

Appetizers

Argentinian Sliders 8

two sliders of our custom blend, all natural beef, arugula, manchego cheese, Mama Lil's peppers & chimichurri mayo

Fresh Oregon Crab & Shrimp Cakes 12

pan fried with an herb slaw, butter lettuce, cocktail sauce & lemon

Lompoc Jumbo Wing Plate 10

choose from our original chipotle wing sauce*, house BBQ, nuoc cham* or Korean gochujang BBQ* & a side of marinated vegetables.

Truffle Pub Fries* 7.5

Kennebec potatoes fried golden brown, truffle oil, aged parmesan cheese & fresh herbs

Pub Fries* 5

fresh hand cut Kennebec potatoes fried golden brown

Soft Tacos 9

two tacos with our spicy rojo sauce and your choice of chicken, pork or tofu, jalapeño-citrus slaw, cotija cheese, toasted pumpkin seeds & green onions on a grilled flour tortilla

Nachos* small 8 | large 11

house made tortilla chips, pepper jack & cheddar cheese, black beans, pico de gallo, scallions, sour cream, guacamole & salsa

add pulled chicken/ pork or vegetarian sloppy joe 3

Boards

Hummus 11

chickpea hummus, marinated vegetables, artichoke hearts, sweet drop peppers, cucumber, Kalamata olives, artisan goat cheese & herb crostini

*sub corn tortilla chips for a gluten-free option

Charcuterie 15

five selections of cured and smoked meats with pickled vegetables, sweet drop peppers and fresh toasted crostini

Artisan Cheese 15

5 selections of small batch artisan cheeses both domestic and imported with pickled vegetables, sweet drop peppers and fresh toasted crostini

Meat and Cheese 16

three selections of our charcuterie and three artisan cheeses with pickled vegetables, sweet drop peppers and fresh toasted crostini

* *gluten-free options*

Soups & Salads

our house made dressings include:

*bleu cheese, ranch, chipotle ranch, lemon garlic vinaigrette, sun dried tomato vinaigrette, spicy Russian, nuoc cham
add a grilled chicken breast, crispy chicken tenders, gluten-free crispy chicken tenders or marinated tofu to any salad 3.5*

Soup of the Day cup 3.5 | bowl 5.25

Spicy Vegan Tomato cup 3.5 | bowl 5.25

Fresh Green Salad 6

our house mix of kale, arugula, spinach and romaine, carrots & croutons

Caesar Salad 8

romaine, parmesan cheese & herb croutons

5Q Salad* 9

kale, arugula, spinach, romaine, roasted beets, bleu cheese crumbles, dried cranberries, toasted pumpkin seeds & lemon garlic vinaigrette

Southwestern Chicken Salad * 12.5

romaine lettuce, chile-lime grilled chicken, black beans, roasted corn, cotija cheese, pico de gallo, tortilla chips & chipotle ranch dressing

Vietnamese Noodle Salad 12

capellini noodles, spinach, arugula, kale, cucumber, cabbage, carrots, peanuts, edamame, marinated tofu & nuoc cham dressing.

Burgers

all burgers come with either a small green salad, pub fries or a cup of our homemade soups

Udi's gluten-free buns may be substituted for 1.25

5Q Beef Burger ^ 1/2 lb. patty 12 1/4 lb. patty 9

our custom blend, all natural beef patty, shredded iceberg, tomato, red onion & our special burger sauce on a toasted pub bun

Argentinian Burger^ 1/2 lb. patty 12 1/4 lb. patty 9

our custom blend, all natural beef, arugula, manchego cheese, Mama Lil's peppers & chimichurri mayo

Lamb Burger^ 13

handmade 1/3 lb. all natural, grass fed lamb patty on a toasted onion bun with al pimenton goat cheese, arugula, sliced red onion & our smoky sun dried tomato jam.

sub a grilled marinated chicken breast for no charge or a vegetartian hemp patty for 1.5

add sharp cheddar, pepper jack, emmentaler swiss, bleu cheese or smoked gouda cheese 1.25

add honey smoked bacon, avocado, egg 1.5

^beef and lamb burgers are cooked to order. consuming raw or undercooked foods may increase your risk of foodborne illness

Sandwiches & Pub Favorites

*all sandwiches come with either a small green salad, pub fries or a cup of our daily soup or vegan tomato soup
Udi's gluten-free buns may be substituted for 1.25*

Tuna Melt* 12

homemade tuna salad w/ capers, dill pickles, tomato, & sharp cheddar on toasted sourdough bread

Baked Italian Grinder* 14

capicola ham, genoa salami, black forest ham, prosciutto, tomato, house giardiniera, marinated artichokes, provolone piccante & parmesan cheese on a French roll

Reuben 13

Proletariat Red Ale braised corned beef, house made sauerkraut, emmentaler swiss & spicy Russian dressing on marbled rye sub hemp burger .50

Vegetarian Sloppy Joe* 12

soy crumbles slow simmered with tomatoes and spices, with sharp cheddar & crispy gluten-free buttermilk battered onions served on a pub bun

Grilled Asparagus Risotto Parmesan with Braised Beef Short Ribs 15

fresh local asparagus with roasted vegetable risotto and slow cooked boneless beef short ribs

Blackened Chicken Jalapeno Mac 13

spicy blackened chicken in a rich cheese sauce with fresh spirelli pasta

Ale Battered Fish & Chips

Fool's Golden Ale battered Atlantic haddock, fries, coleslaw & caper-dill tartar sauce

1 piece fish 4oz. 10

2 pieces fish 8oz. 15

Desserts

Dark Chocolate Brownie 7

chocolate coffee stout ice cream & caramel sauce

Ice Cream Sundae 5.5

vanilla bean ice cream, chocolate sauce, caramel sauce, whipped cream & roasted peanuts

House-made Ice Creams 5

please ask your server for today's selections

* gluten-free options



Welcome To Beautiful
LOMPOC, OREGON

Fifth Quadrant



Dinner

Fine pub food and excellent
handcrafted ales & lagers.

Cheers!

3901B N. Williams Ave. Portland, OR
97227 503.288.3996

Monday-Thursday 11am - 12am

Friday 11am - 1am

Saturday 9am - 1am Sunday 9am - 11pm

Brunch served from 9am-1pm Sat/Sun

www.lompocbrewing.com