

Radio Room Thanksgiving

Breakfast (Served until 1pm)

Eggs Benedict

English Muffin, Poached Eggs*, Hollandaise with Canadian Bacon or Mushrooms + Home Fries 15

Corned Beef Benedict

English Muffin, Poached Eggs*, Hollandaise with Corned Beef + Home Fries 18

Breakfast Tacos

Three Flour Tortillas, Cheese, Chile Sauce, Eggs, Turkey, Slaw 12

Sweet Potato Hash vgn/gf

Potatoes, Bell Peppers, Onions and Seasonal Vegetables, Garlic Artichoke Sauce 15

- Add Corned Beef for 5

Thanksgiving Parfait

Honey Yogurt, Cranberry Compote, Almond Maple Granola 9

The Old Standby

Bacon, Scrambled Eggs, Pullman Toast + Home Fries 15

Steak and Eggs

11 oz NY Striploin, Red and Green Chimichurri, Sunny Eggs* + Home Fries 24

Soup & Salads

Holiday Greens Salad v/gf

Seasonal Vegetables, Locally Grown Greens, Goat Cheese, Chili Cashews + Red Wine Vinaigrette 15

Vegan Caesar vgn

Romaine Lettuce, Vegan Caesar Dressing, Croutons, Cashew Parmesan "Cheese" 13

- Add Grilled Chicken or Shrimp for 4

Soup Du Jour

Turkey Chili or Vegan Potato 8 cup / 10 bowl

Main Plates

Turkey Dinner

Turkey Breast, Mashed Potatoes, Stuffing, Cranberry Sauce, Green Beans, Potato Roll & Brown Gravy 32

Vegan Dinner vgn

Squash and Mushroom Risotto Parcels, Mashed Potatoes, Stuffing, Cranberry Sauce, Green Beans, Potato Roll & Vegan Brown Gravy 32

Steak Plate gf

11 oz NY Striploin, Fried Onions, Compound Butter + Fries 24

Mac N Cheese v

Macaroni in a Creamy Bechamel Cheese Sauce, Topped with Garlic Bread Crumbs 12

- Add Bacon or Fried Brussel Sprouts for 3, Chicken for 4

Turkey Burger

Turkey Patty, Cranberry, Fontina Cheese, Lettuce, Pickles & Curry Mayo + Fries 18

Radio Room Burger

Shredded Lettuce, Onion, Pickle, American Cheese, Aioli + Fries 18

Vegan Royale with "Cheese"

Impossible Burger Patty, Field Roast Vegan Cheese, Onion, Pickles, Lettuce & Spicy Vegan Mayo + Fries 19

Atomic Veggie "Cheese" Burger

Chickpea, Quinoa & Roasted Red Pepper Patty, Field Roast Vegan Cheese, Onion, Pickles, Lettuce, Spicy Vegan Mayo + Fries 15

Grown Up Grilled Cheese v

Pullman Bread, Apple, Cranberry, Brie & Fontina Cheese + Fries 11

Appetizers

Fried Brussels vgn/gf

In Sweet Chili Sauce 12

Grilled Squash Rings vgn

Delicata Squash Rings with Balsamic Reduction, Fried Sage and Microgreens 10

Deviled Eggs v/gf

Garnished with Herbs & Spices 7

Chickpea Fritters vgn/gf

Chickpeas, Quinoa, Fresh Herbs and Spices, Served with Chile Cream 10

French Fry Basket v/gf

Served With House Aioli 7

Sweet Potato Fries v/gf

Served With Curry Aioli 9

Stuffed Squash vgn

Risotto Stuffed Squash 11

Turkey Leg

Smoked Turkey Leg Served with Ancho Sauce 15

Don't Forget To
Save Room For



PUMPKIN PIE

Locally Made by Baker and Spice 10

Radio Room Thanksgiving

Thanksgiving Cocktails

- Punch Rock** (rocks)
Bourbon, Amaretto, Lime, Orange & Cherry Juice, Cinnamon + Ginger Ale
- Anything But Basic** (up)
Vanilla Vodka With Pumpkin Puree, Spices And Ginger Beer with a Spiced Sugared Rim 13
- Ode To My Family** (up)
A Cranberry Mimosa Fit For The Holiday! 11
- Add a Half Shot of Elderflower Liqueur for 2
- Winter Nudge** (HOT)
Brandy, Kahlua, St. Elizabeth's Allspice Dram And Coffee Served Hot With Whipped Cream And Spice 13
- Apple Bourbon Toddy** (HOT)
Our Delicious House Infused Apple Spiced Bourbon, Lemon And Orange Juice, Honey And Cinnamon 12

The Hard Stuff

Whiskey Worthy of a Celebration

Single Malt Offerings

<i>Oban 14 year</i>	21
<i>Lagavulin 16 year</i>	22
<i>Balvenie Doublewood 12 year</i>	16
<i>Macallan 12 year</i>	16
<i>Glen Grant 15 year</i>	20
<i>Laphroig 10 year</i>	12.50

Bourbon & Rye

<i>Westward Whisky</i>	17.50
<i>Blanton's</i>	20
<i>Weller</i>	19
<i>Angel's Envy</i>	14
<i>Booker's Bourbon</i>	20
<i>Knob Creek Rye</i>	10
<i>High West 'A Midwinter Night's Dram' Rye</i>	33



Radio Room Cocktails

- Mezcalero Gold** (rocks)
Banhez Mezcal, Cynar 70, Sweet Vermouth + Lemon 13
- Dub Squad** (up)
Mexican and Jamaican Rum Blend, Velvet Falernum, Chamomile, Lime + Tiki Bitters 12
- Take Manhattan** (up)
Jim Beam Black, Averna, Angostura + Orange Bitters 14
- Rosebird** (rocks)
Apple Spice Bourbon, Lemon, Grenadine + Cherry 10
- Akari** (up)
Roku Gin, Haku Vodka, Cocchi Americano, Fresh Lemongrass + Plum Bitters 13

Draft Beers

<i>Pfriem IPA</i>	6
<i>Ex Novo Perle Haggard Pilsner</i>	6
<i>Sunriver Cocoa Stout</i>	7
<i>PDX Kinda Dry Cider</i>	6
<i>Occidental Hefeweizen</i>	6
<i>Ecliptic Hazy IPA</i>	7
<i>54 40 Red Zeppelin Amber Ale</i>	7
<i>Rainier</i>	4

Wines

Sparkling

<i>Opera Prima Brut, ES</i>	6 / 18
<i>Anna Cordineu, Cava, ES</i>	11 / 36
<i>Ferrari, Blanc de Blancs, IT</i>	15 / 48

Red

<i>'Inscription' by King's Estate Pinot Noir, Willamette Valley, OR</i>	11 / 36
<i>Salentein 'Reserve', Cabernet Sauvignon, Mendoza, AR</i>	10 / 34

White

<i>Pine Ridge, Chenin Blanc/Viognier Napa, CA</i>	9 / 30
<i>Chehelam, Rose of Pinot Noir Willamette Valley, OR</i>	10 / 34

RADIO ROOM | 1101 NE ALBERTA | PDX | 503.287.2346 | Info@radioroompdx.com
Contact us about reservations and our special menu for large parties this holiday season.

WIFI LOGIN | Network: RadioRoomGuest PW: forthepeople | *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | Straws Provided upon Request. °An 18% gratuity is added to parties of six or more, and all tabs left open by guest.