

# HOT DIGGITY...

Comes with spicy mustard on a Portland French Bun with fermented pickles on the side.

\$5.00

Grass-Fed Beef Hot Dog

+\$2.50

Sub GF Bun

+\$2.50

Grass-fed Beef Chili

+\$1.00

Cheese 🍷 House Fermented Sauerkraut  
Onions 🍷 Grilled Onions 🍷 Pickled Hot Peppers

## SOUPS

GRASS-FED BEEF CHILI \$7.50 GF  
100% grass fed beef traditional chili with red beans & just a little 🍷!

## SIDES YOUR CHOICE \$4.50 EACH

HOUSE-MADE KIM CHI GF, VG  
Korean-style fermented veggies, full of probiotics!

ORGANIC QUINOA GF, VG

HOUSE-MADE SAUERKRAUT GF, VG

COLESLAW V, GF  
Made with house-made creamy dressing

STEAMED BROCCOLI GF, VG  
> + butter .50

BRAISED COLLARD GREENS AND KALE GF, VG

ROASTED BEETS WITH SUNFLOWER SEEDS GF, VG

SMALL MIXED GREEN OR CAESAR SALAD GF, VG

BRUSSELS SPROUTS TOPPED W/ BALSAMIC DRIZZLE GF, VG  
> + goat cheese (it's delicious!) \$2.00

## KIDS OF ALL AGES

GRASS-FED BEEF HOT DOG \$5.50  
Served on Portland French sourdough with pickles

GRILLED CHEESE \$5.00 V  
Cheddar cheese served on Portland French sourdough with pickles

CHICKEN NUGGETS \$5.00 GF  
Free range and gluten free breaded chicken thigh pieces

JUNIOR PRIMAL \$5.50  
Junior sized burger patty with cheddar and pickles on a Portland French bun  
>Sub GF Bun +2.00

## BEVERAGES

FRESH-MADE LEMONADE \$3.00  
Tart & fresh.

SODAS \$2.00  
Cola, Root Beer, Lemon-Lime, Ginger Ale, Diet Cola  
SWEETENED WITH REAL CANE SUGAR, NO CORN SYRUP

APPLE JUICE \$2.00

HOUSE-BREWED ICED TEA \$2.00

HOT TEAS \$2.00  
Assorted local teas

LOCALLY BREWED KOMBUCHA ON TAP \$5.00  
Check the board for Beer, Wine, or Cocktail List

## HAND-DIPPED MILKSHAKES

REGULAR - TILLAMOOK ICE CREAM \$6.00  
VEGAN - “ICE CREAM” \$7.50  
> Add Whipped cream - .50 (vegan or regular)

FLAVORS:

Chocolate

Vanilla

Strawberry

Mocha

Marionberry

Salted Caramel (contains dairy)

## DESSERTS - GLUTEN FREE

PALEO PARFAIT \$6.00 GF, VG  
Maple cashew “creme” sprinkled with cocoa almond crumbles & topped with berry compote

CARAMEL CHOCOLATE CHIP BROWNIE \$6.00 V, GF

CARROT CAKE \$6.00 V, GF  
A classic moist carrot cake with cream cheese frosting

CHOCOLATE CHIP COOKIE \$2.50 V, GF

KETO CHEESECAKE \$6.00 V, GF  
Traditional N.Y. Style without all the carbs. (Only 8!)

Burgers are cooked MEDIUM at Dick’s Primal Burger (with a little pink in the middle). If you would like it less than medium, we are required to remind you that: “consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.”



WOODSTOCK  
4905 S.E. WOODSTOCK BLVD  
PORTLAND, OR. 97206  
971-229-0786

NORTHEAST  
4318 NE CULLY BLVD.  
PORTLAND, OR. 97218  
971-254-8712

DICKSPRIMALBURGER.COM  
ONLINE ORDER FOR PICK-UP:  
DICKSPRIMALBURGER.BRINKPOS.NET



100% GRASS-FED BEEF FROM OREGON

BETTER FOR YOU,  
BETTER FOR THE PLANET!

WE SERVE 100% GRASS-FED  
and finished beef from Oregon

Dick’s Primal Burger is one of the very few restaurants serving 100% grass-fed, humanely raised & pastured beef. Our ranchers are at the forefront of healthy & sustainable beef production. You can actually taste the difference their stewardship creates in the sublime flavors of our beef.

# BYOB

## (BUILD YOUR OWN BURGER)

All our burgers come with housemade garlic aioli.  
Lettuce, tomato, onion & pickles on the side.

### ↓ PICK YOUR PROTEIN ↓

\$9.00

100% Local Grass-Fed Beef 🍷 Free Range Turkey 🍷 GF Crispy Chicken

Soy Free Tempeh 🍷 Wild Caught Salmon Patty 🍷 Pulled Pork

EXTRA PATTY \$6

\$10.00

“Beyond Meat” Burger 🍷 Venison 🍷 Wild Boar

### ↓ CHOOSE YOUR CHEESE ↓

+ \$1.50

Swiss 🍷 Pepper Jack 🍷 Rumiano Cheddar 🍷 Bleu

+ \$2.00

Goat 🍷 Parmesan 🍷 Vegan

### ↓ CHOOSE YOUR BUN ↓

N/C

Portland French Pub Bun (VG) 🍷 Lettuce Wrap (VG)

+ \$2.50

New Cascadia Gluten Free (VG) 🍷 House-Made Keto Bun (3g carbs) (V)

