

LOYAL LEGION

OREGON BEER HALL

2PM TO 10PM DAILY

Snacks & Plates

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

PRETZEL \$5

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 \$8

Covered with hungarian chili and cheddar, with sour cream, pickled red onion, and fresh herbs. (GF)

CAULIFLOWER WINGS \$9

Battered cauliflower florettes fried until crispy, served dry with your choice of buffalo (V), barbecue (V), or Thai glaze (V).

HUMMUS PLATE \$10

Fresh vegetables, pretzel chips, garlic hummus. (V) Gluten-free available!

VEGAN DRUMSTICKS \$10

Six soy-protein wings with a sugarcane "bone". (GF) Your choice of Thai glaze, house buffalo, or house BBQ.

CHICKEN FINGERS \$9

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, lemon tahini sauce, and pickled onion. (V)

BLACK BEAN BOWL \$11

Jasmine rice, greens, black beans, vegan chorizo, avocado, salsa verde. (V)

Sub chicken tinga \$3

CHICKEN & WAFFLE SLIDERS \$12

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

VEGGIE NACHOS \$10

House made chips, black beans, house cheese sauce, pickled jalapenos, salsa verde, and cotija cheese. (VEG, GF) Add chicken tinga \$4

Soups & Salads

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

HUNGARIAN CHILI \$5

Ground beef, bacon, smoked paprika, garnished with sour cream, fresh herbs, and pickled onion. (GF)

PORK TOMATILLO STEW \$6

Garnished with sour cream and lime. (GF)

CARROT GINGER CURRY \$5

A smooth curry soup made with coconut milk, garnished with cilantro oil and pepitas. (V, GF)

TOMATO LENTIL SOUP \$5

Roasted red pepper, harissa, garnished with coconut cream and fresh herbs.

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, pickled beets, mustard vinaigrette, pretzel crumbs. (V)

WARM BRUSSELS \$12

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

CHICKEN TINGA SALAD \$12

Radicchio, radish, avocado, cotija, salsa verde, chicken tinga. (GF)

Burgers & Sandos

Gluten-free bun \$2

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

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

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, aioli.

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.

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, lemon tahini sauce, radish, pickled beets, chevre. (VEG)

Sausages

in a **bun**,
in a **bowl with greens**,
in a **broth bowl with potatoes**,
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 hand-dipped 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, yielding 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

Neapolitan Cake \$8
chocolate and vanilla cake
with strawberry buttercream

Oreo Cake \$8
chocolate cake
with oreo buttercream

GLUTEN-FREE DESSERTS BY
ESTELLE BAKERY

Grapefruit Cheesecake \$6
with grapefruit campari syrup

-PLEASE ORDER AT THE BAR-

(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN-FREE

Sun-Thurs 11:30pm-12am | Fri & Sat 11:30pm-2am

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