



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

ROSÉ

2018 Oregon Solidarity Pinot Noir, Rogue Valley

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 Les Cardères Corbières, France

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 Saviah Cellars Cabernet Sauvignon, Washington

DESSERT

Rotating dessert wine selection. Please ask server.

Glass Bottle

7 28

11 40

8 30

7 26

9 32

10 36

8 30

9 32

8 30

11 40

12 44

7 26

8 30

9 32

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