

The logo for Macadam's Bar & Grill features the name in a stylized font. 'Macadam's' is written in a large, bold, maroon serif font with a gold outline and a gold shadow. Below it, 'Bar & Grill' is written in a black, elegant script font with a gold shadow. The entire logo is set against a white background with a gold border.

Macadam's Bar & Grill

5833 SW Macadam Avenue
Portland, Oregon 97239
503.246.6227
www.macadamsbarandgrill.com

APPETIZERS

Jalapeño & Artichoke Dip

Cheddar, jack and parmesan cheeses, chopped jalapeño and artichoke hearts. Served with house fried tortilla chips. 6.5

Sesame Calamari

Calamari dusted in seasoned flour and fried crispy. Served with cilantro lime dipping sauce. 8

Quesadilla

Flour tortillas filled with cheese, grilled onions and peppers. Served with fire roasted salsa and sour cream. 7.5
With smoked chicken or pork 9.5

Buffalo Chicken Wings

Chicken wings dusted in seasoned flour, deep fried and tossed in wing sauce. Served with bleu cheese, celery and carrots. 7.5

Boneless Barbecue Wings

Crispy breaded chicken breast tossed in our barbecue sauce. Served with ranch, celery and carrots. 7.5

Homemade Onion Rings

Thin slices of onions soaked in buttermilk, dusted in seasoned flour and fried golden. Served with ranch. 5.5

Irish Nachos

Homestyle fries topped with melted cheese, bacon and green onions. Topped with sour cream. 6

Nacho Plate

A layer of house fried tortilla chips with cheese, green onions, tomatoes and jalapeños. Served with fire roasted salsa and sour cream. 7
With smoked chicken or pork 9

Prawn Cocktail

Wild Gulf prawns served with house made cocktail sauce and lemon. 8.5

Greek Hummus Platter

Roasted garlic hummus served with feta cheese, English cucumber, pickled red onions, kalamata olives and pita bread. 8.5

SOUPS & SALADS

Served with a fresh baked roll.

Buffalo Chicken Caesar

House made buttermilk chicken strips tossed in wing sauce and served on our Classic Caesar salad. 9.5

Asian Chicken Salad

Teriyaki marinated chicken breast, slivered almonds, carrots, orange segments, cilantro, and crispy wonton strips tossed with romaine lettuce, cabbage and sesame vinaigrette. 10.5

Classic Caesar

Crisp hearts of romaine with parmesan cheese and garlic croutons tossed with Caesar dressing.

Full 7.5 Half 5

With smoked or grilled chicken 9.5

With grilled wild salmon 14 With wild prawns 12.5

Macadam Cobb

Iceberg lettuce topped with house smoked turkey breast, avocado, pepper bacon, sliced egg, kalamata olives, diced tomatoes, bleu cheese and your choice of dressing. 10.5

Black and Bleu

Mixed greens with bleu cheese crumbles, grape tomatoes and crimini mushrooms. Tossed with champagne vinaigrette and topped with blackened flat iron steak. 11.5

Spinach Salad

Baby spinach, pepper bacon, tomatoes, egg, mushrooms and fresh mozzarella tossed with champagne vinaigrette. 8.5

With smoked or grilled chicken 10.5

With Gulf prawns 13.5

Rose City Bleu

Mixed greens, bleu cheese crumbles and candied walnuts tossed with pear walnut vinaigrette.

Topped with sliced fresh pear. 8.5

House Salad

Mixed greens topped with julienne carrots, roasted pepita seeds, cran-raisins and croutons.

Served with your choice of dressing. 5

The Wedge

Crisp iceberg wedge topped with bleu cheese dressing, diced tomatoes and crispy bacon. 5

Homemade Soup of the Day

Ask your server for today's selection.

Cup 3 Bowl 5

SANDWICHES

Served with homestyle fries or pear coleslaw. Add a house or wedge salad for 3.

Pulled-Pork Sandwich

Cherry-smoked Carlton Farms pork shoulder smothered in our homemade barbecue sauce.

