

Join us for  
**Electric Hour**  
 Daily 4:00 ~ 6:00 PM  
 9:00 PM ~ Close  
 All Week

Restaurant & Bar

# OREGON ELECTRIC STATION

your place



## FOOD • LUNCH MENU • DRINK

### STARTERS

- Crispy Calamari** ..... 14.50  
 Lightly battered and fried crisp, with spicy marinara and garlic aioli
- NW Oysters on the 1/2 Shell\*** ..... 6-15/12-29  
 Champagne mignonette, and horseradish cocktail sauce, **GF**
- Roasted Garlic Hummus** ..... 11.00  
 Grilled pita, tomato-cucumber relish, and kalamata olives, with extra virgin olive oil and paprika, Vegan

### SALADS

**ADD: CHICKEN 5 / BAY SHRIMP 3 / SALMON 10**  
**ANY SALAD CAN BE TURNED INTO A WRAP**  
 (Your choice of spinach or flour tortilla)

- House Salad** ..... **Small 7.00 / Large 10.00**  
 Spring greens, pickled onions, and grape tomatoes, with balsamic vinaigrette, Vegan
- Caesar\*** ..... **Small 8.00 / Large 11.00**  
 Crisp romaine, and shaved parmesan, with focaccia croutons
- Greens & Beet Salad** ..... **Small 9.25 / Large 12.25**  
 Spinach greens & arugula, roasted yellow and red beets, strawberries, goat cheese, and Marcona almonds, with champagne vinaigrette, **GF**
- Loaded Wedge** ..... 11.50  
 Crispy bacon, grape tomatoes, and blue cheese crumbles, with buttermilk blue cheese dressing, **GF**
- Asian Salad\***  
**Choice of Chicken** ..... 14.00 or, **Ahi Tuna** ..... 18.00  
 Julienne romaine, napa cabbage, red peppers, and carrots, with mandarin oranges, almonds, cilantro, and crispy wontons, with hoisin dressing
- Chicken Chipotle** ..... 14.00  
 Cajun chicken, crisp romaine, cheddar cheese, roasted corn, black beans, avocado, grape tomatoes, black olives, and tortilla strips, with chipotle dressing
- Green Goddess** ..... 9.25  
 Butter lettuce with green goddess dressing, diced avocado, grape tomato, watermelon radish, bacon and crispy shallots
- Cobb Salad** ..... 14.25  
 Romaine lettuce, cabernet vinaigrette, grilled chicken, smoked bacon, tomatoes, avocado, hard cooked eggs, and bleu cheese crumbles **GF**

### SOUP

- Clam Chowder** ..... Cup 5 / Bowl 7
- Soup of the Day** ..... Cup 5 / Bowl 7
- French Onion** ..... Bowl 8

**GF = Gluten Free**  
 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

### SANDWICHES

**Served with Railroad Tie Fries or a House Salad**  
**Substitute a Cup of Soup for an additional \$2**  
**Gluten-free bun available upon request**

- Prime Rib Dip** ..... 15.25  
 Shaved prime rib, horseradish aioli, and Swiss cheese, on a hoagie roll
- Turkey Panini** ..... 12.00  
 Basil aioli, tomato, lettuce, and Swiss cheese, on grilled buttermilk white bread
- Shrimp Salad Sandwich** ..... 13.50  
 Tzatziki with cucumber & dill, avocado, butter lettuce and sliced tomato, on wheat bread
- Iron Horse Burger\*** ..... 14.50  
 Tillamook Cheddar, bacon, caramelized onions, BBQ aioli, tomato, and lettuce
- Thai Fish Sandwich** ..... 14.00  
 Cod filet marinated in chili garlic paste, lime juice and soy, grilled and served on a bun with sweet chili mayonnaise, basil, lettuce and tomato
- Caprese Sandwich** ..... 13.00  
 Fresh mozzarella cheese, arugula, tomatoes, and avocado, with basil pesto, on focaccia bread
- Chicken Sandwich** ..... 13.00  
 Bacon, avocado, tomato, lettuce, and white cheddar, with chipotle aioli, on a hoagie roll
- Dungeness Crab Melt** ..... 15.00  
 Open faced, with Tillamook cheddar, parmesan, and tomato, on focaccia

#### Introducing Pinsa!

Your choice of Margherita or Featured Pinsa of the day. Specialty flour from Italy made with rice, soy, and wheat flour. Low Gluten & Calories With the dough recipe's roots dating back to ancient roman empire times, the new pinsa romana is an evolution of pizza recreated from an old traditional family recipe incorporating modern technique.

