

Welcome to **Mark's**
on the channel **Restaurant & Bar**

APPETIZERS

- MUSHROOM PÂTÉ'** Vegetarian yet Robust Served with Garnitures and Garlic Toasts.....9
Back by Demand **FRITO MISTO** Quick Fried Wild California Calamari, Import Olives, Vegetables and Lemon with House Fry Sauce..... 12.5
P.F.O.S Flour-Dredged, Pan-Fried Washington Oysters with House-made Remoulade..... market price ^{MA}
SMOKED SALMON SPREAD Savory Recipe Served with Toasted Pita and Pickled Jalapeños..... 11.5
BAY SHRIMP COCKTAIL Premium Wild Oregon Shrimps with House Cocktail Sauce10.5
Classic **SAGANAKI** Crusted, Melty Kasserri Cheese with Seasonal Fruits, Chutney and Greek Pita Points 12.5
HUMMUS PLATE Garlicky and Rich served with House Pickles and Toasted Pita 8.5
SWEET CORN-POLENTA-CHEDDAR CAKES with Tomato Salsa, Cilantro and Crema...*a House Favorite!*.....8.5
 Bread & Pita ...Garlic Toasted Baguette \$3.50 Toasted Pita & EVOO \$3.00 Plain Baguette & Sweet Butter \$3.25

OYSTER SHOOTERS Inventively Prepared NW Pacific-Waters Extra Small Oysters \$2.45 each // Half Dozen \$14.5 ^{MA} *



- MARK'S CLASSIC SHOOTER** Patron Silver Tequila Mignonette with Cocktail Sauce
BLOODY MARY House 'Mary Mix, a Splash of Monopolowa Vodka and Lemon
SIDEWAYS Cucumber, Jalapeño, Mint, Hendrick's Gin
PUCKER Absolut Ruby Vodka, Citrus Peel, Coriander, Rice Wine Vinegar, Agave'

SHOOTER SAMPLER
One of Each [4] 9.5

SALAD, CHOWDER, SOUP and STEW

ORDER A CUP OF CHOWDER, DAILY SOUP OR A SIMPLE SALAD For Only \$4.95 Additional With Any Non-Appetizer Or Dessert Item
ORDER A CUP OF CLASSIC CIOPPINO FOR ONLY \$9 Additional With Any Non-Appetizer Or Dessert Item

- MARKET SALAD** Always Fresh and Inventive Chef's Daily Preparation of Greens, Garnishes and Dressing Available most Days.....mp
BACON-BLEU CHEESE SALAD Dressed Romaine with Crisped Bacon, Tomato, Castelventrano Olives and Red Onion 12.95
CAESAR SALAD Delicious Classic Recipe Dressing, Shaved Parmesan Cheese and House Style Croutons.....9.5
 ADD TO ANY SALAD **GRILLED CHICKEN BREAST OR WILD OREGON BAY SHRIMP** \$5.95 ADDN'L
NORTHWEST CLAM CHOWDER or **DAILY SOUP** 5.5 cup / 7.5 bowl **OYSTER STEW** with Herbs, Wine and Cream^{MA} \$13.95
CLASSIC CIOPPINO Select Market Seafood Simmered in Saffron-Enriched Tomato-Wine Stock with Aioli-drenched Croutes.....15.95

FRESH FISH, SEAFOOD & DAILY SPECIALS

PACIFIC SOLE
Baked Layered Wild Oregon Sole With Select Seasonal Vegetables and Pan Sea Stock-Wine Butter Sauce
Served with House Pilaf 17.95

Ale-Battered **FISH 'n' CHIPS** All Varieties Wild
Served with Potato Fries, Hand-cut Coleslaw and House Remoulade 'Panko'-Prepped Available Addn'l Selections & Price Varies

PASTA SPECIAL
Both Classic and Inventively Prepared Pasta Dishes Served with Flair mp

CARNE ASADA 16.95
Grilled Finely Trimmed Choice Beef Loin with Flavors of Cilantro, Cumin and Lime Served a'Top Corn Cakes w/ Salsa and Crema

DAILY 'MARKET' SPECIALS mp
Direct From your Market Menu Seasonal, Local & Chef-Crafted Preparations

"BURGERS" Served on a Buttery Grilled Brioche Bun with Potato Fries **!! Lettuce Tomato and Onion Served with Burgers on Request !!**

