

DINNER MENU

Executive Chef – Timothy Fuhrman



MEZZA • VEG

The best way to begin your meal!

Dolma-stuffed grape leaves, falafel-tahini, hummus, grilled eggplant, red pepper harissa aioli, tabouli, mixed vegetable plate, lentil soup, and grilled pita

3 person minimum to order.

À la carte - 5 each

17/PERSON

STARTERS

- LAMB MEATBALLS • GF** 12
Almond pesto cream
- GRILLED OCTOPUS • GF** 14
Green herb sauce and Meyer lemon
Finished with extra virgin olive oil & sea salt
- STUFFED PEPPERS • VEG** 10
Served cold, roasted red peppers with baby spinach, mushrooms and leeks.
Jalapeño-stuffed chèvre, fresh basil and Greek extra virgin olive oil
- FRIES • GF** 6
Truffle oil and parmesan or garlic parsley & sea salt
- STEAMED MUSSELS • GF** 12
Chorizo shallots, garlic, white wine, sweet butter & fried potatoes
- FRIED & BAKED EGGPLANT** 11
Tomato coulis, truffle oil, arugula salad and smoked mozzarella
- CRISPY ARTICHOKEs • VEG** 10
Red pepper harissa aioli and tomato coulis
- CALAMARI GREMOLATA** 12
Quick-fried, tossed with lemon, parsley and parmesan. Served with red pepper harissa aioli and tartar sauce
- TOASTED MARCONA ALMONDS • GF / VEGAN** 6
- PICKLED VEGETABLES • GF** 5
- MIXED OLIVES • GF** 6

SOUP & SALAD

- FIVE ONION SAFFRON SOUP • VEG** 5/7
With creamed saffron sherry and garlic croutons
- LENTIL SOUP • VEGAN** 4/6
With cumin, lemon and pita crisp
- BEET SALAD • GF / VEGAN** 14
Roasted beets, pickled vegetables, baby arugula, quinoa, watermelon, spicy candied pistachios, cherry tomatoes & blackberry thyme vinaigrette
- PORK BELLY SALAD** 15
Slow cooked salty pork belly, bib lettuce, oven-dried tomatoes, rogue blue cheese, poached free-range chicken egg, creamy tarragon and crispy leeks
- MEDITERRANEAN SALAD • VEG** 12
Romaine, spinach, mixed greens, pear tomatoes, cucumbers, feta cheese, olives, red onions, aged sherry lemon vinaigrette and pita crisps
- GRILLED ROMAINE & ANCHOVY SALAD** 12
Grilled romaine, anchovies, creamy lemon Dijon dressing, freshly grated Parmigiano-Reggiano cheese and garlic croutons
- HOUSE SALAD • VEG** 7
Mixed greens, tomatoes, cucumbers, feta, pickled red onions, lemon sherry vinaigrette and a pita crisp

**Consuming raw, undercooked meat, poultry, seafood, shellfish, or eggs may increase your health risk.

DINNER MENU

THE CULTURE EXPERIENCE - TABLESIDE SHAWARMA

Our signature dish will whisk you away to the Mediterranean and back.

STEP 1: Select from your choice of protein or mixed vegetables.

STEP 2: While your meal is being prepared, enjoy course after course of delicious appetizers known as Mezza.

STEP 3: After at least an hour of slow roasting your Shawarma is presented table side on the roasting spit so you can slice your way into a one of a kind dining experience.

And of course, there's always baklava! Please, we insist. You deserve it.

Protein

Lamb Sirloin	45-60mins	34/Person
Beef Sirloin	45-60mins	32/Person
Lamb Kafta	45-60mins	30/Person
Chicken Shwarma	60-90mins	28/Person
Mixed Vegetables	45-60mins	26/Person

Mezza and accompaniment include: Lentil soup, tabbouleh salad, stuffed dolmas, falafel with tahini, hummus with grilled pita, grilled eggplant with harissa aioli, fresh veggies, french fries & baklava.