### ↓ ADD EXTRAS ↓

+ 1.00

Grilled Onions 🍷 Mushrooms 🍷 Sauerkraut 🍷 Kimchi

GF Crispy Onions 🍷 Pickled Red Onions 🍷 Pineapple Slice

Pickled Hot Peppers & Onions

+ 2.00

Avocado 🍷 Nitrate-Free Bacon 🍷 Local Free-Range Egg 🍷 Chili

## FRIES

**FRIED RUSSET POTATOES \$3.00/\$6.00 GF, VG**

Winter’s Farms sustainably grown potatoes. Hand cut & fried in rice bran oil  
> Add bacon & cheddar +3.00

**SWEET POTATO FRIES \$4.00/\$7.00 GF, VG**

Hand-cut & fried in rice bran oil  
> Add bacon & cheddar +3.00

**PORTLAND POUTINE \$8.50 V, GF**

Large russet fries topped with cheese curds & our gravy  
> Add BBQ pulled pork +\$5.00

## HOUSE-MADE DIPPING SAUCES

One free with small, two free with large, extra .25 ea

**V:** Chipotle Aioli • House-Made Ranch • Garlic Aioli **VG:** BBQ • Vegan Garlic Aioli

# SIGNATURE BURGERS & SUCH

All our burgers come served on a Portland French  
sourdough bun with housemade garlic aioli.  
Lettuce, tomato, onion & pickles on the side.

Sub lettuce wrap n/c or  
Sub Gluten Free bun (VG) | +\$2.50  
or G.F. Keto Bun (3g carbs)

**UMAMI \$12.00**

Grilled onions, balsamic reduction, & bleu cheese on a  
grass-fed beef patty

**MI CHILE PICANTE \$12.00**

Grass-fed beef patty with house-pickled hot peppers  
& onions and pepper jack cheese

**BROKEBACK \$13.00**

Bacon, all-natural Rumiano cheddar & house-made BBQ sauce  
on a grass-fed beef patty. Our tribute to the American cowboy!

**REUBENESQUE \$12.00**

Grass-fed beef patty with house fermented kraut,  
Swiss cheese & thousand island dressing

**THE DERBY \$14.00**

Free-range turkey patty with avocado,  
bacon, & ranch dressing

**TEMPEH BBQ \$11.00 VG**

Soy free tempeh topped with our house-made  
BBQ sauce and vegan cheese

**PINEAPPLE EXPRESS \$13.00**

Wild boar patty topped with soy-free shoyu marinated  
pineapple slice and pepper jack cheese

**HUNT AND GATHER \$13.00**

Venison patty topped with grilled mushrooms and goat cheese

**MONDO BURGER \$13.00 VG**

“Beyond Meat” patty with grilled onions and vegan cheddar

**PATTY MELT \$12.00**

Grass-fed beef patty with Swiss cheese, grilled onion and  
garlic aioli on locally-baked Rye toast served with pickles

**CRISPY CHICKEN SANDWICH \$10.00**

Free-range chicken thigh with GF crispy breading topped  
with pickled red onions, house-made ranch & pickles

**SMOKEY PULLED PORK SANDWICH \$10.00**

Smoked pulled pork served with our house-made BBQ sauce  
and topped with our house-made slaw served with pickles

**BLAT (BACON, LETTUCE, AVOCADO, TOMATO) \$7.00**

Any questions?

(Seriously, it comes with garlic aioli on sourdough bread.)

# PACK YOUR OWN BOWL

### ↓ CHOOSE UP TO TWO GREENS ↓

\$6.00

Mixed Baby Greens 🍷 Romaine 🍷 Kale

Steamed Broccoli 🍷 Braised Collards & Kale

Roasted Beets 🍷 Brussels Sprouts 🍷 Organic Quinoa

### ↓ PICK YOUR PROTEIN ↓

+ \$2.00

Bacon 🍷 Free Range Hard Boiled or Fried Egg

+ \$6.00

100% Local Grass-Fed Beef 🍷 Grilled Chicken 🍷 Free Range Turkey

GF Crispy Chicken 🍷 Soy- Free Tempeh 🍷 Pulled Pork

Wild Caught Salmon Patty

+ \$7.00

Venison Patty 🍷 Wild Boar Patty 🍷 “Beyond Meat” Burger

### ↓ CHOOSE YOUR CHEESE ↓

+ \$1.50

Swiss 🍷 Pepper Jack 🍷 Rumiano Cheddar 🍷 Bleu

+ \$2.00

Goat 🍷 Parmesan 🍷 Vegan

### ↓ TOPPERS ↓

3 FREE, .50 EA ADDITIONAL

Tomatoes 🍷 Carrots 🍷 Hazelnuts 🍷 Fresh Cilantro

Sunflower seeds 🍷 Red Onion 🍷 GF Crispy Onions 🍷 Kimchi

Pickled Hot Peppers 🍷 Pickled Red Onions 🍷 Sauerkraut

### ↓ DRESSING (GF, V) ↓

1 FREE - EXTRA DRESSING .25

Caesar (VG) Balsamic Vinaigrette (VG)

Apple Cider Vinaigrette (VG) House-made Ranch (V)

Thousand Island (V)



## OR TRY THESE



**COBB SALAD \$10.00 GF**

Bacon, avocado, romaine, mixed greens, tomato, free-range egg,  
crumbled bleu cheese and Ranch dressing

**HAIL KALE! \$12.50 GF**

100% Grass-fed beef patty served on shredded kale tossed  
with house-made vegan Caesar dressing & topped with shaved  
Parmesan and sunflower seeds

**CAESAR TURKEY BOWL \$12.50 GF**

Free range turkey patty served on romaine lettuce with shaved  
Parmesan, sunflower seeds, and vegan Caesar dressing