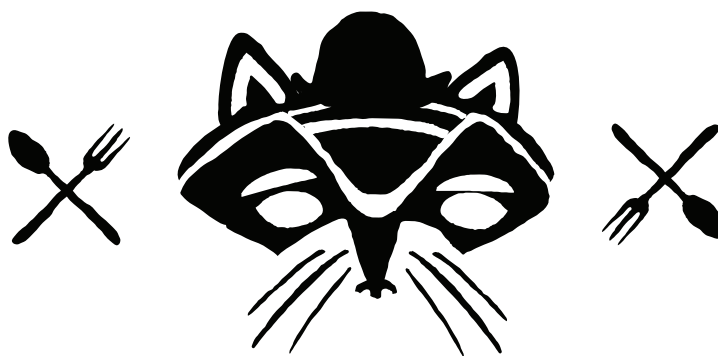




2011 PICKATHON MENU



2011 PICKATHON BEER GARDEN MENU

WIDMER BROTHERS BREWING (MAIN STAGES AND GALAXY BARN BEER GARDENS)

What started as a dream for two ordinary brothers who just loved beer has now become a reality for two ordinary brothers who still just love beer. Kurt and Rob Widmer helped lead the Pacific Northwest craft beer movement in 1984 when, in their twenties, they dreamed of brewing American interpretations of authentic European style beers. Today, the brewery continues to lead and innovate in the world of craft beer, while staying true to its local roots. Sustainable raw materials and brewing practices are top priorities for the brewery, in order to craft the best beer possible in the most responsible way. Based in Portland, Oregon, the brewery currently brews a variety of beers including the top selling Hefeweizen in the country, Widmer Brothers Hefeweizen, as well as Drifter Pale Ale, the Rotator IPA Series, and a full seasonal lineup. For more information about Widmer Brothers Brewing, visit www.widmerbrothers.com.

HOURS: GALAXY BARN BEER GARDEN: THURS. 5PM – 12AM, FRI. 3PM – 2AM, SAT. & SUN. NOON – 2AM
MOUNTAIN VIEW BEER GARDENS: FRI. 3PM – MIDNIGHT, SAT. & SUN. 11AM – MIDNIGHT

WIDMER BROTHERS HEFEWEIZEN - *Our naturally cloudy flagship brew starts with the highest quality Pacific Northwest wheat. Its bold, clean flavor and pronounced citrus and floral aromas are what define American-style Hefeweizen. So pour yourself a cool, cloudy glass, finish with a lemon and enjoy the original. IBU 26, ABV 4.9% - \$4*

DROP TOP AMBER ALE - *Drop Top is a rich, flavorful amber ale, with an exceptionally smooth and easy taste. Uniquely brewed with honey malt and just a touch of milk sugar, Drop Top's silky character yields complex flavors without a trace of harshness. It all adds up to a brew that's as easy to appreciate as it is to drink. IBU 18, ABV 5.3% - \$4*

DRIFTER PALE ALE - *Kurt and Rob Widmer have never been known to "follow the leader." Their take on a pale ale is no different. With its unique citrus character, smooth drinkability, and distinctive combo of hops and malts, Drifter Pale Ale is truly an original. IBU 28, ABV 5.7% - \$4*

ROTATOR IPA: X-114 - *Named for the experimental hop that came to be known as Citra, this aromatic IPA balances perfect proportions of big fruit and citrus flavor with hints of peppery spice, caramel malt sweetness and a bitter, but smooth finish. It's one experiment that bears repeating. Often. IBU 50, ABV 6.2% - \$4*

CITRA BLONDE SUMMER BREW - *Citra hops lend their name to this interpretation of a golden Ale. But that's not all they bring to the party. Their striking citrus aroma and thirst-quenching flavor are the perfect pairing for soft malt notes. Together they create a beer that's full in flavor and uniquely refreshing. IBU 20, ABV 4.3% - \$4*

HOPWORKS URBAN BREWERY (WOODS STAGE BEER GARDENS)

Hopworks Urban Brewery (HUB) is Portland's first Eco-Brewpub offering world-class beer and fresh food in a relaxed and communal atmosphere at the company's two locations. Hopworks' 20-barrel brewery produces 8,500 barrels of beer a year for their brewpubs and distribution in Oregon, Washington, and British Columbia. The brewery incorporates a range of sustainable practices in their operation and makes every effort to protect "our" future with a thoughtful alternative. Hopworks is 100% renewably powered and "cradle to gate" carbon neutral. For more information, please visit www.HopworksBeer.com

