

FIND.
EAT. DRINK.

Portland
City Guide



PORTLAND

FIND | SHOPS

ANDY & BAX

"Lots of used rain gear, cheap."
- Salt Expert Mark Bitterman (The Meadow)
Industrial District / Sporting Goods
324 Southeast Grand Avenue
T: 503.234.7538
www.andyandbax.com

PIGEON TOE CERAMICS

"For their gorgeous bright glazes!"
- Tableware Designers Caroline Pople and David Harding (Ink Dish)
Portland / Ceramics
727 SE Morrison Street
T: 503.709.547
www.pigeontoceramics.com

JACOBSEN SALT CO.

"Ben Jacobsen is doing sea salt that he harvests out of Oceanside. He's doing a flake salt and it tastes awesome. He lived in London and was using Maldon and thought that there is this amazing ocean by us, why is no one doing sea salt here? He went out and started producing it."
- Chef Jason French (Ned Ludd, Portland)
Portland / Sea Salt
337 NW Broadway
T: 503.334.2583
www.jacobsensalt.com

POWELL'S BOOKS

"It's right next door to Pastaworks and they have cooking and gardening books."
- Chef Jason French (Ned Ludd, Portland)
Southeast Portland / Hawthorne Book Store
3747 SE Hawthorne Boulevard
T: 503.228.4651
www.powells.com

THE MEADOW

"They have a Murray Darling Finishing Salt that I love to use, Iburi Jio Cherry Smoked Salt, which adds a really nice delicate salinity and beautiful smoke."
- Chef Nick Curtin
North Portland
Salt / Chocolate / Bitters / Flowers
3731 N. Mississippi Avenue
T: 503.288.4633
www.attheflow.com

FIND | MARKETS

ABC SEAFOOD

"For fresh, cheap fish and live seafood."
- Chef Andy Ricker (Pok Pok, Portland)
Southeast Portland / South Tabor
Asian / Seafood Market
6509 SE Powell Boulevard
T: 503.771.5802

FIND | MARKETS

BARBUR WORLD FOODS

"It's Middle Eastern, Persian and Lebanese foods. I buy spices and things from them, like sumac, za'atar [Moroccan oregano], and pomegranate molasses."
- Chef Jason French (Ned Ludd, Portland)
Southwest Portland / Middle Eastern
9845 Southwest Barbur Boulevard
T: 503.244.0670
www.barburworldfoods.com

EDELWEISS

"Eidelweiss is a great little German deli. I like to go there on the weekends and get beer and bratwurst and potato salad and a ton of little German goods. There are more people speaking German there than not."
- Chef Jason French (Ned Ludd, Portland)
Southeast / Specialty Foods / Sandwiches
3119 SE 12th Avenue
T: 503.238.4411
www.edelweissdeli.com

PASTAWORKS

"Amazing little grocery store that's been around since the early 80s. It's just a really beautiful microcosm of hand-selected meats, cheeses, fresh produce, cookbooks and cooking equipment."
- Chef Jason French (Ned Ludd, Portland)
Hawthorne / Specialty Foods
3735 SE Hawthorne Boulevard
503.232.1010
www.pastaworks.com

PEARL SPECIALTY MARKET

"It's the only liquor store in the state that also carries beer and wine. So it's got a really broad selection. It has all sorts of vermouth and bitters and things that other stores don't get. They're kind of a test market store."
- Bartender Jeffrey Morganthaler (Clyde Common)
Pearl District / Liquor Store
900 NW Lovejoy St. Suite 140
T: 503.477.8604
www.pearlspecialty.com

PROVVISTA

"Great olive oils, jams, olives, cured meats, cheeses, pickles, condiments and on and on."
- Chef Suzanne Goin (A.O.C., Lucques, LA)
Portland / Specialty Foods
3305 NW Guam Street
T: 503.228.7676
www.provvista.com

PORTLAND FARMERS MARKET

"Go mid-week on Wednesdays. Smaller and it's all just locals. It's the best farmers market I've ever seen. It's tremendous."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Shemanski Park - Wednesday, 10am - 2pm
SW Park Ave & SW Salmon Street
www.portlandfarmersmarket.org

FIND | MARKETS

UWAJIMAYA

"It's a huge Asian grocery store and they have everything you can imagine. They have live tilapia, live Dungeness crab and sea cucumber. They also have a cool little sushi restaurant, a Japanese bookstore, Japanese knives, Zojirushi rice cookers and even geisha outfits!"
- Chef Jason French (Ned Ludd, Portland)
Beaverton / Asian Grocery
10500 SW Beaverton-Hillsdale Highway
T: 503.643.4512
www.uwajimaya.com

