

Thirst

RiverPlace Esplanade
0315 SW Montgomery St Suite 340
Portland, OR 97201 503-295-2747
info@thirstwinebar.com www.ThirstBistro.com
Open at 3 pm Tuesday - Sunday

Antipasto

house marinated olives nicoise, picholine, arbequina, castelvetro and gaeta with citrus, thyme and garlic **8**

pâté country style with chicken liver, pork and bourbon, served with local City of Roses Pinot Noir Mustard **8.5**

charcuterie plate a generous medley of cured meats and accompaniments **14.5** add **pâté 1.5**

artisanal cheese domestic and imported served with fruit, nuts and various accompaniments each **6** trio **16.5**

shafts blue: semi soft, cow, CA

off kilter: semi-soft, scotch ale washed, cow's milk, WA

ibores: semi-firm goat's milk washed with paprika, SP

delice du jura: creamy cow's milk, washed rind, FR

beechners flagship: firm cheddar, cow, WA

brun de noix: walnut liquor washed, semi-soft cow's milk, FR

bucheron: semi-firm, goat's milk, FR

combo platter three cheeses, charcuterie and antipasto accompaniments **29** add **pâté 1.5**

soup of the day cup **5** bowl **9**

french onion soup house made elixir finished with gruyere cheese **8.5**

house salad mixed greens, sunflower seeds, cherry tomatoes, pickled onion, blue cheese, vinaigrette **8**

add **baked panko encrusted goat cheese** for **2.5**

arugula and pear salad with champagne vinaigrette and goat cheese **8.5**

caesar salad romaine with croutons and pecorino romano cheese **9**

add **chicken** for **4**. add **shrimp** for **5**.

warm brussels sprout salad with bacon and hazelnuts finished with balsamic vinegar **9.5**

baked gnocchi with parmesan, pecorino and gouda cheese sauce **8**

baked brie double cream French brie wrapped in puff pastry with port reduction **10.5**

cheese fondue served with assorted accoutrements **16**

add **andouille sausage** **2**.

dips individually priced or trio for **16.5**

tapenade kalamata olives, capers, anchovies, goat cheese, fresh herbs served with rustic baguette **8.5**

warm artichoke, spinach, bacon & gorgonzola served with rustic baguette **12**

hot crab house favorite finished with romano cheese and served with rustic baguette **14**

build your own burger served with fingerling potatoes on upper crust bread company bun

house ground beef **11** **vegetarian** **9**

add **cheddar, swiss, blue cheese, bacon, caramelized onions or gluten free bun** **1.5** each

chili house ground beef, black beans, medium spice **14**

vegetarian ravioli pan seared and served over arugula with champagne vinaigrette and pecorino **14**

stuffed portabella mushroom tomato, zucchini, onion and mozzarella served on greens **14.5**

baked rigatoni with meat sauce and topped with mozzarella **19** **vegetarian rigatoni** **15**

sheppard's pie house ground beef, bacon and vegetables topped with smashed potatoes and cheddar **16.5**

ahi tuna seared rare on greens, asparagus, orange, radish, citrus vinaigrette with wasabi aioli and ahi sauce **18**

bistro steak with sautéed green beans and caramelized onion smashed potatoes **19.5**

duck confit with savory tomato bread pudding and port reduction sauce **20**

mini veal osso bucco with caramelized onion smashed potatoes **20.5**

* add **chicken** **4**. or add **shrimp** **5**. to any entrée

Entrees

Desserts

Thirst features house made desserts - cheesecake, brownies, chocolate bread pudding and more!

Please ask server for menu

Executive Chef: Leslie Palmer

Owners: Leslie Palmer & Gary Kneski

split charge \$1 per menu item
20% gratuity added to parties of 6+
up to three methods of payment per table preferred

Thirst

bistro • parties • tasting room

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Now in our 6th year, Thirst's **revolving wine list** features Pacific NW favorites as well as new local gems so you can always try something different. Our **beer selection** focuses on Pacific NW micro brews by the bottle.

We have **specialty cocktails and a spirit sipping menu** featuring local distilleries and **Scotch and Bourbon flights**

Our food menu features **local** and in **season** ingredients and we use organic products whenever possible.

In the Summer, most of the produce is from our garden on Sauvee Island. Our cuisine is designed to compliment and accentuate your wine or spirit tasting experience.

Events

Tuesdays: Thirsty Tuesdays \$44 per couple (gratuity not included)

Salad/Starter, Entree and Bottle of Wine from pre-selected list. Reservations suggested

Thursday: Free Wine Tasting 5 - 8 pm Thirst sponsors a different winery or theme every Thursday

The cellar at Thirst

Free wine tasting Tuesday - Sunday 11am - 5pm

Check out the rotating selections of 18 wines from over eight wineries in the Cellar at Thirst. Featuring both well know wineries and newer gems. Sip on delicious wines from Oregon and Washington while you soak in the unobstructed view of the Willamette River.

Happy Hour

Tues - Sunday 3 - 6 pm

Inquire with your server about happy hour food specials

No discounts or promotions may be used during Happy Hour. Except for our Combo Platter, all HH food is portioned for one person

One Artisanal Cheese 3 (chef's choice)

Tapenade 4

Cup of Soup 4

Charcuterie Plate 4.5

Chili 5

Hot Crab Dip 5

Baked Brie 5

Baked Gnocchi 3.5

Seared Ahi with wasabi aioli **7.5**

Thirst Happy Hour Combo a great snack for 2-3 people. **12.5**

Happy White or Red Wine of the Day **5**

Happy Beer of the Day **2.5**

Happy Cocktail of the Day **5.5**

Happy Hour Flight 9. bartender's choice. No substitutions. one white, 2 reds

Private Events and Parties

Thirst is the **Portland Riverfront's best place for birthdays, events, meetings, weddings, showers and more**

Check out our **Private Party Spaces - The River Room and The Cellar. NO SPACE FEE. Ask to see the rooms!**

Contact parties@thirstwinebar.com for information, booking space and pricing