ENTRÉES

SPAGHETTI BOTTARGA 26

Imported hand-made pasta, wild prawns, red mullet fish roe and Castelvetro olives

MOROCCAN CHICKEN 22

Grilled, free-range chicken marinated in herbs, harissa, lemon, and olive oil with balsamic Bermuda onion, chorizo, cherry tomatoes, and couscous

STROZAPRETTI • VEG 18

Crêpes stuffed with spinach, Swiss chard, pine nuts, smoked mozzarella, tomato coulis, and olio verde

BRAISED LAMB SHANK • GF 24

Soft polenta, braised greens, tomato, raisins, cinnamon, lamb jus and sumac

CHARRED WAGYU TOP SIRLOIN • GF 28

With coriander orange gold potatoes, glazed shallots, and ancho demi-glaze

LAMB BOLOGNAISE 20

Hand-made pappardelle pasta, Asiago, and mushrooms

SARDINIA ANGEL HAIR PASTA • VEG 18

Imported angel hair pasta tossed with sweet basil, shallots, garlic, white wine, artichokes, oven-dried tomatoes, and Kalamata olives

Add prawns - 2/each

Add chicken - 6

FISH & CHIPS 17

Beer-battered fresh fish-of-the-day, potato fries, apple slaw, and artichoke tartar sauce

**** LAMB BURGER** 15

On a brioche bun with pickled red onion, red pepper harissa aioli, butterleaf, tomato, and chèvre

Choice of potato fries or apple slaw

KOBE BEEF BURGER 15

On a brioche bun with butter leaf, tomato, sautéed mushrooms, sliced pork belly, and smoked mozzarella

Choice of potato fries or apple slaw

BLACK BARLEY RISOTTO 18

With foraged mushrooms, black truffles, spring vegetables, truffle oil & chèvre

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HAPPY FOOD

DOLMAS	5
Rice-stuffed grape leaves with lemon and dill	
FALAFEL & TAHINI	5
Ground chickpea and herbs	
HUMMUS WITH GRILLED PITA	5
Tahini, garbanzo beans, lemon, garlic purée	
MEDITERRANEAN SALAD • VEG	6
Romaine, spinach, mixed greens, pear tomatoes, cucumbers, feta cheese, olives, red onions, aged sherry lemon vinaigrette and pita crisps	
CRISPY ARTICHOKEs • VEG	8
Red pepper harissa aioli and tomato coulis	
GARLIC FRIES • GF	5
Truffle oil and parmesan or garlic parsley & sea salt	
WAGYU SIRLOIN BURGER	8
Fresh, local Wagyu beef on a handmade brioche bun with butter leaf and tomato	
<i>Add cheese - 1.5</i>	
TOASTED MARCONA ALMONDS • GF / VEGAN	4
MIXED OLIVES • GF	4
PICKLED VEGETABLES • GF	3
CAESAR SALAD	6
Lemon-anchovy dressing, parmesan cheese, garlic croutons	
** CHICKEN SHAWARMA PITA	9
On grilled pita with romaine, hummus, tomato, cucumber, red onion, Kalamata olives, tzatziki and red pepper harissa aioli	
** FALAFEL PITA	8
Falafel on grilled pita with romaine, hummus, tomato, cucumber, red onion, Kalamata olives, tzatziki and red pepper harissa aioli	

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CULTURE HAPPY HOUR

All Happy Hour Cocktails – 7

1 Off Draft & House Wines

1 Off Wells

HAPPY DRINKS

ROSE BLOSSOM

Portland Potato Vodka, house-made rose-strawberry lemonade

RIMMEN

Rose City Citrus Vodka, Imbue Sweet Vermouth, Disaronno Amaretto, pomegranate molasses

ARAK & A HARD PLACE

Oregon Arak, Barrel Hitch Whiskey, Campari, grapefruit juice, thyme, soda

ZAATARITA

El Jimador Tequila Silver, triple sec, lime juice, lemon juice, jallab

TROPIC THUNDER

Rose City Gin, New Deal Ginger Liqueur, orange juice, lemon juice, turmeric

BEIRUT BOULEVARDIER

Barrel Hitch Whiskey, Campari, jallab

Cheers!