**Margherita**  
**12.00**

**Featured**  
**Market**  
**Price**

### ENTRÉES

- Steak Frites** ..... 18.50  
 Petite sirloin, garlic butter, and railroad tie fries
- Fish Tacos(2)** ..... 11.00  
 Corn tortillas, crispy cod, buttermilk slaw, pico de gallo, and chipotle aioli
- Buddah Bowl** ..... 13.00  
 Cilantro coconut rice, spinach, garbanzo & black beans, avocado, mandarin orange segments, carrots, grape tomatoes, steamed broccoli, toasted sesame seeds, with an orange-cinnamon yogurt dressing

## COCKTAILS

<b>Old Fashioned</b> .....	<b>10.25</b>
Bourbon, OES house-made old fashioned mix, Angostura bitters, on the rocks	
<b>Heat of Passion</b> .....	<b>9.50</b>
Jalapeno infused vodka, passionfruit puree, tajin-sugar rim, served up	
<b>*Oregon Sour</b> .....	<b>10.75</b>
Bourbon, fresh lemon, egg white, simple syrup, a pinot noir float, on the rocks	
<b>Sparkling Flower</b> .....	<b>10.25</b>
Mancino cherry blossom & violet petal vermouth, Wild Hibiscus edible flower, prosecco, in a flute	
<b>Patent Pending</b> .....	<b>11.00</b>
Gompers gin, fresh lime, Crème de violette, tonic, on the rocks	
<b>5th Ave Manhattan</b> .....	<b>10.50</b>
House whiskey blend, Carpano Antica, Angostura bitters, stirred up	
<b>You 'Pick' Mule</b> .....	<b>9.00</b>
Would you like to hop on board to Kentucky or Moscow? Choice of bourbon or vodka, house-made ginger syrup, lime, on the rocks	
<b>OES Express</b> .....	<b>10.25</b>
Kahlua, Baileys, brandy, coffee, whipped cream, served hot	
<b>Electric Lemonade</b> .....	<b>10.00</b>
Sobieski vodka, blackberry puree, fresh lemon, mint, soda, on the rocks	
<b>Pumpkin Martini</b> .....	<b>10.50</b>
Pumpkin Liqueur, Stoli Vanil, cream, cinnamon-sugar rim	
<b>Maple Manhattan</b> .....	<b>11.00</b>
Bulleit Rye, house-made maple syrup, dry vermouth, walnut bitters	
<b>Rubytini 2.0</b> .....	<b>10.00</b>
Kettle One Botanical Grapefruit & Rose, fresh lime and grapefruit, served up	
<b>Autumn Sour</b> .....	<b>10.75</b>
Capurro pisco, lemon, lime, egg whites, and all spice dram, on the rocks	
<b>La Ultima Palabra</b> .....	<b>11.50</b>
Mezcal, Luxardo, Green Chartreuse, and lime	

## NON-ALCOHOL DRINKS

<b>Fountain Soda/Lemonade</b> .....	<b>3.25</b>
<b>Steelhead Rootbeer</b> .....	<b>4.00</b>
<b>Kombucha on tap</b> .....	<b>5.00</b>
<b>Housemade Sodas</b> .....	<b>5.00</b>
Coconut Lime Cooler • Berry Ginger Ale	
<b>San Pellegrino</b>	
<b>1/2 litre</b> .....	<b>4.00</b>
<b>1 litre</b> .....	<b>6.00</b>
<b>Iced Tea/Hot Tea</b> .....	<b>3.25</b>
<b>NA Beer</b> .....	<b>4.00</b>

## WINES

### Bubbles

<b>NV Prosecco, La Marca (Italy)</b> .....	<b>9/34</b>
<b>NV Rose Brut Prosecco, Col de Salici (Italy)</b> .....	<b>10/38</b>
<b>NV Extra Dry Prosecco, Riondo (Italy)</b> .....	<b>187ml/10.50</b>
<b>NV Brut Champagne, Nicolas Feuillatte (France)</b> ..	<b>187ml/20</b>

