i>Willamette Valley, Oregon</i>	7 21
Dark Horse Rosé <i>Willamette Valley, Oregon</i>	7 21

★ REDS ★

Paso Creek Cabernet Sauvignon <i>Willamette Valley, Oregon</i>	9 27
Divining Rod Pinot Noir <i>Central Coast, California</i>	11 33
Kings Ridge Pinot Noir <i>Napa Valley, California</i>	10 30
NxNW Red Blend <i>Marlborough, New Zealand</i>	9 27
Columbia Red Blend <i>Willamette Valley, Oregon</i>	8 24
Alamos Malbec <i>Willamette Valley, Oregon</i>	7.50 23

★ SPARKLING ★

J. Rogét Brut <i>Willamette Valley, Oregon</i>	6 18
Lunetta Prosecco Brut 187ml <i>Central Coast, California</i>	7 Split

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HAPPY HOUR

Mon-Fri 3-6pm | Daily 9pm-Close

All food items à la carte

★ **\$4.50** ★

Chips & Salsa

Add Guacamole +1

House Seasoned Fries

Avocado Fries

Haas Avocados, served with
Roasted Jalapeño-Cilantro Ranch

House Salad

Baby Greens, Cucumber,
Tomato, Red Onion, Sunflower
Seeds, House Baked Croutons

Caesar Salad

Romaine Hearts, House
Baked Croutons, Parmesan-
Reggiano, Caesar Dressing

★ **\$6.50** ★

Wings Of Fire

Honey Stung (Mild), Classic
(Medium), Spicy Garlic Herb (Hot)

Pearl Nachos

Tortilla Chips, Pepper Jack,
Black Beans, Olives, Pico,
Green Onion, served with
Guacamole, Sour Cream
Add Pork, Chicken, or
Kalbi Steak +3

Poutine

Fries, Tillamook Cheese Curds,
House Gravy, Green Onion
Add Pork, Chicken, or
Kalbi Steak +3

Prawn Poppers

Jumbo Prawns, Chive
Cream Cheese

Queso Dip

IPA Shallot-Cheese Sauce,
Chopped Pork, Corn Tortilla Chips

IPA Mac n' Cheese

Cavatappi Pasta, Four Cheese-
Blend, Bacon, Green Onion

NW Bruschetta

Crimini Mushrooms, Arugula
Grape Tomatoes, Garlic,
Basil, Balsamic, Red Onion,
Parmesan-Reggiano, Crustini

★ **\$5.50** ★

Fields Quesadilla

Pepper Jack, Roasted Red Peppers
& Onion. Add Pork, Chicken, or
Kalbi Steak +3

Polenta Fries

Fried Polenta Slices served
with house fry sauce

BBQ Pork Sliders

Slaw, BBQ Pulled Pork, Brioche

Bul-Gogi Korean Tacos

Corn Tortillas, Kalbi Steak,
Korean BBQ Sauce, Soy Ginger
Slaw, Clinatro, Sesame Seed

Bleu Wedge Salad

Iceburg wedge, Red Onion,
Chives, Bacon, House Bleu

★ **\$7.50** ★

Flatbread Pizza

House flatbread of the day
Please ask your server

Salmon Cakes

Seared Wild Alaskan Salmon cakes,
Baby Greens, Slaw, Tartar Sauce

Pearl Burger

Burger, White Cheddar,
Bacon, Lettuce, Tomato, Red
Onion, Garlic Aioli, Brioche

Kalua Dip Sandwich

Pork, Ham, Swiss, Bell & Banana
Peppers, Cilantro, Aioli, served
on a Hoagie with Pork Au Jus

Pesto Chicken Sandwich

Chicken Breast, Bacon, Lettuce,
Tomato, Red Onion, Guacamole,
Pesto, Aioli, Ciabatta

BeLTa Sandwich

Bacon, Fried Egg, Lettuce,
Tomato, Avocado, Aioli, Sourdough

Tavern Burger

Two 1/4 Pound Patties,
American Cheese, Grilled
Red Onion, Thousand Island,
Lettuce, Tomato, Brioche

*Consuming raw or under cooked meat,
poultry, seafood, shellfish or eggs may
increase the risk of food-borne illness. Note that some
food items we prepare may contain nuts or trace amount
of nuts. Please alert your server with any concerns.