LUNCH MENU

*Executive Chef
Timothy Fuhrman*

SOUP & SALAD

FIVE ONION SAFFRON SOUP • VEG 5/7
With creamed saffron sherry and garlic croutons

LENTIL SOUP • VEGAN 4/6
With cumin, lemon and pita crisp

MEDITERRANEAN SALAD 12
Romaine, spinach, mixed greens, pear tomatoes, cucumbers, feta cheese, olives, red onions, aged sherry lemon vinaigrette and pita crisps

HOUSE SALAD 7
Mixed greens, tomatoes, cucumbers, feta, pickled red onions, lemon sherry vinaigrette and a pita crisp

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STARTERS

** **CRISPY ARTICHOKEs** • VEG 10
Red pepper harissa aioli and tomato coulis

STEAMED MUSSELS • GF 12
Chorizo and fried potatoes

STUFFED PEPPERS • VEG 10
Served cold, roasted red peppers with baby spinach, mushrooms and leeks. Jalapeño-stuffed chèvre, fresh basil and Greek extra virgin olive oil

FRIES • GF 6
Truffle oil and parmesan or garlic parsley & sea salt

FRIED AND BAKED EGGPLANT • VEG 10
Tomato coulis, truffle oil, arugula salad and smoked mozzarella

** **CALAMARI GREMOLATA** 12
Quick-fried, tossed with lemon, parsley and parmesan. Served with red pepper harissa aioli and tartar sauce

TOASTED MARCONA ALMONDS 6
• GF / VEGAN

PICKLED VEGETABLES • GF / VEGAN 5

MIXED OLIVES • GF / VEGAN 6

MEDITERRANEAN VEGETABLE PLATTER • VEG 13
Hummus, grilled eggplant, tabouli, cucumbers, tomatoes, dolma, falafel and tahini with grilled pita

ENTRÉES

FISH & CHIPS 16
Beer-battered fresh fish-of-the-day, potato fries, apple slaw, and artichoke tartar sauce

** **LAMB BURGER** 14
On a brioche bun with pickled red onion, red pepper harissa aioli, butter leaf, tomato, and chèvre
Choice of potato fries or apple slaw

KOBE BEEF BURGER 14
On a brioche bun with butter leaf, tomato, sautéed mushrooms, sliced pork belly, and smoked mozzarella
Choice of potato fries or apple slaw

VEGGIE FOCACCIA • VEG 12
Grilled vegetable on focaccia with butter leaf, tomato, red pepper harissa aioli, and caramelized onion.
Choice of potato fries, apple slaw, or basmati rice

FALAFEL PITA • VEG 10
Falafel on grilled pita with romaine, hummus, tomato, cucumber, red onion, Kalamata olives, tzatziki and red pepper harissa aioli
Choice of potato fries, apple slaw, or basmati rice

** **CHICKEN SHAWARMA PITA** 12
On grilled pita with romaine, hummus, tomato, cucumber, red onion, Kalamata olives, tzatziki and red pepper harissa aioli
Choice of potato fries, apple slaw, or basmati rice

** **LAMB KAFTA PITA** 13
Lamb seasoned with garlic and herbs on grilled pita, hummus, tomato, cucumber, red onion, Kalamata olives, tzatziki and red pepper harissa aioli
Choice of potato fries, apple slaw, or basmati rice

HOUSE COCKTAILS

All Cocktails \$12

BEIRUT BOULEVARDIER

Bull Run Straight Bourbon Whiskey, Campari, jallab

SAZARAK

Oregon Arak, James Oliver Rye, Peychaud's, flamed orange peel

FLOWER & VINE

Riesling vodka, elderflower, grape, lemon

WHERE THERE'S SMOKE, THERE'S FIRE

Primario Mezcal, ancho chile, lime, pineapple, tamarind

UPPER AND A DOWNER

151, Turkish coffee, ancho chile

THE CULTURE

Trillium Gin, elderflower, mint, cucumber, lime

WHERE MY BEACHES AT?