- All Beef* **CHANNEL BURGER** with Bacon, Crisped Onions, House Bbq Sauce & Cheddar Cheese Served "Well-Done" unless Specified..... 13.5
 Try your Burger with the Glorious Bun....a Trio of Parmesan, Cheddar and Gruyere Cheese Melted into the Bun.....\$1.95 Additional
Premi-YUM **AHI TUNA** Seared Rare 'Pacific Rim' Style Sesame, Garlic and Cilantro Seasoned with Asian Slaw and O.C.W. Wasabi Mayo..... 14.95
QGV 'BURGER' Custom Hand-Patted Quinoa, Garbanzo and Roast Vegetable Patty Served with Tzatziki 13.5
NEW **JAMAICAN TURKEY** Lean & Spicy with Mustard & Habenero, Drunken Pineapple Chutney and Cilantro Crema.....13.95
TOPPINGS Bacon or Bacon Jam \$2 Any Cheese \$1.25 House Kraut \$1.5 Jalapenos, Grilled Onion, Etc. Nominal Price

DESSERTS Choose One of Our Luscious Desserts

- GOOEY BUTTER CAKE** Warmed with Scratch Whiskey Caramel Sauce and Ice Cream7
CRÈME BRULÉE Classic Burned Sugar Vanilla-enriched Cream7
CHOCOLATE-CHEESECAKE BROWNIE with Ice Cream and House Chocolate Sauce 6.5
SPECIAL DESSERTS Additional Dessert Temptations listed on our Market Menump

We Look Forward to Serving You

mp=market price ^{MA} Mark's Serves Only the Freshest.....Available Most Days
 *Consuming raw or less than fully cooked animal protein increases your risk for food-borne illness.
 **Allergen Alert: We use healthy and sustainable rice bran oil for many applications. We will indicate where nuts are present.
 ***An 18% service charge will be added for parties of 6 Persons or greater. Nominal Charges for requested substitutions or additional items will appear on billings.

BEVERAGE & SPIRITS



Serving Premium Beverage and Cocktails Since 2002

DRAFT



We Feature an Ever-Changing Selection of the Finest Brews from the Pacific Northwest and Abroad. Ask Your Server about Current Availability or Check Out Our Bar-area Chalk Board !!

BOTTLED SELECTIONS (12oz)

Clausthaler N/A, Estrella Jalisco, Widmer Hefe
Budweiser & Bud Light

HARD CIDER

Portland Cider Co. Pineapple Rosé 12oz cans
Reverend Nat's Revival (semi-sweet) Cider 12oz can
Avid Watermelon Rhubarb Cider 22oz bottle/ 6.5% abv
EZ Orchards Poire (Pear Cider) 500 mL bottle/ 4.8% abv

CANNED OFFERINGS

Montucky Cold Snack Pounder
Guinness Nitro (Pint)
Everbody's Brewing 'Country Boy IPA'

BIG BOTTLE COLLECTION

North Coast 'PranQster' Belgian Golden Ale 750 mL / 7.6%abv
Paulaner 'Salvator' Doppel Bock 16.9oz / 7.9% abv

*Bottled Selections Are Available for Sale TO-GO!

WINE By the Glass



Red Blend (HOUSE), Powers Vineyards, WA.....	8 / GLASS
Chardonnay (HOUSE), Powers Vineyards, WA.....	8 / GLASS
Cabernet, '16 Leese-Fitch, Napa.....	9 / 32
Pinot Noir, '15 David Hill, Willamette Valley.....	10 / 34
Chardonnay, '16, Sean Minor, Central Coast.....	9 / 32
Pinot Gris, '16, Raptor Ridge, Yamhill.....	10 / 34
Riesling, '16, Milbrandt, Columbia Valley.....	8 / 30
Rosé, '17, Anne Amie 'Cuvée', OR.....	9 / 30
Brut Cava (SPARKLING), Emendis, Catalonia.....	8 / 28
Tawny Port, Ferreira, Portugul	7 / 3.5oz

WINE By the Bottle



Jeune Rouge, Chateau Musar '14 Lebanon	42
<i>(Cinsault, Syrah, Cabernet Sauvignon)</i>	
Pinot Noir, '14, Dominio IV, Willamette Valley... "Love Lies Bleeding"	45
Bricolage Red '13 Domaine Trouvere, Yamhill... <i>(Syrah, Tempranillo, Sangiovese, Pinot Noir)</i>	45
Red Blend '14 'Arme Lot 2' Marietta, N. Coast... <i>(Cabernet, Merlot, Malbec, Petit Verdot)</i>	42
Malbec, '16 Bodega Atamisque, Mendoza.....	41
Tempranillo, '15 Barco de Piedra, Spain	42
Brut Champagne, LaSalle, France.....	65

HOUSE CRAFT COCKTAILS



Sourcing Premium Spirits and Ingredients using both Traditional and Trending Mixing Elements...Enjoy!

