

### Case of the Monday's

\$25 FOR ANY ENTRÉE AND BOTTOMLESS  
PINT 5PM–10PM  
(LAST PINT SERVED AT 11PM)

### TUESDAY- CRAFT BEER APPRECIATION NIGHT

\$2 PINTS OF CRAFT BREWS 4PM-CLOSE!

### Whiskey Wednesday

\$2 OFF ALL TOP SHELF  
BOURBON, SCOTCH AND WHISKEY 6PM-2AM

### Tequila Thursday

\$2 OFF ALL TOP SHELF TEQUILA 6PM-2AM

### Friday

1/2 PRICE BOTTLES OF WINE  
WITH DINNER ENTREES FOR TWO  
& \$5 BOTTLES OF BABY BUBBLY

### Saturday

1/2 OFF ALL BOTTLES OF  
CHAMPAGNE, PROSECCO AND OTHER BUBBLIES

### Sunday Funday

SHANROCK'S TRIVIA IN THE TAPROOM @6PM  
MOVIE NIGHT AND \$1 PABST TALLBOYS @8PM

## **JOIN US FOR BRUNCH!**

**SATURDAY & SUNDAY 10AM-3PM**

**BOTTOMLESS PINTS & MIMOSAS**

**WWW.THEEASTBURN.COM**

### RECESS

4-6 MONDAY-FRIDAY  
3-6 SATURDAY & SUNDAY

\$3 PINTS, \$3 WELL DRINKS  
AND \$5 HOUSE COCKTAILS



## Recess Menu

All items \$5 - Dine in only— see back for hours.

*Spaetzle sautéed with apples, shallots and gorgonzola.*

*Spinach and Pear Salad tossed with pine nuts & balsamic vinaigrette.*

*Grilled Cheese fontina, bacon & tomato on grand central multigrain.*

*Elk Sliders carlton farms pork & northwest elk with tomato aioli\*.*

*Fritters with roasted red peppers & fontina, served with tomato aioli\*.*

*\*aiolis are made with raw egg*

## COCKTAILS

The Original Whiskey Sour 9

*Bull Run's Temperance Bourbon, fresh Lemon Juice, Egg-White and Simple Syrup served Straight Up with an Amarena Cherry.*

Faux Chaux 9

*Cuervo Tradicional, St. Germain, Muddled Basil, Lime and Bitters.*

Warm Embrace 8

*Pressed Apple, Honey, Fresh Lemon, Cinnamon and Brandy served Hot with selection of Tea...*

Old Tom Collins 8

*Ransom's Old Tom Gin with fresh lemon sours, served on the rocks with a splash of soda water and an Amarena Cherry.*

Portland Rain Drop 9

*Indio's Lemongrass Lime Vodka, Patron Citronge Liqueur and fresh Lime with a sugared rim.*

Southern Russian 8

*Bourbon, Kahlua, Half & Half, Nutmeg, Chocolate Bitters*

Champagne Cocktail 8

*Champagne, Sugar Cube & Angostura Bitters with a twist of Orange.*

Lucky Manhattan 9

*Old Overholt Rye, St. Germain, Dry Vermouth, Peychaud's Bitters and a twist of Lemon.*

Draper's Manhattan 9

*Locally distilled White Dog Whiskey, with a Benedictine wash and an Amarena Cherry*

Fired Hot Chocolate 6

*Hot Chocolate, Fireball Whiskey topped off with Whipped Cream and shaved Chocolate*

## Reserve Bottle Beers

### Belgian Ales

Blanche De Bruxelles Belgian White (11.2oz) <i>Witbier, 4.5% Belgium</i>	5.00
Duchesse De Bourgogne (11.2oz) <i>Flanders Red Ale, 6.2% Belgium</i>	7.50
Rodenbach Grand Cru (11.2oz) <i>Flemish Red Brown, 6% Belgium</i>	16.00
Unibroue La Fin Du Monde (12oz) <i>Belgian Style Tripel, 9.0% Canada</i>	6.00
Russian River Damnation (12oz) <i>Belgian Style golden Ale, 9.0 California</i>	7.00

