

"A Scratch-Recipe Kitchen"

STANFORD'S

RESTAURANT & BAR

Dinner

APPETIZERS

STANFORD'S CLASSIC SPINACH & ARTICHOKE DIP Grilled flatbread, tri-colored tortilla chips 11.95 (veg)

COUNTRY FRIED CALAMARI Lemon caper tartar, housemade cocktail sauce, charred lemon 12.95

BUTTERMILK FRIED CHICKEN STRIPS Honey-mustard and buttermilk garlic dipping sauces, housemade BBQ sauce 10.95

WALNUT CRUSTED BRIE Housemade seasonal preserves, toasted walnuts, grilled bianco bread 13.95 (veg)

CRAB & AVOCADO ROLL Pineapple soy glaze, mango puree, asparagus, red & yellow peppers 11.95

PAN SEARED CRAB CAKES Arugula, Dijon aioli 13.95

SPICY AHI ROLL* Sriracha aioli, asparagus, black sesame seeds 12.95

GRILLED PORTOBELLO MUSHROOM Seasonal greens, frizzled leeks, fresh basil aioli 8.95 (veg/gf)

BUFFALO CHICKEN WINGS House wing sauce, crumbled blue cheese, celery & carrot sticks, blue cheese dressing 11.95

WIDMER BEER BATTERED ONION RINGS Blue cheese-BBO and buttermilk garlic dipping sauces 10.95

BLACKENED AHI TUNA* Pickled vegetables, pineapple soy glaze, Sriracha aioli, green onions 15.95

SANDWICHES & BURGERS

Served with choice of French fries, small house salad, coleslaw, cinnamon apples or cup of housemade soup of the day

GRILLED CHICKEN CLUBHOUSE Pepper bacon, provolone, cheddar, tomato, arugula, avocado, grilled bianco 16.95

KNIFE & FORK CRAB AND ARTICHOKE SANDWICH Sliced tomatoes, aged parmesan and cheddar cheeses, toasted focaccia 17.95

PRIME RIB DIP* Our herb crusted shaved prime rib, ciabatta roll, au jus, horseradish sauce 19.95

STANFORD'S CHEESEBURGER* Ground chuck, Stanford's burger sauce, cheddar, lettuce, tomato, red onion, brioche bun 15.95 add pepper bacon +2

KRUSE BURGER* Ground chuck, pepper bacon, provolone, housemade avocado salsa, lettuce, tomato, red onion, Stanford's burger sauce, brioche bun 17.95

AMERICAN WAGYU BURGER* Ground Wagyu, Brie, bacon jam, arugula, tomato, Dijon aioli, brioche bun 19.95 add pepper bacon +2

STANFORD'S BEYOND® BURGER 100% plant-protein patty, Stanford's burger sauce, cheddar, lettuce, tomato, red onion, brioche bun 16.95 (veg)

- Gluten-free buns available upon request +1

POULTRY FAVORITES

SIZZLING CHICKEN FAJITAS Bell peppers and onions, lime basmati rice, Santa Fe black beans, avocado salsa, sour cream, warm flour tortillas 17.95

SMOKED CHICKEN LINGUINI Roasted mushrooms, sun-dried tomatoes, garlic cream sauce, parmesan 16.95

GRILLED CHICKEN TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa 15.95

STANFORD'S SPECIALTIES

WIDMER BEER BATTERED FISH & CHIPS Lemon caper tartar, French fries, house slaw Pacific Halibut 20.95 | True Cod 17.95

CRISPY NORTHWEST PACIFIC OYSTERS Basmati rice, seasonal vegetables, lemon caper tartar, cocktail sauce 18.95

PEPPER BACON MAC N' CHEESE Swiss, fontina, cheddar 15.95 add grilled chicken +4

CAJUN PRAWN LINGUINI Andouille sausage, roasted peppers, tomatoes, grilled mushrooms, Cajun cream sauce 19.95

BAJA STYLE FISH TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa Beer Battered Pacific Halibut 18.95 | Beer Battered True Cod 15.95

SOUPS & STARTER SALADS

HOUSEMADE SOUP OF THE DAY Made fresh daily CUP 5.95 BOWL 7.95

HOUSE TOSSED SALAD Grape tomatoes, pepper bacon, egg, cucumber, Monterey Jack cheese, choice of dressing 7.95

CLASSIC CAESAR SALAD Romaine lettuce, aged parmesan, housemade garlic croutons 7.95

