

AT REVOLUTION HALL

BURGERS



\$<u>800</u> **CLASSIC BURGER**

Painted Hills grass-fed beef, house-made ketchup, lettuce mix & our own secret recipe Bar Bar sauce on a locally made potato bun.

\$100 **ONION RING & BBQ SAUCE** \$200 **ADD: AMERICAN CHEESE** MAKE IT A DOUBLE **\$150 \$300** TILLAMOOK CHEDDAR

BACON \$<u>250</u> **EGG** \$200

SUBSTITUTE BEYOND MEAT PATTY \$1<u>50</u> GF V

COMBO **\$12**

CHEESEBURGER + FRIES + FOUNTAIN DRINK

Sub Tillamook cheese + \$.50Sub any beer +\$300 Sub bottled craft soda +\$100 **Sub Beyond Meat patty** +\$1<u>50</u>

An always-delicious, always-new burger experience. Ask your bartender for this month's special! \$12

SANDWICHES

'BTG' GFO

Bacon, tomato & greens sandwich with roasted garlic aioli on a potato bun.

\$<u>800</u>

EGG MCMORTON GFO

\$700

Fried egg, garlic aioli, dijon, Tillamook cheddar & greens on a potato bun.

Add bacon: \$250

KIDZ CORNER

\$<u>600</u>

A classic grilled cheese sandwich.

...with a small fries and fountain drink. \$800

CHEESE	\$5 <u>00</u> SLICE
PEPPERONI	\$5 <u>50</u> SLICE
SPECIALTY	\$600 SLICE
VEGAN V	\$6 <u>00</u> SLICE

ORDER AT SHOW BAR. EAT ON THE ROOF. VOILA!

SALADS & SIDES

BEBOP VO GF

Mixed greens, peas, corn, red onion in a lemon basil vinaigrette topped with sunflower seeds

ROCKSTEADY VO GF

Chopped kale, housemade vegan Caesar dressing, Follow Your Heart parmesan & roasted chickpeas

THE SHREDDER GFO

\$700

Shredded iceberg lettuce, red cabbage, tomatoes, bacon, blue cheese & croutons with ranch dressing.

TOASTED RAVIOLIS 'T-RAVS'

\$<u>700</u> Fried cheese raviolis with house-made marinara.

Inspired by Mama Toscano's in St. Louis.

FRENCH FRIES **V**

REG. \$300 LRG. \$400

CAJUN FRIES

REG. \$350 LRG. \$450

FRIED PICKLES

\$<u>500</u>

ONION RINGS

\$<u>500</u>

NOT TOTS

\$600

Fried potato, cheese and jalapeño puffs with a mild kick.

WEEKLY DESSERT

Ask your bartender for sweet deets!

show bar has live music! REVOLUTIONHALL.COM/SHOW-BAR

























AT REVOLUTION HALL

COCKTAILS

BODACIOUS COWBOYS

The perfect paloma with Astral Tequila Blanco, Fever Tree Grapefruit soda, lime & Jamaican bitters. \$12

MARSHA P. JOHNSON

Shimmering Grey Goose Vodka & Portland Syrup Co. Ginger layered for the most fabulous mule with a sassy kick. \$12

AGENT / BROKER

New Deal Vodka, raspberry, lemonade, soda and just enough Campari to taste grown up. \$12

FOOL TO LOVE (N/A)

Pineapple, orange, lemon & a can of Rogue CBD Blackberry Cucumber Soda. \$9

COCKTAIL OF THE MONTH

Ask your bartender for details. \$10

Cocktails on Dr

PREMIUM INGREDIENTS, LOADS OF HEART!

CANTINA CANTINA MARGARITA

Hornitos Margarita with a touch of agave and no added sugar.

NEGRONI

Dry Gin, Campari, Vermouth Blanc served neat or on a big cube.

MAKER'S OLD FASHIONED

Bourbon, Angostura & Regan's Bitters, Demara, Bordeaux Cherry, orange swath.

RAINIER FOR \$5 DRAFT BEER

See chalkboard for our curated list of PNW offerings:

BOTTLES & CANS

SCHÖFFERHOFER **GRAPEFRUIT RADLER** \$<u>500</u> PBR OR TECATE TALLBOY **\$4**00 \$<u>500</u> N/A BEER HARD KOMBUCHA \$600 **ROTATING CIDER** \$<u>650</u> WHITE CLAW HARD SELTZER \$<u>650</u> **\$7**00 SPIKED TOPO CHICO \$<u>350</u> MILLER PONY





Get a one-ounce scoot of the spirit of your choice for half the price of a full pour.

USUAL SUSPECTS

CRAFT SODA	\$ <u>300</u>
ROGUE CBD SELTZER	\$ <u>600</u>
RED BULL	\$ <u>500</u>
CRUX NØMØ N/A IPA	\$ <u>500</u>
WYLDE CBD SODA	\$ <u>600</u>
HOUSE RASPBERRY LEMONADE	\$ <u>600</u>
KOMBUCHA	\$ 5 00
LIQUID DEATH SPARKLING PLAIN OR LIME	\$ 4 00

WINE

HOUSE RED / WHITE / ROSÉ \$<u>800</u> **RED / WHITE / PROSECCO** \$30<u>00</u> BY THE BOTTLE \$**12**00 **BUBBLES IN A CAN** PREMIUM BOTTLED BUBBLES **\$200** GOT WINE QUESTIONS? Ask your bartender!



HOODIES, TEES & MUCH MORE available at show bar!

GIFT CERTIFICATES AVAILABLE