BLOODY MARY With House Habañero-Infused Vodka, Scratch Mix, Homemade Jardiniere and Peppercorn-Salted Rim	8.5
Add a Strip of Bacon (\$1.75) or a Raw Oyster (\$2.45)	
PRE-PROHIBITION G & T Uber Botanical Ransom Old Tom Gin, A Bottle of Citrusy Boylan's Tonic and Lime, Served Deconstructed.....	10
THREE SHEETS SWEET TEA Black Tea Infused Vodka, Lemon, Sugar, and Sunshine	8.5
BARREL AGED COCKTAIL Choice of House Recipe Manhattan or Negroni, Each Batch Aged Six Weeks in Charred New Oak.....	12
HIGHLAND MULE Featuring Smoky Glenmorangie Single Malt, Drambuie, Cock n' Bull Ginger Beer and Lime	10
BEACHCOMBER Cruzan Aged White Rum, Luxardo Maraschino, Cointreau, Lime Juice, Sugar	9
BELLADONNA Light & Dark Rum, Pineapple, Orange, Grenadine and Sailor Jerry Overproof Floater.....	8.5
MULTNOMAH MAI TAI Pyrat XO Reserve & Gosling's Black Seal, Aged Apple Brandy, DiSaronno, Cointreau, Lime, Sugar, Plum Salt.....	10
OUR BEST LEMON DROP Citrus Vodka, Cointreau, Sugar, and Lemon Juice.....	9



Restaurant and Bar

Special Limited Choice Menu

APPETIZERS

- MUSHROOM PÂTÉ'** Vegetarian yet Robust Served with Garnitures and Select Varieity Crackers..... 8.5
- SMOKED SALMON SPREAD** Savory Recipe Served with Pita Points and House-pickled Jalapeños..... 11.5
- BAY SHRIMP COCKTAIL** Premium Wild Oregon Shrimps with House Cocktail Sauce 10.5
- HUMMUS PLATE** Garlicky and Rich served with House Pickles and Toasted Pita8.5

SALAD, CHOWDER, SOUP and STEW

ORDER A CUP OF CHOWDER, DAILY SOUP OR A SIMPLE SALAD
With Any Non-Appetizer Or Dessert Item For Only \$4.95 Addn'l

SIMPLE SALAD

Seasonal Greens and Vegetables with Choice of Bleu Cheese, Red Wine Vinaigrette, Creamy Dijon 'Ranch'5.5

BACON-BLEU CHEESE SALAD Dressed Romaine with Crisped Bacon, Tomato, Castlevetrano Olives and Red Onion 12.95

CLASSIC CAESAR SALAD Delicious Classic Recipe Dressing, Shaved Parmesan Cheese and House-made Croutons....6.95 sml / 8.5 lrg

ADD CHILLED GRILLED CHICKEN BREAST OR WILD OREGON BAY SHRIMP TO ANY SALAD 5.50 addn'l

NORTHWEST CLAM CHOWDER Our Popular Recipe with Thyme, Potatoes and Cream..... 5.5 cup / 7 bowl

OYSTER STEW Briny NW Oysters, Herbs, Wine, Milk and Cream market price ^^

BURGERS, FISH N CHIPS AND ENTREES

GLORIOUS BACON CHEESE BURGER with Melted Cheddar, Parmesan, Swiss Gruyere & Bacon...13.95
Served with L.T. & O. on Toasted Brioche with Potato Fries

ALE-BATTERED

FISH n CHIPS Served With Potato Fries, Hand-Cut Coleslaw And Remoulade

All Wild Caught

ALASKAN TRUE COD.....17.95

OREGON ROCK FISH.....16.95

CIOPPINO a Customer Favorite

CARNE ASADE

Grilled Finely Trimmed Choice Beef Loin with Flavors of Cumin, Lime and Cilantro16.95
Served a'Top Griddled Sweet Corn Cakes with Tomato Salsa and Crema

PACIFIC SOLE

Baked Layered Wild Oregon Sole with Select Seasonal Vegetables and Pan Sea-Stock-Wine Butter Sauce
Served with House Pilaf..... 16.95

DESSERTS

Choose One of Our Luscious Desserts

GOOEY BUTTER CAKE Warmed with Scratch Whiskey Caramel Sauce and Ice Cream

CRÊME BRULEE Classic Burned Sugar Vanilla-enriched Cream

WALNUT BLONDE BROWNIE Served Warmed with Ice Cream and Powdered Cacao

LEMON CURD MERINGUE Light and Fruity ... Finished with Strawberry Sauce, Mint and Fresh Raspberries

We Look Forward to Serving You

*Consuming raw or less than fully cooked animal protein increases your risk for food-borne illness.

**Allergen Alert: We use healthy and sustainable rice bran oil for many applications. We will indicate where nuts are present.

***An 18% service charge will be added for parties of 6 Persons or greater. Nominal Charges for requested additional items will appear on billings.