

SPRING LUNCH MENU

SMOKED YUKON GOLD POTATO SOUP

duck confit, tubetti 8.

BUTTER LETTUCE & RADISHES

avocado, blue cheese, buttermilk dressing, bread crumbs 12.

FIELD GREENS SALAD

grapefruit, belgian endive, meyer lemon vinaigrette 10.

HEIRLOOM BEET SALAD

fromage blanc, blood orange, black olives, arugula 10.

CAESAR SALAD

focaccia croutons, parmesan, cracked black pepper * 10.

TAGLIATELLE

wild mushrooms, reggiano 15.

PAPPARDELLE PASTA

pork sugo, parmesan 15.

GRILLED CHICKEN SALAD

romaine, roasted beets, blue cheese, avocado, bacon lardons, zinfandel vinaigrette 17.

BLUEHOUR BURGER

smoked onion marmalade, aged cheddar, bacon, handcut french fries 13.

SMOKED TROUT SANDWICH

shaved radish, celery, herb aioli, hand cut fries 12.

ROASTED PORTOBELLO MUSHROOM PANINI

mozzarella, balsamic vinaigrette, mixed green salad 10.

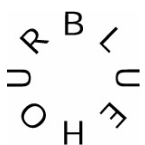
GRILLED STEAK SALAD

romaine, marinated vegetables, blue cheese, horseradish aioli 18.

SIDES

green salad 4.

handcut french fries 6.



Executive Chef Thomas Boyce

BLUEHOUR • 250 NW 13th Avenue at Everett, Portland, Oregon 97209 www.bluehouronline.com

* contains raw eggs

beverages

SPECIALTY COCKTAILS 9.

SPICY CAIPIRINHA

leblon cachaca, crushed lime, serano pepper, sugar

DIVA

belvedere vodka, triple sec, lime, blood orange purée

SAVANNAH SUNSET

belvedere vodka, strawberries, lemon, balsamic reduction swirl

JOHN DALY

absolut, fresh lemonade, iced tea

SOFT BEVERAGES

Orange juice 3.50

Fresh sparkling lemonade 3.

Arnold Palmer - fresh lemonade and iced tea 3.

Iced Tea - Steven Smith Teamaker 3.

Soda - coke, diet coke, sprite 2.50

San Pellegrino italian soda - aranciata, limonata 4.

Panna italian still water 3.50/6.

San Pellegrino italian sparkling water 3.50/6.

steve smith teamaker 4.

Peppermint Leaves, caffeine free peppermint leaves from oregon

Jasmine Silver Tip, china full leaf green tea scented with jasmine blossoms

Brahmin's Choice, full leaf indian assam, select ceylon and china black teas

Fez, full leaf mao feng china green tea, spearmint leaves, lemon myrtle

Mao Feng Shui, spring harvested full leaf china green tea

Bungalow, blend of high grown hand-picked indian darjeeling first & second flush

Lord Bergamot, ceylon bimbulla, uva & indian assam teas and bergamot essence

WINE BY THE GLASS/BOTTLE

sparkling

Bluehour Bubbles 8/28.

Brut, Argyle, Willamette Valley, Oregon '08 14/54.

Brut, Moët & Chandon, Impérial, Champagne, France NV 19/75.

white

Bluehour White 8/28.

Sauvignon Blanc, François Cazin, Le Petit Chambord, Loire Valley, France '10 10/36.

Pinot Blanc, Ponzi, Willamette Valley, Oregon '10 9/32.

Pinot Gris, Siltstone, Willamette Valley, Oregon '10 10/36.

Chenin Blanc, Catherine Breton, La Dillestante, Vouvray, Touraine, Loire Valley '10 12/44

Chardonnay, J. Christopher, Cuvée Lunatique, Willamette Valley, Oregon '10 11/40.

Chardonnay, Newton, Napa County, California '10 14/52.

Riesling, Selbach, Mosel, Germany '09 9/32.

red

Bluehour Red 8/28.

Pinot Noir, Broadley, Estate, Willamette Valley, Oregon '09 13/48.

Pinot Noir, Evesham Wood, Illahe Vineyard, Willamette Valley, Oregon '09 17/59.

Pinot Noir, Joseph Drouhin, Côte de Beaune Villages, Burgundy, France '09 14/52.

Barbera d'Alba, Punset, Piedmont, Italy '10 10/36.

Grenache Blend, Domaine Boisson, Côtes du Rhône, Rhône Valley, France '09 9/32.

Sangiovese, Selvapiana, Chianti Rufina, Tuscany, Italy '09 11/40.

Merlot, Olsen Estates, Yakima Valley, Washington '08 12/44.

Malbec, Crios, Mendoza, Argentina '10 10/36.

Cabernet Blend, Owen Roe, Yakima Valley, Washington '09 13/48.

Cabernet Sauvignon, Beringer, Knight's Valley, Sonoma County '09 14/52.

Zinfandel, Turley, Juvenile, California '10 16/59.