



Beverage Menu

LUNCH
Three courses – \$12
Monday-Friday at noon

DINNER
Four courses – \$22
Monday-Friday at 7:00p

Call for Reservations:
503.961.6200

1701 SW Jefferson Street
Portland, OR 97201

oregonculinaryinstitute.com



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WINE

SPARKLING

NV Bocelli Prosecco, Italy
2017 Grochau Cellars Joyride Rosé, Oregon

WHITE

2016 Kettmeir Pinot Grigio, Italy
2017 Abacela Albariño, Oregon
2017 Hess Chardonnay, California
2017 Willamette Valley Riesling, Oregon
2016 The Hermit Crab Viognier, Australia

RED

2016 Stoller Family Estate Pinot Noir, Oregon
2015 Remy Vineyard Sangiovese, Washington
2015 Decoy Zinfandel, California
2011 Grochau Cellars Matador, Oregon
2016 Educated Guess Cabernet Sauvignon, California
2014 Chateau Ste Michelle Syrah, Washington
2015 Girardet Baco Noir, Oregon
2015 Saviah Cellars Cabernet Sauvignon, Washington

DESSERT

Rotating dessert wine selection. Please ask server.

Glass Bottle

7 28
7 28

8 30
7 26
9 32
10 36
8 30

8 30
11 40
12 44
7 26
8 30
9 32
28
40

7

BEER

BOTTLED BEER & CIDER

J.K.'s Scrumpy Hard Cider, Michigan 3
Full Sail Session Lager, Oregon 3
Deschutes Mirror Pond Pale Ale, Oregon 4
Double Mountain Hop Lion IPA, Oregon 4
Deschutes Black Butte Porter, Oregon 4

BEVERAGES

COLD DRINKS

Coke, Diet Coke, Sprite, Mr. Pibb (free refills) 1
Ginger Ale, Lemonade, Iced Tea (free refills) 1

BOTTLED WATER

San Pellegrino Sparkling Spring Water (500 ml) 3

HOT DRINKS

Kobos Coffee, Portland, Oregon 1
Stash Teas 1