

show bar

AT REVOLUTION HALL

BURGERS



CLASSIC BURGER* \$9.00

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

ADDITIONS:

AMERICAN CHEESE	\$1.00
TILLAMOOK CHEDDAR	\$1.50
EGG*	\$2.00
BACON	\$2.50

MAKE IT A DOUBLE	\$3.00
ONION RING & BBQ SAUCE	\$2.00
GLUTEN-FREE BUN	\$1.50 GF
VEGAN CHEESE	\$2.00 GF V
SUB A BEYOND MEAT PATTY	\$1.50 GF V

COMBO MEAL
\$13

CHEESEBURGER + FRIES + FOUNTAIN DRINK

Sub Tillamook cheese	+\$0.50	Sub any beer	+\$3.00
Sub bottled craft soda	+\$1.00	Sub Beyond Meat patty	+\$1.50

Burger of the Month ???

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. \$8.00

EGG MCMORTON* GFO \$7.00

Fried egg, apple butter, dijon, Tillamook cheddar & greens on a potato bun. Add bacon: \$2.50

KIDZ CORNER \$6.00

A classic grilled cheese sandwich. ...with a small fries and fountain drink. \$8.00

It's a Pizza Party!



CHEESE	\$5.00	SLICE
PEPPERONI	\$5.50	SLICE
SPECIALTY	\$6.00	SLICE
VEGAN V	\$6.00	SLICE

Merch, gift cards & to-go orders:

IT'S ALL HAPPENING NOW AT REVOLUTIONHALL.COM!

SALADS & SIDES

BEBOP VO GF \$8.00

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

ROCKSTEADY VO GF \$8.00

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

THE SHREDDER GFO \$8.00

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

TOASTED RAVIOLIS 'T-RAVS' \$8.00

Fried cheese raviolis with house-made marinara. Inspired by Mama Toscano's in St. Louis.

FRENCH FRIES V REG. \$4.00 LRG. \$5.00

CAJUN FRIES V REG. \$4.50 LRG. \$5.50

FRIED PICKLES \$7.00

ONION RINGS \$6.00

ÑOT TOTS \$7.00

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

V Vegan VO Vegan Options GF Gluten Free GFO Gluten Free Options

BE SURE TO CHECK OUT OUR *roof deck bar, sunset room* & OTHER FINE SPACES!

GIFT CERTIFICATES AVAILABLE

*CONSUMING RAW OR UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

@REVOLUTIONHALL @REVOLUTIONHALLPDX @REVHALLPDX

show bar

AT REVOLUTION HALL

COCKTAILS

AGENT / BROKER

Shine Distilling Vodka, raspberry lemonade, soda & just enough Campari to taste grown up. \$13

BODACIOUS COWBOYS

The perfect paloma with Astral Tequila Blanco, Jaritos grapefruit soda, lime & Jamaican bitters. \$13

BURLY SHIRLEY

House-charged Gin & Tonic with Shine Hibiscus Gin & Portland Syrup's Rose Tonic. \$13

OLD FASHIONED

Maker's Mark, demerara, bitters, orange, cherry. \$13

NEGRONI

Hendrick's Gin, Carpano Botanical & Vermouth Bianca. \$13

MARGARITA

Hornitos Reposado, trip sec, lime, agave nectar. \$13

MANHATTAN

Early Times Bonded Bourbon, Accompani Sweet Vermouth, Angostura. \$13

FOOL TO LOVE (N/A)

Pineapple, orange, lemon & Rogue CBD blackberry cucumber soda. \$10

COCKTAIL OF THE MONTH

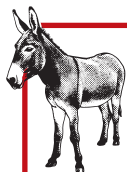
Ask your bartender for details. \$11

HEDGE FUND

Patrón Extra Añejo, Illegal Mezcal Reposado, Amargo-Vallet, Bigallet, salted tamarind. \$25

DRAFT BEER RAINIER FOR \$5

See chalkboard for our curated list of PNW offerings!



Mules on Draft

HAYMAKER with Dickel 8-yr Bourbon

MULA with Cazadores Reposado tTequila

TYPHOON with Cruzan 8-yr & Kraken Black Rums

CHEVAL with Grey Goose Vodka

LEGHORN with Wild Roots Gin

\$13

MADE WITH PORTLAND SYRUP CO. GINGER



try the CRUX +1 LAGER

A new Japanese-style rice lager from Crux, Rev Hall, Mississippi Studios & Polaris Hall!

USUAL SUSPECTS

CRAFT SODA **\$3⁰⁰**

RED BULL **\$5⁰⁰**

WYLDE CBD SODA **\$6⁰⁰**

HOUSE RASPBERRY LEMONADE **\$6⁰⁰**

KOMBUCHA **\$5⁰⁰**

LIQUID DEATH

MOUNTAIN WATER (STILL)

OR SEVERED LIME (SPARKLING) **\$5⁰⁰**

WINE

HOUSE RED / WHITE / ROSÉ **\$8⁰⁰**

RED / WHITE / ROSÉ BOTTLE **\$30⁰⁰**

BUBBLES IN A CAN **\$8⁰⁰**

PREMIUM BOTTLED BUBBLES **\$200**

GOT WINE QUESTIONS? *Ask your bartender!*



This is an
**INCLUSIVE,
ANTI-RACIST,
HATE-FREE SPACE.**
*Intolerance will not
be tolerated.*



Toddy Time!

SERVED HOT WITH SPICED HONEY & LEMON

CHOOSE WISELY!

① BEAM BLACK BOURBON

② FUNDADOR BRANDY

③ HENNESY

④ OOLONG TEA (N/A)

\$12

CANNED GOODS

GRAPEFRUIT RADLER **\$5⁰⁰**

PBR OR TECATE TALLBOY **\$4⁰⁰**

CRUX NØ MØ N/A IPA **\$5⁰⁰**

HARD KOMBUCHA **\$6⁰⁰**

ROTATING CIDER **\$6⁵⁰**

WHITE CLAW HARD SELTZER **\$6⁵⁰**

SPIKED TOPO CHICO **\$7⁰⁰**

HOODIES, TEES & MUCH MORE available at show bar!

GIFT CERTIFICATES
AVAILABLE