HOURS: WOODS STAGE BEER GARDENS: FRI. 3PM – 9PM, SAT. & SUN. 12PM – 9PM

PICKATHON IPA - *Our special NW Style IPA is created for Pickathon. This refreshing summer brew starts with organic pilsner and caramel malt. These grains establish the perfect backdrop for our locally grown hops. A heavy dose of Cascade, Centennial, Palisade and Summit hops create a resinous, citrus hop aroma and flavor. 14.5 Plato 75 IBU 6.0% ABV - \$4*

ORGANIC HUB LAGER - *Our Czech style pilsner is all malt all the time-no choicest rice or corn syrup here! Whole flower Saaz hops balance the delicate honey flavor of our organic Canadian grown pilsner malt creating a golden beer with depth of character. 11.5 Plato, 32 IBU, 5.1% ABV - \$4*



2011 PICKATHON VENDOR MENU

GARDEN STATE (MAIN STAGES VENDING AREA)

A little of everything, from right around here.

HOURS: FRI. & SAT. 11AM - 2AM, SUN. 11AM - 10PM

CARLTON FARMS HOT DOG - homemade kraut, neon relish \$5

PORK BELLY, FARM EGG, & CHEESE - served on kaiser roll - \$6

FRIED CHICKPEA SANDWICH - zucchini, carrot/radish slaw, lemon aioli on ciabatta - \$7 (Veggie/Vegan)

ITALIAN BEEF SANDWICH - peppers, giardinere, juice - \$7

DEVIL'S CHICKEN (Draper Valley) with Quinoa & Kale - 1/2 bird - \$8 (GF)

SALAD NICOISE - GGF greens, green beans, olives, HB farm egg, Oregon albacore, potato - \$9 (GF, Veggie./Vegan using soy curls for tuna)

DRINKS:

WATERMELON AQUA FRESCA - \$2.50

BOTTLED SODAS - \$2

THAI SEASONS / THAI NOON (MAIN STAGES VENDING AREA)

Thai Noon has been serving Healthy Authentic Thai Cuisine in Portland since 2003. We are proud to be recognized for our authenticity, consistency, and a reputation for always serving the freshest ingredients and exceptional flavors.

HOURS: THURS. 4 - 9PM, FRI. & SAT. 11:30AM - 9:30PM, SUN. 11:30AM - CLOSE

TOFU SALAD ROLLS (2) - Green Leaf Lettuce, Cucumber, Mint, Carrot, Vermicelli, Tofu, Ice Berg Lettuce all wrapped in soft rice paper and served with Sweet and Sour Sauce - \$6.00 (Vegan, GF)

LARB GAI (3 LEAVES) - Minced Chicken Salad with Lime, Onion, Mint, Cilantro, Green Onion, Rice Powder, and Thai Chili's wrapped in Cabbage Leaves - \$6.00 (GF)

PAPAYA SALAD - Green Papaya, Long Beans, Tomato, Thai Chili, Garlic, Peanut and Lime - \$7.00 (Vegan, GF)

PHAD THAI NOODLES (Chicken or Tofu) Thin rice Noodles stir fried with Eggs, Radish, Bean Sprouts, Green Onions and Peanut - \$7.00 (Veggie)

PANANG CURRY (Chicken or Tofu) - Coconut Milk Curry with Bamboo Shoots, Bell Pepper and Basil and served with Rice - \$7.00 (Veggie)

PINE STATE BISCUITS (MAIN STAGES VENDING AREA)

Mix of old-style Southern goodness and modern restaurant professionalism, throw in some Portland foodie sensibility, and you have Pine State Biscuits. Using only the freshest local ingredients, often straight from the farm.

HOURS: FRI-SUN 7AM-2PM, MON. 7AM-11AM

BISCUIT SANDWICHES

Biscuit with egg and cheese (veg.) - \$4

Biscuit with choice of bacon, house made sausage patty, country ham or buttermilk fried chicken - \$4, add cheddar: \$.50, add egg: \$1.50

The Reggie - Fried Chicken, bacon & cheese topped with gravy - \$7

The Reggie Deluxe - The Reggie with egg - \$8

The Regina - Egg over easy with braised greens doused with Texas Pete Hot Sauce (veg.) - \$6

Mclsley - Fried Chicken with pickles, mustard & honey - \$6

The Chatfield = Fried chicken, bacon and cheese topped with apple butter - \$7

BISCUITS & SPREADS

Creamtop Buttermilk Biscuit (Veg.) - \$1.50

Biscuit with jam, butter & honey, or Pine State Pimento cheese spread (Veg.) - \$3

Biscuit with fresh seasonal fruit and whipped cream (Veg.) - \$5

BISCUITS & GRAVY

Biscuit with sausage or shitake mushroom gravy (Veg.) - \$5

The Moneyball - Biscuit and gravy topped with egg over easy - \$7, "Double Down" (add another egg): \$1

SIDES

Choice of: Collard Greens, Hot Apples, Grits, Scrambled eggs, Country ham, Fried Chicken, Sausage patty, Bacon - \$2.50

DRINKS

Choice of: Fresh Squeezed Organic OJ, Sweet Tea, Bottled Soda (Cheerwine, BubbleUp, NuGrape) - \$2

Fresh Squeezed OJ - \$2

The Champis Gourmet Chocolate Milk - \$2

Sweet Tea - \$2

Bottled Soda - \$2

AL FORNO FERRUZZA (MAIN STAGES VENDING AREA)

Local northwest ingredients prepared in the Traditional Sicilian hot oven baking style.