Served on a French roll with fries and pear coleslaw. 8.5

BBQ Brisket Sandwich

Slow smoked beef brisket covered with our barbecue sauce and piled high on a grilled French roll. 8.5

BBQ Turkey Sandwich

House smoked turkey breast with our barbecue sauce, grilled onions and sweet peppers. Topped with provolone cheese and served on a grilled French roll. 10

Grilled Portobello Sandwich

Balsamic-marinated Portobello mushroom flame-broiled and topped with grilled onions and sweet peppers, lettuce, tomato, red onion and roasted garlic aioli on a grilled Kaiser roll. 10

Grilled Three Cheese Sandwich

Provolone, Swiss and parmesan cheese grilled on fresh rustic white bread. 7.5
With Canadian bacon 8.5

Chicken Sandwich

Your choice of smoked or grilled chicken with pepper bacon, pepper jack cheese, lettuce, tomato, red onion and roasted garlic aioli on a grilled Kaiser roll. 9.5

Teriyaki Chicken Sandwich

Grilled chicken breast, Swiss cheese, pineapple, lettuce, tomato, red onion and mayo served on a grilled Kaiser roll. 9.5

T.B.A.

House smoked turkey breast, crisp pepper bacon, avocado, lettuce, tomato and mayo served on honey wheat bread. 9.5

Macadam's Cheesesteak

Thinly sliced roasted beef, grilled onions and sweet peppers topped with cheddar cheese sauce and stuffed in a hoagie roll. 10

Macadam Dip

Your choice of thinly sliced roast beef or house smoked turkey breast piled on a grilled fresh baked poor boy with au jus. 9

MAC'S BURGERS

Served with homestyle fries or pear coleslaw. Add a house or wedge salad for 3.

Cheeseburger*

1/2 lb Painted Hills natural beef patty with Tillamook cheddar, lettuce, tomato, red onion and mayo on a grilled Kaiser roll. 9

Macadam Dagwood*

1/2 lb Painted Hills natural beef patty with Canadian bacon, pepper bacon, Swiss cheese, Tillamook cheddar cheese, lettuce, tomato, red onion, house made BBQ sauce and mayo on a grilled Kaiser roll. 11

Portland Bleu Burger*

1/2 lb Painted Hills natural beef patty with bleu cheese crumbles, crispy onion rings, lettuce, tomato, red onion and mayo on a grilled Kaiser roll. 10

Mushroom Burger*

1/2 lb Painted Hills natural beef patty with sautéed crimini mushrooms, Swiss cheese, lettuce, tomato, red onion and roasted garlic aioli on a grilled Kaiser roll. 10

*beef patty may be substituted with a chicken breast or garden burger at no additional charge.

BURGER & SANDWICH TOPPINGS

Add any of the toppings below to your burger or sandwich for \$1.

Bacon

Canadian Bacon

Fried Egg

Avocado

Cheese

Sautéed Mushrooms

Crispy Onions

Jalapeños

HOUSE SPECIALTIES

Served with pear coleslaw or sautéed vegetables and your choice of garlic mashed potatoes, Jasmine rice or homestyle fries. Add a house or wedge salad for 3.

7 oz. Top Sirloin

Char broiled Cascade Natural sirloin topped with garlic herb butter and crispy fried onions. 15

Flat Iron Steak

8 oz seasoned flat iron steak grilled and sliced. Topped with crispy fried onions and blue cheese. 17

Pork Loin Chop

Carlton Farms pork loin seasoned and grilled perfectly. Served with white wine braised sauerkraut. 14

Chicken Piccata

Pan seared chicken breast served with a lemon caper butter sauce. 13

House Smoked Half Chicken

Apple smoked Draper Valley Farms bone-in chicken served with our house made barbecue sauce. 13

Panang Curry Prawns

Wild Gulf prawns sautéed with sweet onions, bell peppers, julienne carrot, cilantro and a mild red curry sauce. 14.5

Mango Salmon

Wild Alaskan Salmon grilled medium well and topped with fresh mango chutney. 15

**House Specialties available until 10:00 pm.*

Buttermilk Chicken Strips

House made buttermilk chicken breast strips. Served with homestyle fries, pear coleslaw and your choice of dipping sauce. 9

Fish & Chips

Wild Cod, beer battered and fried crispy. Served with homestyle fries, pear coleslaw and house made tartar sauce. 11

Fish Tacos

Wild cod tossed in seasoned flour, fried crispy and stuffed in soft corn tortillas with red cabbage and fire roasted salsa. Served with pear coleslaw or homestyle fries. 11.5

MACADAM'S PASTA

Served with garlic bread. Add a house or wedge salad for 3.

