

SHELBURNE PUB



PUB SNACKS

Toasted Sourdough 7

whipped rosemary and garlic butter. v

Marinated Olives 8

castlevetranos. garlic. rosemary. citrus marinade. v+ gf

Zesty Edamame 8

sriracha sea salt. lime. olive oil. v+ gf

Dirty Fries 14

chevre. pepperoncini. pork belly. garlic. pdx ketchup. gf

Seasoned Potato Fries 6

pdx ketchup. v+
add achiote aioli 1

SMALL PLATES

Daily Soup MP

ask your server

Hummus 14

kalamata olives. peruvian peppers. dill. evoo.
crispy pita chips. assorted veggies. v+

Tre Fin Smoked Salmon Boxty 18

seasoned potato cake. creme fraiche. chives. lemon.

Bang Bang Brussels Sprouts 10

fried crisp. house made sweet and hot chili drizzle. v+ gf

Coconut Calamari 16

toasted sesame. dried orange. achiote aioli.

Buttermilk Fried Oysters 18

housemade tartar. buffalo sauce.

Local Steamer Clams 21

garlic. shallot. butter. white wine. lemon wedge.

PNW Cheese Board 24

ask server for daily selection. preserves. fruit. warm bread. v

SALADS

add grilled chicken 8 | fried chicken 8 | smoked salmon 16

Caesar Salad 10 | 14

chopped romaine. garlic bread crumbs. anchovy vinaigrette.
shaved parmesan.

Rogue Blue Cheese Salad 12 | 16

chopped romaine. red flame grapes. candied pecans. red onion.
creamy blue cheese dressing. v gf

Thai Salad 18

shredded savoy and red cabbage. frisee. red bell peppers.
julienne carrots. cucumbers. cold noodles. basil. cilantro. wontons.
thai vinaigrette. peanut sauce. v+

MAINS

Catch of the day MP

seasonal preparation.

New York Steak 36

colcannon mashed potatoes. broccolini. choice of
chimicurri or bleu cheese butter. gf

Crispy Chicken Sandwich 18

buttermilk fried chicken. buttermilk slaw. achiote aioli.
dill pickles. blue scorcher bun. potato fries.

Kimchi Fried Rice 20

peas. carrots. kimchi. sesame oil. scallion. sesame. v+
add sunny egg 2 | add pork belly 6

Tre Fin Local Rocksh and Chips 26

housemade tartar. pdx ketchup. lemon.

Painted Hills Farms Burger 20

cheddar. whole grain mustard aioli. lettuce. pickles.
tomato. pickled onion. blue scorcher bun. potato fries.
add bacon 5 | veggie patty available

Macaroni and Cheese 18

mornay. toasted breadcrumbs. beck's microgreens. v
add pork belly 6 | add smoked salmon 16

gluten free = gf | vegetarian = v | vegan = v+

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issue, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dine in parties of 6 or more will be presented with one check and an automatic gratuity of 20% will be added.

SHELBURNE PUB

Happy Hour Daily 3 - 5pm | \$1 off beer & wine



WINE BY THE GLASS

BUBBLES

Cremant de Bordeaux Heritage Brut NV, FR 13/39

Cava Rose Vega Medien [organic] NV, ES 12/33

WHITE

House White 11/30

Sauvignon Blanc La Pettit Perriere '23, FR 12/33

Chardonnay Adelsheim '21, OR 16/46

Pinot Gris Anne Amie Vineyards '23, OR 14/42

ROSE

House Rose 11/30

RED

House Red 11/30

Cabernet Revelry '21, WA 14/47

Malbec Catena Vista Flores '22, AR 12/35

Pinot Noir Boedecker Cellars '18, OR 16/58

*Boedecker donates 5% of sales to nonprofits helping people experiencing homelessness.

BEER

ON TAP

Rotating Fort George IPA 9

Rotating North Jetty Brewing 7

Rotating Buoy Beer Company 7

Rotating Cider [12oz] 9

Rotating Pilsner 7

BOTTLE OR CAN

Freight Lager 4

Fort George Vortex IPA 8

Coors Light 3.5

Pacifico 5

Best Day Brewing Kolsch Style [n/a] 6

WINE BY THE BOTTLE

BUBBLES

Lu & Oly Untethered Bubbles, '21 WA 70

Prosecco Terre Di Marca '21, IT 51

OLD WORLD WHITE

Sancerre Joseph Mellot '22, FR 74

Chardonnay Joseph Drouhin '22, FR 48

NEW WORLD WHITE

Pinot Gris Cooper Mountain '22, OR 36

Chardonnay Brickhouse '21, WA 68

Riesling Lone Birch '22, WA 30

OLD WORLD RED

Fantanafredda "Ebbio" Langhe

Nebbiolo '21, IT 59

NEW WORLD RED

Red Blend Patterson Cellars '19, WA 36

Red Blend Vital Wines '19, WA 67

Red Blend Syncline Subduction '21, WA 75

Merlot Abeja '17, WA 125

Cab Sauv Reininger '18, WA 99

Petit Verdot Januik '21, WA 91

Gamay Noir Anne Amie '22, OR 53

N/A DRINKS

Iced Tea 3.5

Beach House Hot Tea 3

Lemonade 4

Cranberry Lemonade 4.5

Columbia River Coffee Roasters 3 | 5

Kombucha Rotating Flavors 6

Coke | Sprite | Fanta 5

Diet Coke 4

Fever Tree Ginger Beer 4

Sparkling Izze [rotating selection] 5

Root Beer *rotating* 5

Sant Aniol Sparkling Water 7

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