HOURS: THURS. 4PM - LATE NIGHT, FRI. - SUN. BREAKFAST - LATE NIGHT, MON. BREAKFAST - NOON.

BREAKFAST STROMBOLI #1-scambled free range organic eggs with herb infused sun-dried tomato, fresh basil and mozzarella - \$8 (Veggie)

BREAKFAST STROMBOLI #2-Scrambled free range organic eggs with capicola ham, fresh cheese and aged parmesan - \$8

THIN CRUST SICILIAN PIZZA BY THE SLICE - made in an 800 degree stone hearth oven - \$4 (Veggie)

LASANGA - Traditional Sicilian style, served with baked rustic and green salad - \$8 (Veggie)

BAKED SPECIAL - Creation of the day inspired by ingredients at hand

CALZONE - creamy seasoned ricotta, fresh mozzarella and fresh herbs folded and baked in a golden pouch - \$8 (Choice of Carne, Veggie. or Vegan)

INSALTE CAPRESE SANDWICH - Heirloom tomato, fresh mozzarella, organic basil - \$7 (Veggie)

STROMBOLI CARNE - Caramelized Walla Walla sweet onions, fire roasted red peppers, nitrate free pepperoni, locally made salami and fresh mozzarella folded and rolled in hulled hemp seed - \$8

STROMBOLI VERDE - local organic collard, chard, kale with sheep milk feta, herb infused tomato, sweet onion and mozzarella - \$8 (Veggie)

CANNOLI - traditional sweet cream pastry of sicily hand made with wood fired maple syrup, bourbon vanilla and topped with almond, pistachio or chocolate chip. - \$4 for one or \$20 for six

ICE COLD DRINKS



THE GROVE (MAIN STAGES VENDING AREA)

HOURS: FRI. - SUN. 11AM-1AM

MISSION BURRITO - Veggie or choice of chipotle carnitas, carne or pollo asado, warm whole wheat tortilla, rice and spiced pinto beans, 5 cheeses, salsa verde, sunflower seeds and cilantro - \$6 +\$2 for meats (Veggie./Vegan or even GF as a burrito bowl (sans tortilla))

STREET TACOS - Snack size on grilled locally made corn tortillas with choice of carne asada, carnitas or pollo asado, sweet onion, cilantro, pickled serranos, queso fresco and fried garlic + charred jalapeno salsa verde - \$3 ea. or 2 for \$5 - (GF)

WATERMELON SIDE SALAD - Fresh chilled Hermiston watermelon with feta, local basil chiffonade and guajillo lime vinaigrette - \$4 -(GF, Veggie and can be Vegan w/o cheese)

GRILLED SWEET CORN - Mexico City style with cilantro butter, chili mayo and cotija - \$3 (GF and can be done plain)

PEPITA SALAD green salad with organic greens & spinach, toasted pepitas, red bells, sweet onion, cilantro, feta, lime vinaigrette - \$8 (GF, Veggie, and can be Vegan w/o cheese)

POZOLE RICE BOWL - Housemade red chili pozole with rotisserie chicken, Carlton bacon, local honey, fresh veggies, hominy and beans, queso fresco and jasmine rice - \$8 (GF)

QUESADILLA - Plain or with choice of meats, salsa verde, whole wheat tortilla, 5 cheeses - \$5 +\$2 for meats (Veggie)

FUEGO DE LOTUS (MAIN STAGES VENDING AREA)

Venezuelan inspired cuisine focused around Arepas (wheat-free corn cakes). All is gluten-free and soy-free. Anything can be Vegan on request. All of our ingredients are as local as possible and as organic as possible.

