

PORTLAND SPORTS BAR & GRILL

Family Owned & Operated Since 2009

starters

Steak Bites* GF 8 ounces cut top sirloin, seasoned & grilled medium-rare, creamy horseradish. 12.75
Add Cajun Seasoning +1

Hummus Platter Our authentic Lebanese garbanzo dip, toasted flatbread, tzatziki sauce, tomato & cucumbers. 11

Chicken Wings Crispy fried chicken wings, hand tossed. Chunky bleu cheese dressing. 16
*Buffalo Sauce *Mild *Garlic Parmesan *Sweet Chili *Inferno!

Cajun Tots Crispy tots tossed in bold cajun seasonings. Paired w/ our chipotle tomato aioli. 9.5

Loaded Totchos Crispy golden tots covered in our famous chili, cheddar jack, diced onions & jalapeno slices. Habanero ranch drizzle. 15

Garlic-Asiago Fries Tossed golden fries, garlic sauce, shredded asiago. Paired w/ roasted garlic aioli. 10.25 **Regular Fries** 8

from the bay

Crab Cakes Breaded cakes of lump buttery crab, light seasonings. Fried & topped w/ siracha mayo on a bed of greens. 12.5

Shrimp Cocktail GF Fresh bay shrimp stuffed in a martini glass. Topped w/ scratch cocktail sauce & lemon. 10

Oyster Shooters* GF Fresh Pacific NW oysters w/ scratch cocktail sauce & lemon. 2.75 ea. / 14 1/2 dozen
Add Pepered Vodka? 1.5 ea.

soup & salads

Homemade Chili GF Our hearty mixture of seasoned ground beef, stewed tomatoes, kidney beans & bold blend of spices. Topped w/ diced onions & shredded cheddar. Cup 6.5 / Bowl 11

Scratch Soup Our warm rotating selection of soup; made fresh in-house. Cup 6.5 / Bowl 11

Caesar Salad Green romaine lettuce, scratch caesar dressing, shredded parmesan, garlic croutons. Half 9 / Whole 14

House Salad Fresh romaine lettuce, tomato & cucumber. Topped w/ shredded carrots & garlic croutons. Choice of dressing. 9.5
Bay Shrimp-4 Grilled Chicken-7 Grilled Salmon-11

Shrimp Louie Fresh bay shrimp, chopped tomato & cucumber, hard-boiled eggs, romaine lettuce, garlic croutons. 1000 island or choice of dressing. 15.5

Cobb Salad GF Grilled chicken, hard-boiled egg slices, bacon bits, bleu cheese crumbles, chopped tomato & romaine. Choice of dressing. 17

Gyro Salad GF Seasoned gyro meat, feta crumbles, diced onion, chopped tomato & cucumber, crisp romaine. Tzatziki yogurt dressing on side. 15

dressings:

-House

(olive oil, lemon juice, garlic sauce)

-Ranch

-Bleu Cheese

-1000 Island

-Huckleberry Vinaigrette

sandwiches & wraps

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

Gyro

Seasoned beef slices, shredded lettuce, tomatoes, cucumbers, diced onion & tzatziki sauce. Wrapped in toasted naan. 15.25
Add Feta +1.5

Chicken Bacon Ranch

Chopped chicken breast, steamed rice, shredded lettuce & tomato on toasted flatbread. Topped w/ colby & habanero ranch. 14.75

Jeff's Grilled Cheese

4-cheese blend, garlic butter asiago crust, thick texas toast, chipotle tomato aioli. 12.75
Bacon-3 Grilled Tomato-1.5 Burger Patty-4.5

Cajun Chicken Sandwich

Grilled marinated chicken breast, cajun seasonings, spicy mustard, lettuce, swiss, tomato, dill pickles on a toasted bun. 15.75

Chicken Club

Grilled marinated chicken breast, thick-cut peppered bacon, melted swiss, lettuce, sliced tomato, fresh guacamole, toasted bun. 18.5

