

Don't Worry, Be Happy Hour

*Happier Hours are 4-6pm, Monday - Friday.
One drink purchase required for happy prices!*

Be Happy Grub

Chef's Daily Flatbread 3.-

Shucked Oyster* 2. each

Blackened Fish Taco 3.-

Caesar Salad 3.-

Cup of Chowder 4.-

Crispy Calamari 5.-

Coconut-Crusted Prawns 5.-

Fish & Chips 8.-

Blackened Salmon Caesar 9.-

Bruschetta 2.-

(brie, roasted garlic & hazelnut gremolata)

1/4 lb. Peel & Eat Prawns 5.-

NW Cheddar Sirloin Burger 9.-

(add bacon 2.-)

Happy Beer 2.5

Megann's Daily Bottle Pick

Go 'Hogue' Wild 6.-

Cabernet Sauvignon

Chardonnay

Happy Cocktails 5.5

The Salty Dog

Vodka, Grapefruit, Salted Rim

Sunday Mary

Absolut Peppar, Secret Bloody Mary Mix, Spiced Rim

Passionfruit Margarita

Jack & Ginger

Jack Daniels & Ginger Ale

Bartender's Daily Mix

Imagination, Love, Liquor

*We take allergies seriously –
please ask to speak to our manager.*

0212

Bar Menu

“24 hours in a day. 24 beers in case. Coincidence?”
(Steven Wright)

“Once during Prohibition, I was forced to live for days on nothing but food and water.”
(W.C. Fields)

“Beer is proof that God loves us and wants us to be happy.”
(Benjamin Franklin)

“He was a wise man who invented beer.”
(Plato)

“I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day.”
(Frank Sinatra)

“It is well to remember there are five reasons for drinking. The arrival of a friend. One's present or future thirst. The excellence of a wine. Or any other reason.”
(Latin Proverb)

“Wine is bottled poetry.”
(Robert Louis Stevenson)

“Don't drink and drive. Don't even putt.”
(Dean Martin)



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Events

Crab & Prawn Boil

Thursday, March 8th, 5-8pm

Includes beer, salad, chowder, crab & prawns.

Game proceeds benefit Oregon Food Bank.

35.-

Cocktail Class

Saturday, March 10th, 3-4pm

Join Beverage Manager Megann Williams for this not-to-be-missed event!

Includes recipe cards, 3 cocktails, snacks and souvenir shot glass.

25.-

Chef Josh's Cooking Class

Thursday, March 29th, 6pm

Includes demo, 3 course dinner, cocktail and recipe cards

49.-

Panoramic Pinot Gris

Thursday, April 26th, 6pm-close

12+ wineries pour samples of Pinot Gris.

Includes appetizers, wine deals, door prizes.

29.-

About our Beverage Manager

Native Portlander Megann Williams builds the Salty's cocktail, wine, beer and beverage menus highlighting our luck in geography. From the great wines of the Willamette and Columbia Valleys, to local microbreweries and distilleries to the organic coffee ground daily from Portland Roasting, Megann brings you local libations that are award-winning and most pleasing to your palate. Need a recipe? Have a suggestion? Email Megann at mwilliams@saltys.com



Bar Eats

Dungeness Crab Cake

Local Apple Slaw, Blood Orange Gastrique 17.-

Coconut Prawns

Thai Chili Sauce 17.-

Shucked-to-Order Oysters*

Shallot Mignonette 2.5

Cocktail Trio

Chilled Dungeness Crab, Oregon Bay Shrimp, Poached Prawns 21.-

Crispy Calamari

Remoulade, Fresh Herbs 13.-

Salty's Seafood Chowder

Potatoes, Bacon, Clams, Bay Shrimp, Bay Scallops

Cup 7.- Bowl 9.-

Hearts of Romaine Caesar

Fried Capers, Pecorino Romano Cheese,

Traditional Caesar Dressing 7.-

Oregon Harvest

Organic Greens, Local Pears, Oregonzola, Hazelnut

Gremolata, Apple Vinaigrette 9.-

Bay Shrimp Wedge

Iceberg Lettuce, Applewood bacon, Avocado, Tomatoes,

Louie Dressing 12.-

Tomato Bisque

Creme Fraiche, Garlic Crouton Cup 5.- Bowl 7.-

Cioppino

Vancouver Island Clams, Wild Salmon, True Cod, Prawns,

San Marzano Broth 17.-

Fish & Chips

Kodiak Island True Cod, Beer-Battered Fries 18.-

Prawn Carbonara Linguini

Arugula, Pancetta, Farm Egg 15.-

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.*

Please note: We do not accept checks. For groups of 6 or more, we use one check with an 18% gratuity. Not responsible for lost or stolen items.