Smoked Chicken Penne

House smoked chicken breast tossed with sundried tomatoes, penne pasta and a rich garlic cream sauce topped with parmesan. 10

Gamberetti Pasta

Sautéed wild Gulf prawns tossed with linguini, garlic, toasted pine nuts, crushed red pepper and green onions. 13.5

Mac's & Cheese

Our homemade four cheese sauce tossed with cavattapi pasta then broiled to a golden brown. 8

Vegetable Penne

Artichoke hearts, spinach, tomatoes and crimini mushrooms sautéed with penne pasta. Tossed with garlic oil and white wine then topped with parmesan. 10
With chicken 12 With Gulf prawns 15

HOMEMADE DESSERTS

Kahlua Fudge Brownie

House baked chewy chocolate fudge brownie flavored with Kahlua liqueur. Drizzled with chocolate sauce and served with a scoop of vanilla ice-cream. 6

Vanilla Crème Brule

Sweet egg custard covered with caramelized sugar. 5

New York Style Cheesecake

Classic cheesecake on a graham cracker crust. 6

Old Fashioned Pear Cobbler

Diced Oregon pears mixed with butter, cinnamon and sugar. Topped with sweet cobbler dough and a scoop of vanilla ice cream. 6

Crater Lake Root Beer Float

Premium vanilla ice cream with root beer. 4

BEVERAGES

Bottomless Soda 2

Coke, Diet Coke, Sprite, Diet Sprite, Mr. Pibb, Raspberry Nestea and Fresh-Brewed Iced Tea

Lemonade, Strawberry Lemonade or Arnold Palmer 2.5

(includes two refills)

Red Bull 3

Regular or Sugar Free

Crater Lake Bottled Soda 2.5

Old Fashioned Root Beer, Orange and Crème Soda

Pellegrino Sparkling Water 3

TRUE Bottled Water 1.5

Juice 2.5

Orange, Grapefruit, Cranberry Pineapple and Tomato

Coffee, Tea, Hot Cider or Cocoa 1.75

Milk 1.75

BEER

Draft

Mirror Pond Pale Ale, Widmer Hefeweizen, Coors Light, Terminal Gravity IPA, Drop Top Amber, Caldera Pilot Rock Porter, Miller Lite and four rotating selections.

Bottled

Budweiser and Bud Light 16 oz Aluminums, Michelob Ultra, Corona, Heineken, Heineken Light, Session, Black Butte Porter, Guinness, Warstiener German Dunkel, Wyders Pear Cider and Beck's Non-Alcoholic.

CLASSIC COCKTAILS

Mac's Original Lemon Drop

Stoli Citros, sugar and orange liqueur. 7.5

Big City Cosmopolitan

Absolut Mandarin, cranberry juice and a splash of lime juice. 7

Mac's Bloody

Classic Bloody Mary with Absolut Peppar. 6.5

B-52

Bailey's Irish Cream, Kahlua Coffee Liqueur and Grand Marnier. 6.5

Mud Slide

Vodka, Bailey's Irish Cream, Kahlua Coffee Liqueur and cream. 6.5

Purple Hooter

Vodka, raspberry liqueur and Sprite with a splash of sweet and sour. 6

Black Opal

Vodka, Rum, Gin, Triple Sec, Raspberry Liqueur and Sprite. 7

Jager Shake

Jagermeister, Baileys Irish Cream and cream on the rocks. 7.5

Dreamsicle

Bacardi O Rum, Grand Marnier, splash of cream and soda. 6

Moroccan Coffee

Baileys, Kahlua and triple sec, coffee and topped with whipped cream. 8

Welcome to Macadam's Bar & Grill... where fun meets great food in a comfortable atmosphere. Macadam's brings you live music, a full satellite sports package, NTN trivia, bar games and more. We offer twelve beers on tap, make an outstanding burger and are lucky to have such an incredible staff and loyal customers.

With 18 wide screen TV's, there isn't a better place in Portland for the big game. Whether you're rooting for the Ducks, Beavers, Seahawks or Steelers, we welcome all sports fans!

Our American Grill menu boasts a total dedication to freshly prepared food. We smoke our meats in-house and make many of our products from scratch including our daily soups, salsa, barbecue sauce and unique pear coleslaw. We use natural and organic local ingredients whenever possible and fry using a trans-fat free oil. This creates appetizing and distinct dishes while supporting our neighbors and keeping you healthy.

Our renowned burgers are made with Painted Hills Natural Beef. The ranchers at Painted Hills take pride in producing lean, nutritious grass fed beef for your health and enjoyment!

We get our pork from Carlton Farms; a family-owned Oregon business since 1956. Carlton Farms' uses no artificial ingredients or coloring, no hormones and no preservatives.

At Macadam's, we've combined the love of sports and entertainment with a taste for the best quality food and friendly service.

Thank you for joining us; stay as long as you'd like and come back often! It won't take long to discover you've found more than your average sports bar.

Cheers!