### Rose

<b>'17 Fleurs de Prairie (Cotes de Provence, France)</b> .....	<b>8.50/32</b>
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### Whites

<b>'16 Riesling, Chateau St. Michele (CA)</b> .....	<b>8/30</b>
<b>'17 Pinot Gris, King Estate, (Oregon)</b> .....	<b>9.75/38</b>
<b>'16 Pinot Gris, Eyrie, Organic (Willamette Valley, OR)</b> ..	<b>11/42</b>
<b>'17 Sauvignon Blanc, Giesen (New Zealand)</b> .....	<b>8.75/33</b>
<b>'17 Chardonnay, Stoller, Unoaked (Oregon)</b> .....	<b>9.50/36</b>
<b>'17 Chardonnay, Raeburn, Russian River (Napa, CA)</b>	<b>10.75/41</b>

### Reds

<b>'12 Pinot Noir, Irvine &amp; Roberts (Rogue Valley, OR)</b> ...	<b>13/53</b>
<b>'15 Pinot Noir, Ken Wright Cellars (Willamette Valley, OR)</b> .....	<b>14/54</b>
<b>'17 Pinot Noir, Bethel Heights, Estate (Eola-Amity, OR)</b> .....	<b>17/60</b>
<b>'15 Grenache/Syrah, Marius (by Michael Chapotier, France)</b> .....	<b>8.50/32</b>
<b>'18 Tempranillo, Alesanco Pedro Martinez (Rioja, Spain)</b> .....	<b>9.75/37</b>
<b>'18 Malbec, Portillo (Mendoza, Argentina)</b> .....	<b>8.25/31</b>
<b>'17 Merlot, McManis (California)</b> .....	<b>8/30</b>
<b>'16 Red Blend, The Federalist (Napa Valley, California)</b> .....	<b>11/42</b>
<b>'16 Cab Sauvignon, Storypoint (California)</b> .....	<b>9.25/35</b>
<b>'17 Cab Sauvignon, Wines of Substance (Columbia Valley, WA)</b> .....	<b>12/46</b>
<b>'17 Cab Sauvignon, Napa Valley Quilt (Napa Valley, CA)</b> .....	<b>20/77</b>

## BEER

### TAP (16 oz Pints 5 & 12 oz Glass 4)

<b>Coors Light</b> 10ibu, 4.2% abv
<b>Heater Allen, Czech Lager Pilsner</b> 36 ibu, 4.8% abv
<b>Ninkasi, Lager</b> 28 ibu, 5.3% abv
<b>Viking Braggot, Freyja, Blonde Ale</b> 23 ibu, 6.3% abv
<b>Widmer, Hefeweizen</b> 30 ibu, 4.9% abv
<b>Ecliptic, Phaser, Hazy IPA</b> 45ibu, 6.5 abv
<b>McKenzie, Raging Rhino Red</b> 35ibu, 5.4 abv
<b>Sunriver, Fuzztail, Hefeweizen</b> 20 ibu, 5% abv
<b>Boneyard, RPM, IPA</b> 50 ibu, 6.5% abv
<b>Deschutes, Fresh Squeezed, IPA</b> 45 ibu, 6.3% abv
<b>Hop Valley, Bubble Stash, IPA</b> 45 ibu, 6.2% abv
<b>Fort George, Cavatica, Stout</b> 8.8% abv
<b>Oakshire, Amber Ale</b> 30 ibu, 5.4% abv
<b>McKenzie, Break Action, Porter</b> 33 ibu, 6.2% abv
<b>Good Life, Sweet As, Pale Ale</b> 18ibu 6% abv
<b>Two Towns, Bright Cider</b> 6.2% abv

### BOTTLE \$4

Bud Light, Corona, Peroni, Budweiser, Guinness, Ghostfish Grapefruit IPA (Gluten free)

### FLIGHTS \$6

#### Taste of Eugene

Experience 4 of our finest local brews

#### Oregon IPA's

4 "hops" thru Oregon's most popular beer style