HOURS: THURS. 5-8PM, FRI. SUN. 8AM-10PM, MON 8AM - NOON

BREAKFAST

SUNRISE AREPA - Open faced Arepa, Scrambled Eggs, Cheese, Sauce, Cilantro - \$6 (GF, Veggie)

SUNRISE AREPA CON CARNE - Open faced Arepa, Scrambled Eggs, Carne, Cheese, Sauce Cilantro - \$6 (GF)

BLACK SUN AREPA - Open Faced Arepa, Black beans, Cheese, Sauce, Cilantro \$5 (GF, Veggie)

AREPA, Cheese and Jam - \$3 (GF, Veggie)

AREPA and Butter - \$2 (GF, Veggie)

LUNCH & DINNER

AREPA SANDWICHES

Pork Belly in Red Chili Maple Sauce topped with Pickled Onions, Cotija Cheese and Sauces - \$6 (GF)

Green Chili Chicken with Cabbage, Cotija Cheese and Sauces - \$6 (GF)

Chorizo and Plantains with Cotija Cheese and Sauces - \$6 (GF)

Bean and Cabbage with Sauces - \$5 (GF, Veggie)

Bean and Cheese - \$4 (GF, Veggie)

Cheese - \$4 (GF, Veggie)

VEGAN BOWL - with Rice, Beans, Cabbage, Plantains, and Sauces - \$6 (GF, Vegan)

PLATES (all served with Black Beans, Rice, Cabbage Salad, Plantains, Cotija Cheese, and Sauces)

Pork Belly in Red Chili Maple Sauce - \$8 (GF)

Green Chili Chicken - \$8 (GF)

Chorizo - \$8 (GF)

Vegetarian - \$7 (GF)

DRINKS

Aranciata or Limonada - \$2

Sparkling Water - \$2

Coca-cola - \$2



ALI BABA'S TRIBAL TREATS (MAIN STAGES VENDING AREA)

Ali Baba's Tribal Treats offers healthy dishes from the Mediterranean. All of our dishes are freshly prepared, and bursting with the exotic aromas and flavors for which the Middle East cuisine is famous. Except for the Pita and Tabouli, everything on the menu is Gluten Free

HOURS: THURS. 5-11PM, FRI. - SUN. 11AM-11PM

ALI BABA'S SUPER GYROS - A warm Greek flatbread filled with lettuce, tomato, generously dressed with our homemade, creamy, and delicious Tzatziki sauce. Choose from:

FALAFEL - deep fried seasoned chickpea balls \$5.50 (Veggie)

CHICKEN SHAWARMA - Grilled Chicken marinated in yogurt/lemon Juice with aromatic herbs. Finished with a drizzle of olive oil and parsley - \$6.50

LAMB SHAWARMA GYRO - Grilled Lamb marinated in yogurt/lemon Juice with aromatic herbs - \$7.50

COMBINATION PLATES - Guaranteed to fill you up. Hummus, Tabouli, Saffron rice, and a warm Greek flatbread. Choose from:

Veggie Plate - Hummus, Tabouli, Saffron Rice, Pita - \$7.50 (Vegan)

CHICKEN SHAWARMA - \$8.50

TURKISH LAMB stewed with tomatoes, onions, zucchini and green peppers spiced with garlic, cloves and cinnamon - \$9.50

DRINKS

Moroccan Mint Tea - \$2

VIOLETTA (MAIN STAGES VENDING AREA)

Violetta's seasonal fast-food Americana menu is carefully planned to bring to our guests the most delicious and flavorful food we can, inspired by and sourced from within our community. We offers made-from-scratch foods that utilize only premium ingredients, northwest sourced all-natural meats, local farm fresh vegetables, hormone free dairy, artisan cheeses and breads, and only products that have been raised, grown or produced with care and respect for natural and sustainable practices.

HOURS: THURS., 5:00-10:00, FRI-SUN. BREAKFAST 8:00-11:00, FRI. - SUN. LUNCH TO LATE NIGHT FULL MENU 11:00 AM TO 12:00 AM.

BREAKFAST

SEASONAL FRUIT CUP - \$4.00 (Vegan)

CARAMEL NUT GRANOLA with Yogurt or Milk - \$4.00 (add seasonal fruit - \$1) (Veggie)

CLASSIC FRENCH BEIGNETS with Espresso Chocolate Sauce & Fruit Preserves - \$5.00 (Vegan)

PRESSED CIABATTA BREAKFAST SANDWICH - Farm Fresh Egg & White Cheddar on Grand Central Ciabatta - \$5.00 (Veggie)

add bacon, avocado, roasted peppers or caramelized onions - \$0.50 each

VIOLETTA BREAKFAST SCRAMBLE - home fries, vegetarian chorizo, roasted peppers, onions, farm eggs & mushroom-rosemary gravy - \$6.00 (Vegetarian)

LUNCH TO LATE NIGHT

ALL NATURAL CHICKEN, WHITE BEAN & SPICY TOMATILLO CHILI - sour cream, cilantro & avocado - sm. \$4.00 lrg. \$6.00

THE PICKATHON SALAD - farm fresh greens, lavender-white balsamic dressing, herbs, toasted hazelnuts & dried oregon blueberries, peaches and cranberries - \$6.50 (vegan)