Malibu, Tuaca, yogurt, lemon

PRIME MINISTER

Oregon Arak, Cascadia Liqueur, grapefruit, lemon, sage, olive oil

TAME THE BEAST

Laphroaig, Oregon Arak, rosemary, green tea, lemon

PURPLE DERBY

Bull Run Bourbon, Imbue Sweet Vermouth, pomegranate, mint, lime, orange water

NUTS ABOUT YOU

Heritage Brown Sugar Bourbon, ancho chile, hazelnut, pine nut, lemon, orange water, salted cube

VAMPIRE SLAYER

Wild Roots Gin, Oregon Arak, cumin, garlic, lemon, yogurt

TYRETINI

El Jimador, Aperol, grapefruit, lemon, rose water

SAGE THE DATE

Wild Roots Gin, Turkish coffee, sage, date, cold brew, jallab

MEDITERRANEAN MULE

Oregon Arak, New Deal Ginger Liqueur, lime coriander bitters, soda

JUICE JUNIPER

Wild Roots Gin, Clear Creek Cranberry, date, lemon, sumac

PINOT PEAR

New Deal Pear Brandy, allspice, Pinot Noir, egg white, lemon, cumin, cinnamon

ARAK FLAVORS

Blackberry, lemon, mango passion fruit, raspberry, blood orange, or traditional

Arak is the traditional alcoholic beverage of the Eastern Mediterranean



DRINK MENU

All Day, Every Day

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ROTATING LIST : LOCAL SELECTION

CRUX PILZ - 5.2% ABV, 35 IBU

Brewed with traditional Pilsner malts, imported Czech Saaz and local Oregon Sterling hops, this pilsner's first sip shows up with clean lager flavors and then opens up with surprising complexity and softness, developing biscuit-y flavors, spicy herbal notes and a hint of lemon.

GIGANTIC KOLSCHTASTIC - 5% ABV, 25 IBU

A clean, crisp, delicately balanced beer with very subtle fruit flavors and aromas. Brewed with German Pilsner malts and local Mt. Hood hops.

PFRIEM IPA - 6.8% ABV, 65 IBU

Light copper with off-white foam. Dank aromas of peach, citrus, papaya, and blueberry. Bright flavors of lychee fruit, grapefruit, and light candy maltiness. Finishes fresh, hoppy, and piney, with a touch of grapefruit rind.

COALITION KING KITTY RED ALE - 5.65% ABV, 60 IBU

King Kitty Red Ale is a Northwest take on a typically malt forward style. Brewed with four different hop varieties and a sweet malt backbone, this ale is balanced with a clean bitterness and enticing aromatics.

CASCADE LAKES SALTED CARAMEL PORTER 5.8% ABV, 37 IBU

This limited release of our seasonal Vault Series is a lightly-roasted, mahogany-colored, medium-bodied malt that is as smooth as a Marvin Gaye love song. With a sweet, salted-caramel flavor, this special porter is a delicious ale you'll want to enjoy over and over. Mercy, mercy me!

ECLIPTIC PHASER HAZY IPA - 6.5% ABV, 45 IBU

Juicy and unfiltered, Phaser Hazy IPA stuns with a lively array of fruity hop notes. Phaser features Citra, Azacca, Mosaic, and Calypso hops.

HOPWORKS TOTALLY CHILL HAZY - 6% ABV

Loaded with pineapple and mango hops flavor. Azacca, Mosaic, and El Dorado hops.

FORT GEORGE CRYSKNIFE IPA - 7.2% ABV

Crysknife is a mélange of fruit and spice, folding vast amounts of Mosaic, Azacca, Amarillo, Citra, and brewed from a mutual love of science fiction, this trusty collaboration with Our Mutual Friend Brewing should never leave your side.

DOUBLE MTN SIMCOE A GOGO - 6.5% ABV, 55 IBU

Get your dance pants on, 'cause Simcoe is in the house! Northwest pine, ripe grapefruit, and red berry aromas come out with their party pants on.