ENTREE SALADS

CLASSIC CAESAR SALAD Romaine lettuce, aged parmesan, housemade garlic croutons 12.95

Blackened Salmon* 18.95 | Wood-Fire Grilled Chicken 16.95 |

Blackened Ahi 19.95

SOUTHWEST CHICKEN CHOPPED SALAD Crisp greens, black beans, corn, grape tomatoes, Monterey Jack and cheddar cheeses, creamy pesto dressing, chipotle BBQ chicken 18.95

BLACKENED AHI SALAD* Crisp greens, pickled ginger, crispy rice noodles, mango vinaigrette, black sesame seeds 21.95

WOOD-FIRE GRILLED STEAK COBB* Crisp romaine, pepper bacon, avocado, hard egg, Danish blue cheese crumbles, blue cheese dressing 20.95



STANFORD'S HERB CRUSTED PRIME RIB* Our boneless prime rib starts with a generous garlic & 5-herb rub, then slow-roasts all day resulting in a juicy, tender and flavorful prime rib.

Served with roasted garlic mashed potatoes, seasonal vegetables, au jus and horseradish sauce 12 oz. 31.95 | 16 oz. 37.95



WOOD-FIRE GRILLED STEAKS

Stanford's sources only the finest cuts from local and national purveyors of top quality beef, providing a truly unique steak experience

Served with roasted garlic mashed potatoes, seasonal vegetables



TOP SIRLOIN* 10 oz. 27.95 (gf) | **FILET MIGNON*** 7 oz. 34.95 (gf) | **HAND-CUT RIB EYE*** 12 oz. 31.95 (gf)

ADD TO YOUR STEAK: Fire-Roasted Mushrooms or Crumbled Blue Cheese 2.95 (gf)

Grilled Pesto Prawns 5.95 (gf) | Pan Seared Crab Cake 6.95

(veg) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

(gf) Gluten-Free. Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

STANFORD'S IS A PROUD PARTNER WITH PORTLAND FRENCH BAKERY, FULTON MEATS, PACIFIC SEAFOOD, AND PROCURES SEASONAL PRODUCE FROM INABA FARMS, DUNGENESS FARM, RALPH'S GREENHOUSE AS WELL AS OTHER FINE GROWERS THROUGHOUT WASHINGTON AND OREGON.



SIGNATURE COCKTAILS

HUCKLEBERRY RAIN DROP

44° North Mountain Huckleberry, fresh lemon sour, rosemary infused simple syrup 10.5

LAVENDER COSMO

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim 10

GINGER PEAR

Absolut Pear, Bols triple sec, fresh lemon sour, ginger 10

RASPBERRY LEMON DROP

Absolut Citron, fresh lemon, raspberry liqueur, citrus-sugared rim 10.5

ULTIMATE MARTINI

Grey Goose vodka or Hendrick's gin, dry vermouth, choice of Danish blue cheese stuffed olives or lemon twist 13

CLASSIC COCKTAILS



AMERICAN MULE

Tito's Handmade vodka, ginger beer, fresh lime 11

OLD FASHIONED

Maker's Mark, Solerno Blood Orange liqueur, cherry bitters 12

GRAND MANHATTAN

Buffalo Trace bourbon, Grand Marnier, orange bitters 12

PREMIUM LONG ISLAND ICED TEA

Captain Morgan Spiced rum, Smirnoff vodka, Beefeater gin, Sauza Blue Silver 100% agave tequila, fresh lemon sour 11

STANFORD'S BLOODY MARY

Smirnoff vodka, house Bloody Mary mix 9.5
- Make it a double +3

SCRATCH MARGARITA

Sauza Blue Silver 100% agave tequila, Bols triple sec, housemade margarita mix 9
- Make it our "Bartender's Choice" with Don Julio Silver +3

THE CADILLAC

El Jimador 100% agave tequila, Cointreau, Bols triple sec, housemade margarita mix 10

CITRONADES

BLUEBERRY-GINGER LEMONADE

Reyka vodka, fresh lemon sour, ginger beer, mint leaves 11

STRAWBERRY-BASIL LEMONADE

Mount Gay Black Barrel rum, strawberry puree, sweet basil, fresh lemon sour, soda 11

LYNCHBURG LEMONADE

Jack Daniel's, Limoncello, fresh lemon sour, splash of soda 11

TROPICAL & TIKI

RICKHOUSE PUNCH

Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11

HOTEL NACIONAL

Captain Morgan Spiced rum, Giffard Abricot du Roussillon liqueur, pineapple juice, fresh lime juice, Angostura bitters 10

