YAL LEGION

2PM TO CLOSE DAILY

Snacks & PRETZEL \$5

Plates

cheese sauce (gf) \$1 vegan ranch \$1 extra sauce/dressing \$1

Served with cheese sauce or choice of Dijon or stoneground mustards. (VEG)

TOTS OR FRIES \$5 / \$3 Add cheese sauce + \$1.

SMOTHERED TOTS OR FRIES \$7 Covered with hungarian chili and cheddar, with sour cream, pickled red onion, and fresh herbs. (GF)

CAULIFLOWER WINGS \$8 Battered cauliflower florettes fried until crispy, served dry with your choice of buffalo (V), barbeque (V), or Thai glaze

HUMMUS PLATE \$10 Fresh vegetables, pretzel chips, garlic hummus. (V) Gluten-free available!

CHICKEN FINGERS \$8

House-breaded, your choice of Thai glaze, house buffalo, or house barbecue. Add additional sauce \$1 Add rice \$1

FALAFEL BOWL \$10

Jasmine rice, greens, house made coriander falafel, cucumber mint vinaigrette, and pickled onion. (V)

BLACK BEAN BOWL \$11 Jasmine rice, greens, black beans, vegan chorizo, avocado, salsa verde. (V)

CHICKEN & WAFFLE SLIDERS \$11

Three sliders, each made with buttermilk fried chicken, bacon and cheddar waffle, beer butter, side of maple

VEGGIE NACHOS \$10

House made chips, black beans, house cheese sauce, pickled jalepenos, salsa verde, and cotija cheese. (VEG, GF)

Soups & Salads

Crispy chicken \$4 Vegan sunflower cutlet \$4 Two falafel \$5

HUNGARIAN CHILI \$5

Made with bacon and ground beef with strong notes of Hungarian smoked paprika, garnished with sour cream, fresh herbs, and pickled onion. (GF)

CARROT GINGER CURRY \$5 A smooth curry soup made with coconut milk, garnished with cilantro oil and pepitas. (V, GF)

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CAESAR \$10 / \$4

Crisp radicchio, shredded parmigiano-reggiano, caesar dressing, croutons. (VEG) *Make it vegan, no charge!

HERBIE \$9 / \$3 Mixed greens, fresh herb mix, radish, cucumber, mustard vinaigrette, pretzel crumbs. (V)

WARM BRUSSELS \$12

Fried brussel sprouts, macerated shallots, balsamic candied walnuts, bacon, chevre, mustard vinaigrette.

Burgers & Sandos

Gluten-free bun \$2

add cheese: $cheddar\ \$1, provolone\ \$1, pepperjack\ \$1,$ bleu \$2, chevre \$2, CHAO vegan cheese \$2

 $add\ toppings:$ pickled sweet pepper \$1.5, pickled onion \$1, dill pickle \$1, caramelized onion \$1, fried egg \$1.5, avocado \$2, extra patty \$3, bacon \$2

SMASH BURGER \$6

American cheese, tomato, red leaf lettuce, aioli.

Double Smash \$9

SUPER SMASH \$12

Double patty, bacon, cheddar, dill pickle, tomato, pickled onion, red leaf lettuce,

BLEU \$10

Bacon, caramelized onion, buttermilk bleu cheese, red leaf lettuce, aioli.

GUAPO \$10

Roasted jalapeno, avocado, pickled onion, pepperjack, red leaf lettuce.

MCLOYAL \$10

Double patty, american cheese, chopped onion and pickles, secret sauce.

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CHICKEN CAESAR WRAP \$11

Crispy chicken, mixed greens, bacon, tomato, shredded parmigiano-reggiano, and Caesar dressing. *Make it vegan, no charge!

BUFFALO CHICKEN SANDWICH \$10 Buttermilk fried chicken tossed in buffalo sauce, onion, arugula, bleu cheese aioli, brioche bun. *Make it vegan, no charge!

VEGGIE BURGER \$10

Black bean and beet patty, tomato, red leaf lettuce, onion, chipotle veganaise. (V)

FALAFEL WRAP \$10

Garlic hummus, mixed greens, radish, cucumber, chevre. (VEG)

Sausages

Choose how you'd like your sausage: in a bun, in a bowl with greens, in a broth bowl, on a plate with potatoes. Gluten-free bun \$2

All sausages are soaked in a 2 min beer bath before being grilled to perfection.

> add house-made bacon sauerkraut, onions (VEG), or peppers (V) \$1

CORNDOG \$8

Olympia Provision's frankfurter handdipped in house batter. Your choice of Dijon or stoneground mustards.

VEGAN CORNDOG \$7 Field Roast's vegan frankfurter hand-

dipped in house batter. Your choice of Dijon or stoneground mustards.

KASEKRAINER Olympia Provisions \$9 Traditional Austrian street food, these pork sausages are studded with Emmenthaler cheese and smoked, yeilding a gooey cheese interior with every bite.

FRANKFURTER *Olympia Provisions* \$8 Traditional German frankfurter made by hand, the old fashioned way.

BRATWURST Olympia Provisions \$9 Classic pork sausage with hints of nutmeg.

VEGAN FRANKFURTER Field Roast \$7 A grain-based "sausage" bursting with flavors of paprika, caraway, and smokiness.

Dessert

VEGAN CAKES BY

DREAMCAKES

Carrot Cake \$8 with cream cheese frosting

Chocolate Cake \$8 with peppermint buttercream

ESTELLE BAKERY GLUTEN-FREE DESSERTS

Bourbon Pumpkin Pecan Cheesecake \$5

-PLEASE ORDER AT THE BAR-

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(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN-FREE Sun-Thurs 11:30pm-12am | Fri & Sat 11:30pm-2am 706 SE 6th Ave. Portland, OR 97214 503.235.8272 @loyallegionpdx