BURGERS

VIOLETTA BURGER - grass fed beef, violetta burger sauce, butter lettuce, red onion, "10 hour tomatoes" & super dills - 1/3 \$6.50 Dbl \$9.00 add cheddar or bacon - \$0.50 each

OREGON BLUE BURGER - grass fed beef, violetta burger sauce, Rogue Oregonzola blue cheese, caramelized onions & bacon - 1/3 \$7.00 Dbl \$9.50

WILD MUSHROOM & SWISS BURGER - sautéed Oregon mushrooms, Tillamook aged swiss cheese, herbed aioli - 1/3 \$7.00 Dbl \$9.50

TURKEY BURGER CLUB - organic herbed turkey, avocado, bacon, butter lettuce, "10 hour tomatoes," pickled red onions & chipotle aioli - \$7.50 Dbl \$9.50

SPICY BEAN BURGER - pepper jack, smashed avocado, "10 hour tomatoes," red onion & chipotle aioli on vegan wheat - \$6.50 (Veggie)

HAND-DIPPED CORN DOG - snake river farms Kobe beef franks and cornbread batter - single \$5.00 Dbl \$7.50

add sharp cheddar sauce - \$0.50

FRIES

HAND CUT YUKON GOLD FRIES - sm \$3.00 lg \$4.50 (Vegan)

SWEET POTATO FRIES - sm \$3.00 lg \$4.50 (Vegan)

OREGONZOLA FRIES - yukon gold fries with blue cheese sauce, crumbles & chives - sm \$4.00 lg \$6.00 (Veggie)

WHITE TRUFFLE FRIES - yukon gold fries, cracked pepper, herbs & Oregon white truffle oil sm \$4.00 lg \$6.00 (Vegan)

DRINKS

Just Blue Sky Natural Sodas - \$2.00

Sparkling Water - \$2.00

Lemonade - \$2.50



C'EST SI BON! SPECIALTY FOODWORKS (MAIN STAGES VENDING AREA)

Specializing in Handcrafted Organic Crepes, C'est Si Bon! sources our ingredients locally and sustainably. A seasoned member of the Portland Farmer's Market we utilize our relationships with our local farmers to bring the tastiest ingredients to our clients.

HOURS: THURS 5-11PM, FRI. SUN. - 7AM-11PM, MON. 7AM-12PM

SAVORY CREPES - All the Savory choices can be served also in a Brioche bun

Ham & Cheese and Organic greens - \$5

Pork Confit with Apple Butter, caramelized onions, Organic greens - \$6

NW Turkey with Tillamook cheddar cheese, NW cranberry/pear spread, Organic greens - \$6

Veggie - Mélange of summer vegetables and Cheese - \$5.50 (Veggie)

SWEET CREPES

Nutella - \$4

Housemade Lemon Curd - \$4

Raspberry Jam - \$4

Raw Honey - \$4

Vanilla Pear Butter - \$4

ADD

Fresh Berries - \$1

Banana - \$.50

Whipped Cream - \$.25

DRINKS

Hand Pressed Lemonade with fresh mint - \$3

Iced Green Tea - \$2.5

Hansen's Soda - \$1.50

GET FRIED RICE (MAIN STAGES VENDING AREA)

A favorite in festival catering, frying on the west coast for over 30 years. We offer high quality cuisine: organic produce, home-crafted beverages, hand-ground chai tea all prepared fresh on site, with gluten free and vegan options. Get Fried has pioneered durable foodservice ware and composting at festivals.

HOURS: THURS 5-MIDNIGHT, FRI. SUN. - 7AM-LATE NIGHT, MON. 7AM-12PM

BREAKFAST

ORGANIC BREAKFAST BURRITOS - Red, yellow and purple potatoes, eggs, veggies, homemade salsa, vegan chipotle, southwestern sauce on two organic corn quesadillas. Garnished with organic cantaloupe and fresh cilantro. ¡Olé! - \$5 / \$7

LUNCH & DINNER

ORGANIC VEGETARIAN GET FRIED RICE - Organic brown basmati rice, fresh garlic and ginger, green and yellow onions, bok choy, carrots, red cabbage, peas and bean sprouts. Seasoned with soy sauce, 100% sesame oil and a blend of spices. Garnished with organic, homemade gomasio-seed mix, cilantro and organic orange slice. - \$5 / \$8 (Veggie)

GET FRIED RICE WITH ORGANIC, MARINATED CHICKEN - Organic Free range, hormone/ antibiotic-free chicken cooked in a special marinade of organic fruit wine, lemon juice, soy sauce, and a blend of spices. This is added to the 7-veggie fried rice and garnished. - \$7 / \$10

THOM KHA SOUP - A vegan spicy coconut milk soup with lemon grass, lime leaf, veggies, ginger and garlic, spices. Garnished with organic cilantro. A true favorite. - \$4 / \$7 (Vegan)