### Wheat Ales & Lagers

Weihenstephan Hefe-Weissbier (16.9oz) <i>Wheatbeer, 5.4% Germany</i>	6.50
Fort George 1811 (16oz can) <i>Lager, Oregon</i>	4.50
Stiegl (16.9oz can) <i>German Style Pilsner, 4.9% Austria</i>	5.00

### American Ale

Shmaltz Bittersweet Lenny's R.I.P.A. (12oz) <i>Imperial Rye IPA, 10.0% California</i>	6.75
Alameda Yellow Wolf IPA (16oz) <i>Imperial IPA, 8.2% PDX</i>	7.00
Bear Republic Racer 5 (16oz) <i>IPA, 7.0% California</i>	7.00
Caldera Pale Ale (12oz can) <i>American Pale Ale, 5.5 OR</i>	4.00

### Stong Ale/Barleywine

Great Divide Old Ruffian (22oz) <i>Barleywine, 10.2% Colorado</i>	14.50
Unibroue Maudite (12oz) <i>Strong Ale, 8.0% Canada</i>	6.00
BrewDog Bashah (11.2oz) <i>Strong Ale, 8.6% Scotland</i>	9.00

### Lambic/Sour Ale/Flanders Ale

Cascade Kriek 2008 (25.3oz) <i>Lambic, 7.1% PDX</i>	24.00
Cascade "The Vine" (25.3oz) <i>Wild Ale, 8.35% PDX</i>	24.00

### Porter

Olfabrikken (20oz) <i>Baltic Porter, 7.5% California</i>	14.00
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### Cider

Strongbow (16.9oz can) <i>Dry Cider, 5% U.K.</i>	4.50
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## Wine

### Champagne & Bubbly

#### 187ml BOTTLES (1/4 BOTTLE)

Zardetto Brut V.S.A.Q. Prosecco-Italy NV	10.00
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#### 375ml BOTTLES (1/2 BOTTLE)

Il Mionetto Prosecco Veneto, Italy NV	16.00
Bellenda Prosecco di Conegliano-Vald. Italy	26.00
Schramsberg "Blanc de Blancs" Napa 2005	27.00
Bellavista "Franciacorta" Brut Italy NV	39.00

#### 750ml BOTTLES

Argyle Brut Willamette Valley 2006	48.00
Trevisiol Prosecco-Small Vineyards, Italy NV	32.00
Navaran Cava-Brut Spain NV	30.00
Kramer Vnyd. Muller Thurgau Willamette Valley NV	34.00
Schramsberg "Blanc de Noirs" Brut Napa 2006	56.00

### Whites

Pinot Gris- No.33 Willamette Valley 2010	7.25/28.00
Riesling- Herbert Pazen Mosel, Germany 2008	8.00/32.00
Chardonnay- Sante Sonoma Coast 2007	7.00/28.00

### Rose

Rose- Petite Cassagne France 2010	8.00/32.00
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### Reds

Rioja- La Vendimia Spain 2008	7.50/30.00
Pinot Noir- Dewey Kelly Ribbon Ridge, OR 2007	7.50/32.00
Merlot- Ch.Ste. Michelle "Indian Wells" WA 2008	9.00/36.00
Carmenere- Santa Ema Chile 2007	6.75/28.00
Tempranillo- Finca el Tesso Spain 2009	8.00/32.00
Malbec - Calcu, Colchagua Chile 2008	7.00/28.00
Barbera Monfurrato- Casalone Italy 2008	8.00/32.00
Cabernet Sauvignon-Benzinger Sonoma 2007	9.00/36.00
Zinfandel- Kenwood "Yulupa" Lodi 2008	8.00/32.00

Please ask your server if you have questions  
regarding our bottle list