EAT | RESTAURANTS

AUTENTICA

"Very authentic Mexican."
- Kristofer Lofgren (Bamboo Sushi)
Northeast Portland / Concordia / Mexican
5507 NE 30th Avenue
T: 503.287.7555
www.autenticaportland.com

BAMBOO SUSHI

Certified by the Marine Stewardship Council as the number one sustainable sushi restaurant in the United States.
Sunnyside / Japanese / Sustainable Sushi
310 Southeast 28th Avenue
T: 503.232.5255
www.bamboosushidx.com

BEAST

"It's a small place where they literally just do six courses per night. It's wonderful."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Downtown / French
5425 NE 30th Avenue
T: 503.841.6968
www.beastpdx.com

BEAKER & FLASK

"Great bartenders and chef. One of the best places in town to find out just how geeky bartenders can be in pursuit of their own personal interest in the craft."
- Salt Expert Mark Bitterman (The Meadow)
Industrial District / New American
720 Southeast Sandy Boulevard
T: 503.235.8180
www.beakerandflask.com

BIWA

"An izakaya and ramen place. Delicious, soothing and satisfying. Chef Gabe Rosen does amazing grilled chicken heart with a spicy Japanese mustard and liver with sweet soy. You get both of those and it's a match made in heaven."
- Chef Jason French (Ned Ludd, Portland)
Southeast Portland / Japanese
215 SE 9th Avenue
T: 503.239.8830
www.biwarestaurant.com

PORTLAND

EAT | RESTAURANTS

CASTAGNA

"Portland-style molecular craziness, but good, grounded and unpretentious."
- Salt Expert Mark Bitterman (The Meadow)
Southeast Portland / New American
1752 SE Hawthorne Boulevard
T: 503.231.737
www.castagnarestaurant.com

CHEESE BAR

"Owner Steve Jones is the winner of the National Cheesemonger competition. Good wine list and tons of little snacks and sandwiches. His cheese selection is one of the best in town."
- Chef Jason French (Ned Ludd, Portland)
Southeast Portland / Wine Bar / Artisan Deli
6031 SE Belmont Street
T: 503.222.6014
www.cheese-bar.com

DEPARTURE RESTAURANT AND LOUNGE

"It's hotel dining, but it's really good. It's like the least Portland feeling place. It's a non-Portland Portland experience. It's in the top of a hotel and the chef is Chef Gregory Gourdet, who worked with Jean Georges in New York. It's not about the local, seasonal, per se, it's Asian cuisine. You feel like you're in LA. or a much bigger city than Portland."
- Chef Jason French (Ned Ludd, Portland)
Southwest Portland / Downtown
Modern Asian
525 SW Morrison Street
T: 503.802.5370
www.departureportland.com

DOC

"It's a wonderful little Italian place. The pastas are phenomenal and the wine list is crazy. Austin Bridges, the GM and sommelier, is the king of weird and wonderful. You can go let them take care of you. They also do a prix fixe small multi-course meal."
- Chef Jason French (Ned Ludd, Portland)
North East / Italian
5519 NE 30th Avenue
T: 503.946.8592
www.docpdx.com

EVOE

"That is where I like to go for lunch. It's in Pastaworks. Kevin Gibson is the chef and it's kind of like a lunch counter and he cooks in front of you."
- Chef Jason French (Ned Ludd, Portland)
Southeast Portland / Hawthorne / Richmond Cafe
3731 SE Hawthorne Boulevard
T: 503.232.1010
www.pastaworks.com

EAT | RESTAURANTS

GRUNER

"Lunch at Gruner is urbane, but simple and delicious. Chef Chris Israel, a former mentor of mine, has an almost perfect palate."
- Chef Andy Ricker (Pok Pok, Portland)
Downtown / German
527 SW 12th Avenue
T: 503.241.7163
www.grunerpdx.com

HA & VI

"Breakfast at Ha & VI is a must; best Vietnamese noodle soups and coffee, opens 8 am, often sold out by noon. This place is special, it wouldn't matter where it was, it's special."
- Chef Andy Ricker (Pok Pok, Portland)
Southeast Portland / Vietnamese
Wing Ming Market Centre
2738 SE 82nd Avenue, Portland, OR 97266
T: 503.772.0103

KEN'S ARTISAN PIZZA

"For a Caesar Salad, Vegetable Plate, Sopressata Pizza with Calabrian Chilis, and whatever crisp or cobbler for dessert."
- Chef Ned Elliott (Foreign & Domestic, Austin)
Buckman / Pizza
304 SE 28th Avenue
T: 503.517.9951
www.kensartisan.com

