

PORTLAND SPORTS BAR & GRILL

Family Owned & Operated Since 2009

starters

Steak Bites* *GF*

8 oz top sirloin, seasoned and grilled medium-rare, creamy horsey. 14.5

Add Cajun & Butter +2

Hummus Platter

Our authentic Lebanese dip with toasted flatbread, house tzatziki and veggies. 11.5

Victory Wings

Crispy fried chicken wings tossed in choice of sauce with chunky bleu cheese. 16.75

*Buffalo *Mild *Garlic Parmesan *Sweet Chili *Inferno!*

Cajun Tots

Crispy tots covered in cajun seasonings with chipotle tomato aioli. 9.5

Garlic-Parmesan Fries

Golden fries tossed with garlic sauce and shredded parmesan, Served with roasted garlic aioli. 10.25

Touchdown Totchos

Golden tots covered with chili, cheddar jack, onions, jalapenos, bacon and habanero ranch. 17

from the bay

Calamari

Lightly dusted tubes and tentacles with lemon and spicy remoulade. 18

Crab Cakes

Lump buttery crab with light seasoning, fried and topped with siracha mayo over fresh greens. 14

Shrimp Cocktail *GF*

Fresh bay shrimp in a martini glass with romaine, scratch cocktail sauce and lemon. 10.5

Oyster Shooters* *GF*

Local Pacific oysters in a shot glass with scratch cocktail sauce and lemon. 3 ea. / 14 ½ dozen

Add Peppered Vodka +1.5 ea.

sandwiches & wraps

Soup, Salad, Fries, Cajun Tots or Slaw
Garlic Fries +1

Original Gyro

Seasoned beef slices, lettuce, tomato, cucumber, diced onion and tzatziki wrapped in toasted naan. 17.75

Add Feta +1.5

Chicken Bacon Ranch Wrap

Marinated chicken, basmati rice, lettuce, tomato, colby, bacon and habanero ranch wrapped in toasted naan. 15.5

Jeff's Grilled Cheese

4-cheese blend with a garlic butter parmesan crust on fresh bakery sourdough. Chipotle tomato aioli for dipping. 13.5

Bacon- 3 Grilled Tomato- 1.5 Burger Patty- 5.5

Pastrami Melt

Grilled sliced pastrami, house burger sauce, grilled onions and melted swiss on toasted sourdough. 17.5

Clubhouse

Grilled chicken, thick-cut bacon, melted swiss, lettuce, tomato, pickles and fresh guac on a toasted bun. 19.75

French Dip

Sliced sirloin, melted swiss and grilled red onions on a toasted roll with scratch au jus & horsey on the side. 18.5

Root Beer Pulled Pork

Root beer-braised pork shoulder with BBQ sauce and house slaw on a fresh bakery bun. 15.25

Philly Cheesesteak

Shredded sirloin, grilled onions and peppers, melted provolone and tomato aioli. 18

Add Mushrooms & Jalapenos +1.75

soup & salads

Dressings: Ranch, blue cheese, 1000 Island, honey mustard or house vinaigrette.

Homemade Chili *GF*

Seasoned ground beef, stewed tomatoes, kidney beans and bold spices, topped with onion and shredded cheddar. Cup 6.5 / Bowl 11.5

Scratch Soup

Our rotating soup selection; made fresh in-house. Cup 6.5 / Bowl 11.5

Dockside Caesar

Local romaine, scratch Caesar dressing, shredded parmesan and garlic croutons. Half 9 / Whole 14

Garden Salad

Local romaine, tomato, cucumber, carrots, sliced onion, cheese and garlic croutons with choice of dressing. 11

Bacon Bits-2 Bay Shrimp- 4 Grilled Chicken- 7 Grilled Salmon- 13

Cobb Salad *GF*

Grilled chicken, hard-boiled eggs, bacon, bleu cheese crumbles, tomato and romaine with choice of dressing. 18.5

Shrimp Louie

Fresh bay shrimp, tomato, cucumber, hard-boiled eggs, romaine, garlic croutons and 1000 island dressing. 17.75

Gyro Salad *GF*

Seasoned gyro meat, feta crumbles, diced onion, tomato, cucumber and romaine with tzatziki dressing. 16

GF Gluten-Free Option

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Parties of 6+ are limited to 2 checks

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gourmet burgers

Burgers Include: Lettuce, tomato, pickles, onion & house spread (unless described otherwise)
Soup, Salad, Fries, Cajun Tots or Slaw. Garlic Fries + 1

- P.S.B.G Cheeseburger*** Fresh local ground chuck 1/3 lb patty, melted sharp cheddar and secret seasonings. 16.5
- Hot Shot!*** Cajunized patty, buffalo sauce, jalapeno slices, pepperjack and cajun remoulade. 18
- Double Play*** Two burger patties, two bacon slices and two slices of cheese. Batter up! 22
- Cali*** Fresh guacamole, melted swiss and thick-cut peppered bacon. 19
- Stadium Stack*** Browned pastrami, swiss, grilled onions and deli mustard. 22
- Mushroom Swiss*** Sautéed sliced mushrooms in merlot with melted swiss. 17.75
- Peanut Butter Bacon*** Creamy peanut butter, cheddar and thick-cut peppered bacon. 19

*Sub a plant-based BEYOND PATTY! +1.5

OUR STORY:

It all began in 2007 when Jon opened Cypress, a Middle Eastern restaurant where Jeffrey began working in the kitchen at a young age. After a couple of years, they rebranded it as Portland Sports Bar & Grill. Today, Jon and Jeffrey bring decades of restaurant experience and hands-on leadership to a true father-and-son partnership, helping establish PSBG as a longtime Portland gathering place built on great food, friendly service and family tradition.

pub favorites

- Fish & Chips**
Three pieces of ale-battered Pacific cod with chunky house tartar, slaw and fries. 21
- Chicken Strips**
Tender white meat chicken, lightly seasoned and breaded, with honey mustard and fries. 17.5
- Chicken Fajita Bowl GF**
A large bowl of seasoned chicken breast, grilled onions and peppers, basmati rice, tomato, lettuce, shredded colby, habanero ranch and house guac. 18
*Sub Shredded Steak +2.5

signature entrees

- Blackened Salmon GF**
Louisiana-style cajun dry rub on a wild-caught salmon fillet.
Served with fresh basmati rice. 18.5
- Chicken Coconut Curry GF**
Braised chicken breast topped with rich coconut curry sauce.
Served with fresh basmati rice. 16
- 12oz Rib-Eye Steak* GF**
Our legendary tender cut, grilled with light steak seasonings, creamy horsey and topped with garlic-herb butter.
Served with cheesy garlic potatoes. 32
- Grilled Swordfish**
Grilled swordfish with the chef's rotating seasonal preparation, served with a house-selected side. 23
- Garlic Chicken GF**
Tenderized chicken medallions infused in garlic, and finished with roasted garlic aioli and melted parmesan,
Served with fresh basmati rice. 19.5
- Cajun Butter Rib-Eye* GF**
12oz rib-eye steak grilled with our mild cajun blend, topped with grilled onions and mushrooms, garlic butter and side of chipotle aioli.
Served with cheesy garlic potatoes. 35

ADD AN EXTRA SIDE +4

Basmati Rice	Side Salad	Fries
Cajun Tots	Coleslaw	Chili
Soup	Grilled Veggies	Garlic Fries

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