GILGAMESH DJ JAZZY HEF - 5.4% ABV, 9 IBU

A light-bodied, American style hefeweizen with a late jasmine addition. This satisfying beer has a notable floral aroma and doesn't need a lemon.

REV NAT HALLELUJAH HOPRICOT CIDER - 6.7%

The making of Hallelujah Hopricot starts with classic American apples as a Belgian wit-style cider steeped with coriander, bitter orange peel and paradise grains, fermented with a Belgian saison ale yeast.

SEEK OUT RASPBERRY & MEYER LEMON HARD SELTZER 5% ABV

Fruity with a citrus bite, we use real raspberries and fresh-squeezed Meyer Lemon to craft this lively hard seltzer.

MODERN TIMES SULA - 6.5% ABV, 10 IBU

Another dizzying height on our quest for the summit of refreshment, we'll be dosing this absurdly crushable gose with a king's ransom of raspberries and blackberries.

ECLIPTIC CARINA PEACH SOUR - 5.5% ABV, 10 IBU

Loaded with fresh peach flavor, Carina is a sour ale perfect for any time of year. The use of Pale malt makes for a crisp character, while lactobacillus gives Carina a tart and refreshing finish.

DRAFT BEERS

All Draft Beer \$6

<i>Cans</i>		<i>Lebanese</i>	
FORT GEORGE CAVATICA STOUT	5	961 LAGER	5
TECATE	4	961 PALE ALE	5
RAINIER	4	ALMAZA PILSNER	5

WINE LIST

gl / Btl

POEMA CAVE BRUT // Spain	7 / 28
PONZI PINOT GRIS // Willamette Valley	10 / 32
MER SOLEIL CHARDONNAY Saint Lucia Highlands	11 / 34
KING ESTATE ROSE // Willamette Valley	10 / 32
KSARA BLANC // Bekaa Valley, Lebanon	8 / 36
CHEMISTRY PINOT NOIR // Willamette Valley	12.5 / 40
FAUSTINO TEMPRANILLO // Rioja Spain	9 / 32
JOEL GOTT RED BLEND // Columbia Valley	10.5 / 32
THREE RIVERS CABERNET // Columbia Valley	8 / 36
KSARA RESERVE RED BLEND Bekaa Valley, Lebanon	9 / 38
KSARA LE PRIEURE RED BLEND Bekaa Valley, Lebanon	8 / 36

NON - ALCOHOLIC

STRAWBERRY ROSE LEMONADE	4	AMERICAN SODA	3
		Coke, Diet Coke, Sprite, Ginger Ale, Root Beer	
GINGER BEER	4	LEBANESE SODA	4
ICE TEA	4	Rose, Mulberry, Jallab, Tamarind	

CULTURE BRUNCH

Executive Chef – Timothy Fuhrman

Sunday 11am – 3pm



MAINS

EGGS BENEDICT 15

*Served with poached eggs
& brunch potatoes*

Country smoked ham, English muffin topped with hollandaise

or

Avocado, spinach and tomato, English muffin, topped with hollandaise 13

AMERICAN BREAKFAST 10

Served with brunch potatoes

Two eggs any style, choice of ham, sage sausage, or pork belly, your choice of wheat or sour dough

HAND CUT BISCUITS & OLD COUNTRY SAUSAGE GRAVY 14

Pork shoulder wrapped in banana leaf slow cooked in natural juices served atop house made buttermilk biscuits, topped with classic old country style sausage gravy served with brunch potatoes

BASKET OF BEIGNETS 5/9

Dusted with powder sugar

6 pieces / 12 pieces

ZAATAR FLAT BREAD 9

Served with brunch potatoes

A traditional Mediterranean baked flat bread, topped with seasoned herbs, fried egg, tomatoes onions and lebneh yogurt

