

STANFORD'S

restaurant and bar

Spring Awakening

APPETIZER

Roasted Garlic Hummus

grilled flatbread, carrot, cucumber, celery,
red bell pepper 13

SALAD

Strawberry Balsamic Salad

strawberries, organic spring mix, goat cheese, walnuts,
balsamic vinaigrette

starter 9 | entree 16

add grilled or blackened: chicken 9 | steelhead* 12

ENTREES

Parmesan Crusted Sole

bay shrimp, tomato, basil, fried capers, lemon butter
sauce, lime basmati rice, green beans 28

Spring Shrimp Marinara Linguine

fresh marinara, asparagus, peas, mushrooms,
mozzarella pearls, chili flakes, basil, garlic bread 26

Spring Burger*

tillamook white cheddar, pepper bacon, rosemary peach
compote, garlic aioli, pickles, pretzel bun, french fries 22

Blackened Mahi Mahi

lime basmati rice, peach salsa, asparagus 25

DESSERTS

3-Layer Strawberry Cake

angel food cake layered with strawberry compote,
whipped cream, fresh strawberries 12

*Can be ordered raw or undercooked. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people
with certain illnesses.

Spring Community Cocktails



Purple Reign

empress gin, lavender-honey syrup, lemonade 14
Recipe by April Strupp, Stanford's Northgate

Irish Maiden

muddled cucumber, jameson whiskey, st-germain,
lemon, simple syrup 14
Recipe by RJ Hoffman, Stanford's Tanasbourne

Through AHG Cares, the philanthropic arm of our company, we are donating \$1 from every Community Cocktail sold to **Every Child PDX**, a local nonprofit that ensures children in foster care have the support of their community.



Learn more about their cause
by scanning the QR code!