THOM KHA GAI - Our delicious coconut milk soup with our marinated, slow-cooked chicken. \$5 / \$9

DRINKS/ DESSERTS

RUBY'S REAL ROOT BEER/ FLOATS - Homemade root beer, made with all natural ingredients, served with high quality vanilla ice cream. - \$4.50

HOT CHAI TEA - Homemade from freshly ground spices, tea, honey, fresh ginger and finished with organic soymilk or organic whole milk and local wildflower honey. \$3 / \$4

STRAWBERRY LEMONADE - A pink lemonade, with fresh strawberries, sweetened with local wildflower honey and raw demerara sugar - \$3.50

GINGER LIME ALE - Our original handcrafted soda made with 20% kombucha pineapple, lime, and fresh-squeezed, raw ginger juice. - \$4



ZUPPA SOUPS (MAIN STAGES VENDING AREA)

Zuppa (Italian for Soup) is a Portland based catering company with a commitment to using fresh, local and organic ingredients. We source directly from local Oregon farmers and processors.

HOURS: THURS 5-10PM, FRI. SUN. - 8AM-2AM

BREAKFAST

BAGELS WITH CREAM CHEESE - \$3.50

Extras - Tomato \$1/Cucumber .50

OATMEAL served with brown sugar and cream/soy milk - \$2 cup/\$3 bowl
Toppings - \$1 cranberries, \$1 walnuts .50c golden raisins

LUNCH & DINNER (SERVED ALL DAY):

DAL - Red lentils simmered in coconut milk and Indian spices and served with brown rice - \$6 (Vegan, GF)

CHICKEN CURRY - Potatoes, cabbage, carrots, tomatoes, and free range chicken cooked in Indian spices and served with brown rice - \$7 (GF)

CHANA MASALA - Chickpeas and seasonal vegetables cooked with tomatoes and Indian spices and served with brown rice - \$6 (Vegan, GF)

SOUTH INDIAN LAMB CURRY - Sudan Farms lamb simmered in garlic, ginger, fennel and tomatoes. Served with brown rice. - \$7

100 % OREGON GRILLED CHEESE - Tillamook Sharp cheddar cheese jammed between two pieces of nature bake Oregon Grains bread - \$4
with Pesto - \$5
with Side Salad - \$6

ALL DAY SPECIAL - A cup of any soup or curry and a grilled cheese- \$6

GAZPACHO - Chilled soup with tomatoes, cucumbers, onions and parsley - Cup \$4/Bowl \$6 (Vegan, GF)

SALAD PLATE -Your choice of three salads.- \$6
Options include: Chickpea salad, French lentil salad, mixed greens, couscous, quinoa salad. (all options Vegan, GF)

DRINKS & DESSERTS

Strawberry Lassi (Indian Yogurt Drink)- \$4

Organic Mint Lemonade - \$3

Chocolate Chip Cookies - \$1.50

TOAST (MAIN STAGES VENDING AREA)

Toast was established in August 2007. We are a neighborhood restaurant specializing in cuisine using local, seasonal, fresh, and natural products. We take great pride in providing freshly baked breads and pastries. We buy the best product available to us in order to provide our customers with a top quality experience. Some of our friends that supply our ingredients are: Patricks Farm Fresh berries, S&P, Cascade Natural and Draper Valley Chicken, Sauvie Island Organics, locally grown produce, Stiebers Farms, eggs from cage free and 100% vegetarian diet hens, Sweet Briar Farms, pork, Wepler Farms, locally grown produce, Zenger Farm education, community, environmental stewardship.

HOURS: THURS. 4PM-9PM, FRI. - MON. 8AM-2PM, 4PM-9PM

STARTS/SIDES

PINEAPPLE on a stick - \$2 (Vegan)

SPICED GRILLED POTATOES on a Stick - \$3 (Vegan)

HOMEMADE GRIDDLE BREAD - \$3 (lemon poppy, squash, chocolate hazelnut) (Vegan)

GRILLED PONZU AND GINGER GLAZED CHICKEN SKEWER - \$4

MARINATED CUCUMBER AND TOMATO SALAD - \$5 (Vegan)

MIXED FRUIT SALAD with mint and olive oil - \$5 (Vegan)

MAIN

FRENCH TOAST WITH FRESH BERRIES, crème fraiche and maple syrup \$8 (veggie)

HOMEMADE ENGLISH MUFFIN SANDWICH - nitrate free ham, local cheddar cheese, scrambled eggs - \$6
Pork belly or bacon LT sandwich with basil and greens, heirloom tomatoes, fresh mozzarella cheese, aged balsamic, olive oil, on toast with two scrambled eggs - \$10

PULLED PORK SANDWICH with carrot and cabbage slaw - \$8

BRAISED LAMB SHOULDER SANDWICH with greens, pickled onions, cucumbers, and fresh herbs - \$9

DAILY SPECIAL FOR BRUNCH - \$10



SPUNKY MONKEY COFFEE (MAIN STAGES VENDING AREA)

We use all organic and naturally sugar-free ingredients in all our drinks. We roast our own coffees and all of our chocolates, infusions, and chai are crafted in house. Real food tastes better!