Hummus Wrap

Fresh homemade hummus, seasoned chicken, basmati rice, shredded lettuce, tomato & pickle on toasted flatbread. Topped w/ cheese, olive oil & buffalo drizzle 14

Root Beer Pulled Pork

Tender pork shoulder slowly braised in root beer & secret spices. On a fresh bakery bun, bbq sauce, house slaw. 14

philly cheesesteaks

Original

Shredded sirloin, grilled onions & peppers, melted provolone, tomato aioli. 15.5

Deluxe

Our original Philly sandwich, loaded up w/ mushrooms & jalapenos. 17

OUR STORY:

Jon & Jeffrey began this journey together in 2007, as a middle eastern restaurant known as "Cypress". After a few years, we rebranded into PSBG as a father & son operation. Jeffrey has been running the kitchen & financials since he was a sophomore in high school. Jon has been serving in the industry for 45 years. Together we continue to grow our dream into a local favorite.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Groups of 6+ cannot be split more than 2 ways

GF Gluten-Free Option

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BURGERS INCLUDE:
Lettuce, tomato, pickles,
onion & house spread.
**unless described otherwise*

gourmet burgers

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

P.S.B.G.* Fresh & local ground chuck 1/3 lb patty, melted sharp cheddar, secret seasonings. 14.5

Rose City* Cracked egg over-easy & melted cheddar. 15.75

California* Fresh guacamole, melted swiss, thick-cut peppered bacon. 17.5

Peanut Butter Bacon* Creamy peanut butter sauce, cheddar, thick-cut peppered bacon. 16.5

Mushroom Swiss* Sautéed sliced mushrooms in merlot & melted swiss. 16

Firehouse!* Cajunized patty, buffalo sauce, jalapeno slices, cheddar & habanero ranch. 15.75

Black & Bleu* Bubbling bleu cheese crumbles & cajun seasoning. 15.5

Double Play* 2 burger patties, 2 bacon slices, 2 slices of cheese. Batter up! 20

Hillbilly* Topped w/ tender pulled pork, melted cheddar, bbq ranch sauce. 17.5

Lone Star* Grilled onions & peppers, melted swiss, chipotle tomato aioli. 17.25

**Substitute a plant-based BEYOND PATTY! +1.5*

pub favorites

Fish & Chips Ale-battered loins of our seasonal catch. Chunky house tartar, slaw & fries. 17.5

Chicken Strips Tender white meat chicken, lightly seasoned & breaded. BBO ranch dipping sauce & fries. 16.75

Chicken Fajita Bowl GF A large bowl of seasoned chicken breast, grilled onions & peppers, basmati rice, tomato, shredded lettuce, cheddar & habanero ranch. Side of house guac. 17.75

**Sub Shredded Steak 2.5*

signature entrees

Blackened Salmon GF

Louisiana-style cajun dry rub grilled on a wild-caught salmon fillet. Served with fresh basmati rice. 17.5

Mahi Mahi GF

Grilled mahi mahi in a rub of tropical seasonings, topped w/ roasted pineapple salsa. Served with fresh basmati rice. 19.5

Chicken Coconut Curry GF

Marinated chicken breast pieces braised in a blend of spices. Covered w/ our rich coconut curry sauce. Served with fresh basmati rice. 15

12oz Rib-Eye Steak* GF

Our legendary tender cut of high-quality beef, grilled w/ light steak seasonings. Topped w/ garlic-herb butter & side of creamy horseradish. Served with cheesy garlic mashers. 26

Cajun Butter Rib-Eye* GF

12oz rib-eye steak grilled w/ our mild cajun blend & garlic butter. Topped w/ grilled onions & mushrooms, side of chipotle aioli. Served with cheesy garlic mashers. 29

ADD AN EXTRA SIDE +3.5

Basmati Rice

Side Salad

Fries

Cajun Tots

Coleslaw

Chili

Soup

Seasonal Veggie

Garlic Fries

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