

Kids Menu

Mac & Cheese \$4
Dragon Nuggets with French Fries \$4
Grilled Cheese with French Fries \$4
Small Cheese Pizza \$4

Sweets

Seasonal Cobbler with whipped cream \$6



Dips / Sauces: Cajun gravy, Cheddar cheese sauce, Buffalo hot sauce, Marinara sauce, Tartar sauce, Garlic aioli, Jalapeño jelly, Mayonnaise, Vegannaise, Ketchup, Yellow mustard, Whole grain mustard, Dijon mustard, Sweet hot mustard, Tabasco sauce, Jalapeño Tabasco sauce, Malt vinegar.

Dressings: Buttermilk Ranch, Bleu cheese, Honey mustard, 1000 Island, Caesar, Balsamic vinaigrette, Sesame vinaigrette, Pomegranate vinaigrette, Honey-lime vinaigrette, IPA vinaigrette, Extre virgin olive oil & red wine vinegar.

Beverages: RC Cola, 7-UP, Diet Rite, Squirt, Premium Sodas, Lemonade, Cranberry Juice, Orange Juice, Pineapple Juice, V-8, Sparkling Water, 2% Milk, Coffee, Iced Tea.

GREEN DRAGON BISTRO & BREWPUB

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GREEN DRAGON BISTRO & BREWPUB

Hailed by Daniel Webster as “the headquarters of the Revolution,” the original Green Dragon Tavern was Boston’s predominant gathering place in the days leading up to the American Revolution. It was where Paul Revere, Samuel Adams and their free thinking Sons of Liberty met to throw a few darts, play a game of shuffleboard (OK, maybe not suffleboard), drink a pint of ale and plot the Boston Tea Party. We strive for nothing less...

While your thoughts may not be as revolutionary as Paul Revere’s, we still offer you a warm place to hang out and play with your friends, share your ideas (free Internet access) and drink some of the best obscure and tasty beers in the world. We boast a rotating beer menu (19 of the best beers, many of them unavailable to most pubs here in Oregon) and a staff of knowledgeable bartenders and servers that can help you select the perfect pint. In short, we strive to create a place where people want to come because they get the best of all worlds—great beer and drinks, a place for fun (shuffleboard, pinball, foosball, darts), a place to dine on great food and converse...

We have intentionally modeled the revolutionary thinking of the “Green” Dragon by adopting green practices within our operations. We have chosen to co-habitate with Integrity Spirits so we can use much of their leftover hot water in our brewing process, while they use wash from our brewery to distill their spirits and save amazing amounts of energy and tread more lightly on our planet. Many of the materials used to build our bar were reclaimed from old buildings. We also use locally and organically grown produce whenever possible and available.

To find out more about our events, including weekly “Meet the Brewer” nights – where brewers from around the country come to share their favorite beers – sign up for our email newsletter “Dragon Tales” by sending an e-mail to PDXGreenDragon@Yahoo.com. Come be part of the new revolutionary spirit of the Green Dragon.



Appetizers

- Honey-Pepper Coleslaw – \$3.50
- Roasted Garlic Mashed Potatoes with Cajun gravy – \$3.50
- Smokey Beans & Rice with mango salsa, sour cream & a warm garlic herb tortilla – \$4.50
- Hush Puppies with Cajun gravy – \$4.50
- Roasted Red Pepper Cornbread with Jalapeño jelly & honey butter – \$5.00
- Belgian-style French Fries – \$5.00
- Baked Spicy Cajun Mac & Cheese – \$5.00
- Handcrafted Daily Soup – \$3.50 cup / \$6.50 bowl
- Buffalo Chicken Wings with bleu cheese dressing & celery – \$8
- Baked Crab Artichoke Parmesan Dip with grilled bread – \$9

Our Chicken Breast is house-smoked and our BBQ Beef Brisket & BBQ Pulled Pork are house-smoked & cooked down with beer and BBQ sauce.

Salads

Add House-smoked Chicken to any salad for \$2.00.

Caesar Salad – \$5.50 small / \$9.00 large

Small House Salad with your choice of dressing – \$4.50

Seasonal Fruit & Bleu Cheese Salad – \$10.50 - See the Special Board or ask your server for details. Mixed greens topped with sliced seasonal fruit, bleu cheese crumbles & toasted almond slices. Dressed with our handcrafted pomegranate vinaigrette.

Southwest Salad – \$9.50 - Mixed greens topped with black olives, tomato, roasted red pepper, garbanzo beans, house-smoked sweet onion, black bean & corn salsa, sour cream & corn tortilla chips. Dressed with our handcrafted honey-lime vinaigrette.

Sandwiches / Burgers

Served with French Fries or a side house salad.

Green Dragon Garden Wrap – \$7.00 - Add house-smoked chicken for \$2.00. Garlic-herb wrap with ricotta cheese-based spread filled with mixed greens, tomato, cucumber, carrot, garbanzo beans, house-smoked sweet onion, black olives & roasted red pepper. Dressed with our handcrafted pomegranate vinaigrette.

BBQ Pulled Pork Sliders – \$8.50 - House-smoked BBQ pulled pork stacked with handcrafted honey-pepper coleslaw, red onion, tomato & cheddar cheese on a toasted roll.

Sandwiches / Burgers (continued)

Catfish Po'Boy (Memphis Style) – \$9.00 - Deep fried catfish fillet stacked with handcrafted honey-pepper coleslaw, red onion, tomato & cheddar cheese on a toasted roll.

Loaded Beer Brat – \$8.00 - Grilled bratwurst sausage with red onion, tomato, sauerkraut, pepperoncini, whole grain mustard & sweet pickle relish on a toasted roll.

Buffalo Hot Dog – \$8.00 - Grilled Buffalo hot dog with sweet pickle relish & whole grain mustard on a toasted roll.

Smoked Buffalo Chicken – \$9.00 - Our house-smoked chicken tossed in tangy buffalo sauce. Served with lettuce, red onion & bleu cheese crumbles on a toasted bun.

BBQ Beef Brisket (Memphis Style) – \$9.00 - Our house-smoked BBQ Beef Brisket stacked with handcrafted honey-pepper coleslaw, red onion & tomato on a toasted bun.

Marinated Portobello Mushroom Burger – \$9.00 - Grilled marinated Portobello mushroom & zucchini with lettuce, red onion, tomato & roasted red pepper. Served on a toasted bun with garlic aioli.

Green Dragon Buffalo Burger – \$9.50 - Our handcrafted ground buffalo burger, cooked to perfection, served with pepper jack cheese, bell pepper/onion relish, BBQ sauce, lettuce, onion & tomato on a toasted bun.

Green Dragon Veggie Burger – \$9.00 - Handcrafted from mushroom, lentil, bulgur, cashew, onion, celery & garlic. Served with lettuce, onion & tomato on a toasted bun. This delicious sandwich is available all vegan (bun, cheese - everything) upon request.

Calzones

Served with a side house salad and marinara sauce.

Cheesy – \$9.50 - Ricotta cheese blend, black olives and basil.

Meaty – \$9.50 - Pepperoni, Louisiana hot link, spicy giardiniera peppers and cheese.

Combo – \$9.50 - Ricotta cheese blend, black olives, basil, pepperoni, Louisiana hot link and spicy giardiniera peppers.

Large Plates

Served with greens sauteed in our handcrafted IPA vinaigrette, honey-pepper coleslaw and your choice of garlic mashed potatoes or French Fries.

House-smoked Chicken Breast – \$11.00

Cornmeal Breaded Catfish with Cajun gravy – \$12.50

Certified Angus Chicken-fried Steak with Cajun gravy – \$13.00