HOURS: THURS. 7PM-11PM, FRI. - MON. 7AM-3PM, 7PM-11PM

ALL DRINKS COME HOT OR ICED

Espresso (2 shots)	\$2	
Americano	\$2.50	\$2.75
Brewed Coffee	\$2.25	\$2.50
Iced Coffee	\$2.25	\$2.50
Cappuccino	\$3.50	
Latte'	\$3.50	\$3.75
Vanilla Honey Latte'	\$4	\$4.25
Almond Cinnamon Latte'	\$4	\$4.25
Lavender Latte'	\$4	\$4.25
Honey Cardamom Latte'	\$4	\$4.25
Vanilla Latte'	\$4	\$4.25
Bitter Mocha	\$4	\$4.25
Agave Sweetened Mocha	\$4	\$4.25
Ameretto Mocha	\$4.25	\$4.50
Lavender Mocha	\$4.25	\$4.50
Mayan Mocha	\$4.25	\$4.50
Borgia Mocha	\$4.25	\$4.50
Hot Chocolate	\$3.25	\$3.50
Steamer (any flavor)	\$3.25	\$3.50
Chai Latte'	\$4	\$4.25
Bagged Teas	\$2.25	
Mint Jasmine Iced Tea	\$3	\$3.25

FOOD:

Pastries, Muffins, Cake, Cookies - \$2.50-\$5

TOWNSHEND'S TEA GARDEN (MAIN STAGES VENDING AREA)

We are installing a little comfort and coziness at this year's Pickathon with a mobilized version of our Portland teahouse, where we've been serving Oregon's largest selection of world class tea since 2006. Kick back and watch the bands while you rejuvenate with a cup of freshly brewed tea, or a refreshing glass of our Brew Dr. Kombucha on tap.

HOURS: THURS. 5PM - 8PM, FRI-SUN 8AM-11PM, MON. 8AM-12PM

HOT TEA - Expertly-brewed top-quality loose leaf teas. 12 fl. oz. for \$2.

We will offer a variety of our favorites throughout the day including oolongs, black tea, green tea, and herbal blends.

BREW DR. KOMBUCHA ON DRAUGHT - Our kombucha specialists brew our kombucha here in Portland using organic ingredients. Six rotating flavors on tap - \$4 for 16 fl. oz.

CLEAR MIND - green tea, rosemary, sage, gotu kola, eleuthero root, ginkgo, mint, organic sugar

LEMON GINGER CAYENNE - green tea, yerba mate, lemongrass, lemon myrtle, ginger root, cayenne powder, lemon juice, ginger juice, organic sugar

NUTRITONIC - green tea, yerba mate, nettle, oatstraw, alfalfa, horsetail, mint, passionflower, lemon balm, organic sugar

SPICED APPLE KAVA - black tea, kava root, cinnamon, nutmeg, clove, ginger, apple cider, organic sugar

SUPERBERRY - oolong tea, elderberries, hibiscus, rosehips, currants, organic sugar

WHITE ROSE - white tea, rose buds, hibiscus, organic sugar



DIVINE PIES (MAIN STAGES VENDING AREA)

Portland's perfect product of artisan sweetness-combining flavors that are unique & delicious, ingredients that are local and organic, and delicate preparation with loving hands. All pie crust are gluten-free, made with a light and tasty blend of nuts, dates, and coconut flakes; while the pie fillings are dairy free, supremely creamy, and rich with bold flavors.

HOURS: FRI. - SUN. 11AM – 1AM

PIE OPTIONS - \$7

Chocolate Hazelnut Cream
Key Lime
Passionfruit Cheesecake
Ginger peach Cheesecake
Fresh Berry Custard
Rosewater Cardamon Cheesecake

Toppings include fresh fruit and cashew-coconut cream.

FRESH MINT LIMEADE - \$3

FIFTY LICKS ICE CREAM (MAIN STAGES VENDING AREA)

A small ice cream manufacturer located in Portland, Ore. Ice cream made with milk that is locally processed from RBST-free cows. Other ingredients like the apples and coffee and locally sourced through direct relationships. We place a high priority on obtaining the smoothest, most luxurious texture possible, without the use of artificial stabilizers or emulsifiers. Packaged by the pint and 6oz. single serving containers that include a wooden ice cream spoon.