MOJITOS

All of our mojitos feature Bacardi Limón rum, fruit puree or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda 9.5

CLASSIC

RASPBERRY

MANGO

POMEGRANATE

Stanford's proudly serves products.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

WINE LIST

SPARKLING



	Glass	Bottle
Michelle Brut Columbia Valley WA	9	34
Valdo Prosecco Brut DOC IT	10	38

ROSÉ / RIESLING / SAUVIGNON BLANC

VillaViva Rosé Côtes de Thau FR	8.5	32
Chateau Ste Michelle Riesling Columbia Valley WA	7.5	28
Villa Maria Sauvignon Blanc Marlborough NZ	9.5	36
H3 Sauvignon Blanc Columbia Valley WA	10.5	40
Cape Mentelle Sauvignon Blanc/Semillon Margaret River W AUS		38

PINOT GRIS / PINOT GRIGIO

Alta Luna Pinot Grigio Dolomite Alps IT	8.5	32
Acrobat OR	9.5	36
King Estate OR	11.5	44
Elk Cove Willamette Valley OR		35

CHARDONNAY

Two Vines WA	8	30
Rodney Strong Sonoma County CA	9.25	35
Kendall-Jackson Vintner's Reserve CA	10	38
Chalk Hill Sonoma Coast CA	13	50
Gran Moraine Yamhill-Carlton OR		65

PINOT NOIR

Cloudline Willamette Valley OR	11.5	44
Pike Road Willamette Valley OR	13	50
Erath Resplendent OR	14	54
WillaKenzie Gisèle Willamette Valley OR		45
Soter North Valley Willamette Valley OR		62
Domaine Drouhin Willamette Valley OR		75

MERLOT

Drumheller Columbia Valley WA	8.5	32
Columbia Crest Grand Estates Columbia Valley WA	9.5	36
St. Francis Winery Sonoma County CA		38
Charles Krug Estate Napa Valley CA		42
L'Ecole No.41 Columbia Valley WA		48

RED BLENDS/MALBEC/PETITE SIRAH/ZINFANDEL/SYRAH

Restaurants Unlimited Red by Tamarack Cellars Columbia Valley WA	12.5	48
Maryhill Winemaker's Red Columbia Valley WA	8	30
Charles & Charles Red Blend Columbia Valley WA	9	34
Callia Alta Malbec ARG	8.5	32
Spellbound Petite Sirah CA	9.5	36
Bogle Vineyards Old Vine Zinfandel Clarksburg CA	9.5	36
The Pundit Syrah Columbia Valley WA		45

CABERNET SAUVIGNON / CABERNET BLENDS

Chateau Ste Michelle Columbia Valley WA	10.5	40
Bonterra Mendocino & Lake Counties CA	11	42
Amancaya Reserve Malbec/Cabernet Sauvignon Mendoza ARG	13	50
Cold Creek by Chateau Ste Michelle Columbia Valley WA		50
Heritage Napa Valley CA		65

BEER SELECTION

DRAFT

	16 oz.	25 oz.
Widmer Hefeweizen Portland, OR	6	8.5
Ninkasi Total Domination IPA Eugene, OR	6.5	9
Deschutes Mirror Pond Pale Ale Bend, OR	6	8.5
Hop Valley Bubble Stash IPA Springfield, OR	6	8.5
Elysian Space Dust IPA Seattle, WA	7	10
Coors Light Golden, CO	5.5	8
Blue Moon Belgian White Golden, CO	6	8.5
Modelo Especial Mexico	6	8.5
Stella Artois Belgium	6.5	9

12th St. IPA

In collaboration with Ninkasi Brewing Company, Eugene, OR, Stanford's is proud to present this custom India Pale Ale. 12th St. IPA is named after our sister restaurant, Henry's 12th St. Tavern, Portland, OR 6.5 / 9

BOTTLES & CANS

Deschutes Black Butte Porter Bend, OR	5.75
Crispin Hard Apple Cider (gf) Colfax, CA	5.5
Bud Light St. Louis, MO	5
Michelob ULTRA St. Louis, MO	5
Truly Colima Lime Spiked Seltzer (gf) Boston MA	5.5
Corona Extra Mexico	5.5
Heineken Holland	6
Guinness Stout Ireland	6
Beck's Non-Alcoholic Germany	5.5