

STARTS AT 3 PM *Dinner Menu* UNTIL 10 PM

Shares

FRIED BRUSSELS (v / gf) Tossed in House Seasonings, Served with Garlic Aioli* - Add Bacon for 2	10
BIRRIA STREET TACOS Three Corn Tortillas, Birria, Queso Oaxaca, Pineapple Salsa, Consomé	12
ZUCCHINI FRITTERS (v) Served with Tartar Sauce	11
LITTLE DEVILS (gf) Deviled Eggs Topped with Candied Bacon and Pickled Mustard Seeds	9
SMOKED CHICKEN WINGS (6 / 12) (gf) Buffalo or BBQ - Choice of Ranch or Bleu Cheese	11 / 18
FRENCH FRY BASKET (v) Battered French Fries with Fresh Herbs + Garlic Aioli*	7
TRUFFLE FRIES (v) Battered French Fries Tossed in Truffle Oil, Topped with Parmesan, Fresh Herbs + Garlic Aioli*	10

Sandwiches

JOHNNY ROYALE BURGER American Beef*, Butter Lettuce, Tillamook Cheddar, Pickles, Onions, Garlic Aioli* on a Brioche Bun + Fries - Make it Vegan with an Impossible Patty for 1.5	17
CHICKEN PARM SANDO Panko Breaded Chicken, Marinara, Provolone, Pickles, on a Hoagie Roll + Fries - Make it Vegan for 1.5	17
GRILLED CHEESE & TOMATO SOUP (v) Tillamook Cheddar + Smoked Gouda on Sourdough - Make it Vegan for 1	13
BLT REX Bacon, Red Butter Lettuce, Tomato, Garlic Aioli* on Pullman Bread + Fries	15

ADD ONS

Tomato (\$1)
Avocado
Bacon



SUB SIDE

House Salad
Caesar Salad*
Truffle Fries
Tomato Soup
Soup Du Jour

Sub Gluten Free Bun for \$1.5

Plates & Bowls

KING SALMON (gf) King Salmon*, Cannellini Cassoulet, Corn Relish, Grilled Green Beans, Chorizo Vinaigrette	26
SHRIMP & GRITS (gf) House Chorizo, Shrimp, Tomato Broth + Creamy Grits	16
STEAK & POTATOES (gf) Coulotte Steak*, Yukon Gold Potatoes, Caramelized Onion, Grilled Asparagus, + Bearnaise Please Allow 25 Minutes	29
MAC N' CHEESE (v) Seashell Pasta, Cheddar Cheese Sauce + Garlic Panko -Add Ons Listed Below!	13
CHICKEN RATATOUILLE PASTA Seashell Pasta, Grilled Squash, Peppers, and Eggplant in a Light Tomato Sauce, with Garlic Como Bread - Make it vegan	18
PHAROAH BOWL (vgn) Farro, Roasted Butternut Squash, Braised Kale, Piquillo Peppers, Fried Chickpeas, and Cashew Butter -Add Ons Listed Below!	16

Soup & Salads

BEET SALAD (v / gf) Roasted Beets, Sherry Vinaigrette, Radicchio, Manchego, Oil-Cured Olives + Pepitas	16
CAESAR ROMERO Romaine, Croutons, Parmesan, Lemon + Caesar*	13
HOUSE SALAD (vgn / gf) Mesclun Greens, English Cucumbers, Cherry Tomatoes, Pickled Red Onions + Citrus Vinaigrette	7 / 11
SOUP DU JOUR Served with Grilled Como Bread Ask for Today's Offering! Available in a Cup or Bowl	6 / 8

ADD ONS

Grilled or Fried Chicken.....	5
Grilled Shrimp.....	5
Cilantro-Lime Tofu.....	5
Vegan Chk'n.....	6

Sweet Things

Ask about
our
desserts!

CHEESE CAKE	10
HOUSEMADE ICE CREAM AND SORBET	4
CREME BRULEE	10
JIMS BIG CHOCOLATE CHIP COOKIE	4.5

Vegetarian = v | Gluten Free = gf | Vegan = vgn | Some items can be made v, vgn, or gf. Just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. •Please be advised this contains a common allergen. Inform your server if you have a food allergy. Main Dining Room and Lower Patio are all ages until 8 pm. A 20% gratuity is added to parties of six or more, and all left open tabs at closing. Straws provided upon request. **Guest WiFi: forthepeople**

🌐 radioroompdx.com ✉ info@radioroompdx.com 📷 radioroompdx