HOURS: FRI. - SUN. 10AM-8PM

2011 PICKATHON ICE CREAM FLAVORS - \$4 for all cones/cups

Tahitian Vanilla
Carmelized Apple
Maple Bacon
Stumptown Coffee
Coconut Lemon Saffron Sorbet
Passion Fruit

SPUNKY MONKEY COFFEE (QUAIL TRAIL ENTRANCE VENDING AREA)

We use all organic and naturally sugar-free ingredients in all our drinks. We roast our own coffees and all of our chocolates, infusions, and chai are crafted in house. Real food tastes better!

HOURS: FRI.-SUN. 6AM-3PM, MON. 6AM-NOON

BREWED COFFEE	\$2	\$2.25
ICED COFFEE	\$2	\$2.25
HOUSE MADE ICED COLD, AGAVE SWEETENED SODAS	\$2.50	\$2.75
3 Flower Green Tea Soda		
Ginger Mint Mate Soda		
Chocolate Espresso Soda		
Dixie Cup Soda		
Cream Soda		

PASTRIES, MUFFINS, CAKE, COOKIES - \$2.50-\$5



AL FORNO FERRUZZA (WOOD STAGE VENDING AREA)

HOURS: FRI. - SUN. BREAKFAST - 9PM, MON. BREAKFAST - NOON.

BREAKFAST STROMBOLI #1 - *scambled free range organic eggs with herb infused sun-dried tomato, fresh basil and mozzarella* - \$8 (Veggie)
BREAKFAST STROMBOLI #2 - *Scrambled free range organic eggs with capicola ham, fresh cheese and aged parmesan* - \$8
THIN CRUST SICILIAN PIZZA BY THE SLICE - *made in an 800 degree stone hearth oven* - \$4 (Veggie)
CANNOLI - *traditional sweet cream pastry of sicily hand made with wood fired maple syrup, bourbon vanilla and topped with almond, pistachio or chocolate chip.* - \$4 for one or \$20 for six
STROMBOLI CARNE - *Caramelized Walla Walla sweet onions, fire roasted red peppers, nitrate free pepperoni, locally made salami and fresh mozzarella folded and rolled in hulled hemp seed* - \$8
STROMBOLI VERDE - *local organic collard, chard, kale with sheep milk feta, herb infused tomato, sweet onion and mozzarella* - \$8 (Veggie)
CANNOLI - *traditional sweet cream pastry of sicily hand made with wood fired maple syrup, bourbon vanilla and topped with almond, pistachio or chocolate chip.* - \$4 for one or \$20 for six
ICE COLD DRINKS

BURGERS OR BUST CAFE (QUAIL TRAIL ENTRANCE VENDING AREA)

HOURS: THURS. 5PM - 9PM, FRI. - SUN. 7AM - 11PM, MON. 7AM - 11AM

BREAKFAST

COUNTRY BREAKFAST - *2 Fried Eggs, Home Fries, and a breakfast Roll* - \$5 Add Bacon - \$1

BREAKFAST BASKET - *Our Home Fries Covered in our own Country Gravy and topped with Fried Egg.* - \$6 Small, \$8 Large

LUNCH AND DINNER

BURGERS

Burgers are all prepared with Free Range Organic Grass Fed Beef dressed with Lettuce, Onion, Tomato, Pickles, Mayo, Mustard, Local Organic Ketchup, and our Special Burger Sauce

KID BURGER - \$4

KID CHEESEBURGER with Medium Cheddar Cheese - \$5

HAMBURGER - \$6

CHEESEBURGER with Medium Cheddar - \$7

PEPPERED BACON CHEESEBURGER - \$8

VEGGIE BURGERS

Veggie Burgers are all prepared with Local Organic, Vegan, Gluten Free Anasazi Bean Patty dressed with Lettuce, Onion, Tomato, Pickles, Mayo, Mustard, Local Organic Ketchup and our Special Burger Sauce

VEGGIE BURGER - \$7

VEGGIE CHEESE BURGER - \$8

ADD FRY TO ANY BURGER - \$1

REGULAR FRY - \$3

LARGE FRY - \$4

Extra Cheese - \$1

Extra Slice of Bacon - \$1

Gluten Free Buns Available - \$1

DRINKS

Thomas Kemper Natural Sodas - \$2.50

SOL POPS (MAIN STAGES VENDING AREA)

Sol Pops are handmade gourmet and wellness popsicles made in Portland, Ore. We emphasize local and organic ingredients, and our flavor combinations change with the season. Everything is Vegan, Gluten, and Soy Free.

HOURS: THURS. 4PM – 8PM, FRI. - SUN. 10AM-8PM

2011 PICKATHON SOL POP FLAVORS

Strawberry Lemonade

Strawberry Apple Cider

Cocunut Agave

Mango Lime