FRENCH TOAST 12

Bananas Foster, thick sliced brioche dipped in vanilla cinnamon custard grilled in butter, topped with Bananas' Foster and a brown sugar rum glaze

or

Plain with maple butter and pure maple syrup 10

BELGIUM WAFFLE 10

Strawberry and cream or plain with maple butter and powder sugar

GREEK YOGURT 8

Honey roasted almond granola with seasonal berries

KID'S BREAKFAST 7

One scrambled egg with cheese, French toast, juice or milk

OMELETS & SCRAMBLES

Served with brunch potatoes

Spinach, tomato, avocado, basil, and fresh mozzarella 13

Fennel Sausage, marinara and smoked provolone cheese 13

Chorizo Scramble, jalapenos, white cheddar and avocado 13

Vegetable Frittata, zucchini squash, mushrooms, tomatoes, fresh mozzarella 13

SIDES

Country Ham, pork belly or fennel sausage 5

Brunch potatoes with garlic butter 4

English muffin, sour dough, biscuit or whole wheat bread 3

Pure maple syrup 3

Hollandaise 3

One egg cooked any style 1

Fresh seasonal fruit and berries 6

Egg whites 3

DRINKS

Bottomless flavored Mimosa 12

Bloody Mary 10

Loaded Bloody Mary 15

Establishment reserves the right to refuse service to anyone showing or indicating signs of intoxication with no recourse from customer.

CULTURE BRUNCH

Executive Chef – Timothy Fuhrman

Sunday 11am – 3pm

MAINS

EGGS BENEDICT 15

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& brunch potatoes*

Country smoked ham, English muffin topped with hollandaise

or

Avocado, spinach and tomato, English muffin, topped with hollandaise 13

AMERICAN BREAKFAST 10

Served with brunch potatoes

Two eggs any style, choice of ham, sage sausage, or pork belly, your choice of wheat or sourdough

HAND CUT BISCUITS & OLD COUNTRY SAUSAGE GRAVY 14

Pork shoulder wrapped in banana leaf slow cooked in natural juices served atop house made buttermilk biscuits, topped with classic old country style sausage gravy served with brunch potatoes

5/9

BASKET OF BEIGNETS

Dusted with powder sugar

6 pieces / 12 pieces

9

ZAATAR FLAT BREAD

Served with brunch potatoes

A traditional Mediterranean baked flat bread, topped with seasoned herbs, fried egg, tomatoes onions and lebneh yogurt

12

FRENCH TOAST

Bananas Foster, thick sliced brioche dipped in vanilla cinnamon custard grilled in butter, topped with Banana's Foster and a brown sugar rum glaze

or

Plain with maple butter and pure maple syrup 10

10

BELGIUM WAFFLE

Strawberry and cream or plain with maple butter and powder sugar

8

GREEK YOGURT

Honey roasted almond granola with seasonal berries

7

KID'S BREAKFAST

One scrambled egg with cheese, French toast, juice or milk



OMELETS & SCRAMBLES

Served with brunch potatoes

Spinach, tomato, avocado, basil, and fresh mozzarella	13
Fennel Sausage, marinara and smoked provolone cheese	13
Chorizo Scramble, jalapenos, white cheddar and avocado	13
Vegetable Frittata, zucchini squash, mushrooms, tomatoes, fresh mozzarella	13

SIDES

Country Ham, pork belly or fennel sausage	5
Brunch potatoes with garlic butter	4
English muffin, sour dough, biscuit or whole wheat bread	3
Pure maple syrup	3
Hollandaise	3
One egg cooked any style	1
Fresh seasonal fruit and berries	6
Egg whites	3

DRINKS

Bottomless flavored Mimosa	12
Bloody Mary	10
Loaded Bloody Mary	15

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DESSERT



Please, we insist!

- | | |
|----------------------------------------------------------------------|---|
| GREEK YOGURT | 6 |
| With lavender honey and seasonal berries | |
| BAKLAVA | 7 |
| With walnuts, pistachios and honey
orange rose glaze | |
| CHOCOLATE ESPRESSO LAYER CAKE | 7 |
| Mocha buttercream, topped with
chantilly cream and espresso syrup | |
| BALSAMIC FIG COCO POT DE CRÈME | 6 |
| Heavy cream, 70% Cacao, topped
with almond brittle | |
| VANILLA BEAN ICE CREAM | 6 |
| RASPBERRY SORBET | 6 |