

COCKTAILS

\$9 | \$7^{HH}

Sage & Spice

Vodka, Serrano Agave Syrup, Lime, Grapefruit, Sage

Wildfire

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

Ruined for Life

Tequila, Serrano Agave Syrup, Pineapple Juice, Tajín

Oregon Berry Smash

Bourbon, Mint, Seasonal Berries, Lemon

HOUSE MULES

★ \$9.50 ★

Moscow Mule

Tito's Handmade Vodka, Lime, Ginger Beer

Manchester Mule

Gin, Lemon, Mint, Ginger Beer, Bitters

Kentucky Mule

Bourbon, Lime, Mint, Ginger Beer

Cantina Mule

Tequila, Cointreau, Lime, Ginger Beer

Old Cuban

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

Prosecco Sangria

Oregon Berries, Demerara Syrup, Mint, Lunetta Prosecco

Fields Old Fashioned

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

Bourbon Cider Toddy

Bourbon, Angostura Bitters, Apple Cider, Lemon, Cinnamon, Honey

Mojo Jojo

Vodka, Triple Sec, Lime, Cucumber, Mint, Oregon 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

Gilgamesh Terry Porter

Salem, OR | ABV 6.3% | IBU 20

Widmer Hefeweizen

Portland, OR | ABV 4.9% | IBU 30

Old Town Paulies not Irish Red

Portland, OR | ABV 5.6% | 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

Alameda Black Bear Stout (Nitro)

Bend, OR | ABV 7% | IBU 50

Crux Gimme Mo IPA

Bend, OR | ABV 6.2% | IBU 50

Deschutes Fresh Squeezed IPA

Bend, OR | ABV 6.4% | IBU 60

Ex Novo Eliot IPA

Portland, OR | ABV 6.6% | IBU 65

Rotating Tap

Ask your bartender

The Fields Lager *by Backwoods* | \$ 5

Carson, WA | ABV 3.9% | IBU 10

BOTTLES & CANS

Bud Light 16oz	4
Tecate 16oz	4
Ex Novo Mexican Lager 12oz	5
Coors Light 16oz	4
Modelo Especial 12oz	5
Pabst Blue Ribbon 16oz	4
Square Mile Hopped Cider 12oz	5



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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
Estancia Chardonnay <i>Monterey, 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>Modesto, California</i>	7 21

★ REDS ★

Paso Creek Cabernet Sauvignon <i>Central Coast, California</i>	9 27
Erath Resplendent Pinot Noir <i>Willamette Valley, Oregon</i>	11 33
Kings Ridge Pinot Noir <i>Willamette Valley, Oregon</i>	10 30
Seven Deadly Red Blend <i>Columbia Valley, Washington</i>	9.50 28.50
Columbia Red Blend <i>Columbia Valley, Washington</i>	8 24
Alamos Malbec <i>Mendoza, Argentina</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 3pm - 6pm | Daily 9pm - Close

All food items à la carte

★ **\$4.75** ★

Chips & Salsa - Corn Tortilla Chips, Roasted Salsa. **Add Guacamole \$1**

House Seasoned Fries - Served with Ketchup or Ranch

Avocado Fries - Haas Avocados, 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

★ **\$5.75** ★

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, Cilantro, Sesame Seed

Bleu Wedge Salad - Iceberg wedge, Red Onion, Chives, Bacon, Sherry Vinaigrette, House Bleu

★ **\$6.75** ★

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

★ **\$7.75** ★

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

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.