LE PIGEON

"Dinner at Le Pigeon will fuck you up in a good way and Gabe Rucker is one of the most grounded chefs I know."
- Chef Andy Ricker (Pok Pok, Portland)
Industrial District
French / Modern American / International
738 East Burnside Street
T: 503.546.8796
www.lepigeon.com

LOVELY'S 50/50

"The pizza has good craft and simple, delicious toppings. The salad will usually be a composed salad of local fields greens from a farm just blocks away. They do the vegetables in the wood-fired oven and add them as a component to the salad. They also have killer ice cream."
- Chef Jason French (Ned Ludd, Portland)
North Portland
Italian / Wood-Fired Pizza
4039 N Mississippi, Suite 101
T: 503.2781.4060
www.lovelysfiftyfifty.com

EAT | RESTAURANTS

NAVARRE

"French style cooking, pates, terrines, rillettes and wonderful little salads. John Taboada does monthly menus where he'll be inspired by Lombardy and he'll have a whole menu of foods from Lombardy. He'll also offer a regular menu and he sources a lot from local farms."
- Chef Jason French (Ned Ludd, Portland)
Northeast Portland / Kerns
Mediterranean / Small Plates
10 NE 28th Street
T: 503.232.3555
www.navarreportland.blogspot.com

NED LUDD

"Great wood-fired dishes. Funky, small, typical Portland setting."
- Salt Expert Mark Bitterman (The Meadow)

"Get the Pickle Plate, Sorrel Gratin, any pork and trout entrees, they are always stellar and the panna cotta."
- Chef Ned Elliott (Foreign & Domestic, Austin)

Northeast Portland / New American
3925 Northeast Martin Luther King Junior Boulevard
T: 503.288.6900
www.nedluddpdx.com

NONG'S KHAO MAN GAI

"Lunch at Nong's Khao Man Gai food cart is a very good idea. I wish more Thai proprietors would follow her lead and specialize in one dish and crush it... just like they do in Thailand."
- Chef Andy Ricker (Pok Pok, Portland)

Multiple Locations
Thai / Food Cart

1) Nong's Khao Man Gai Togo Shop
609 SE Ankeny Street, Suite B
T: 503.740.2907

2) Downtown Location
SW 10th & Alder Street
T: 971.255.3480

3) PSU Location
411 SW College Street
T: 503.432.3286

NOSTRANA

"The bar program is really good and the food is unparalleled. It's Italian food that's just spectacular."
- Bartender Jeffrey Morgenthaler (Clyde Common)

Southeast Portland / Italian
1401 SE Morrison
T: 503.234.2427
www.nostrana.com

PORTLAND

EAT | RESTAURANTS

OVEN AND SHAKER

"Owned by Ryan Magarian, who is also part owner of Aviation Gin and a cocktail guru. He understands the beauty of four ingredients in the drink, which his bartenders execute faithfully all the time."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Pearl District / Pizza / Cocktails
1134 NW Everett Street
T: 503.241.1600
www.ovenandshaker.com

PALEY'S PLACE

"Ingredient-driven, fine dining in an intimate setting. Constantly changing, yet classic menu. Uses only natural fleur de sel!"
- Salt Expert Mark Bitterman (The Meadow)
"Their Escargot à la Bordelaise with veal bone marrow just melts in your mouth. And the best beef tartare in the city."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Alphabet District / New American
1204 Northwest 21st Avenue
T: 503.243.2403
www.paleysplace.net

POK POK

"For everything. I like the wings, and I like the beer and whiskey selection."
- Bartender Jeffrey Morgenthaler (Clyde Common)
Clinton / Southeast Portland / Vietnamese / Thai
3226 Southeast Division Street
T: 503.232.1387
www.pokpokpdx.com

¿POR QUE NO? TAQUERIA

"Taco shop. Not authentic, but good."
- Kristofer Lofgren (Bamboo Sushi)
North Portland, Mississippi / Mexican
3524 North Mississippi Avenue
T: 503.467.4149
www.porquenotacos.com

TASTEBUD

"For great Montreal-style bagels and little pizzas."
- Chef Jason French (Ned Ludd, Portland)
Southeast Portland
Italian / Hearth Baked Pizza
3220 SE Milwaukie
T: 503.234.0330
www.tastebudfarm.com

TASTY N SONS

"It is just this wonderful breakfast spot. It's breakfast tapas. You can't beat it."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Boise-Eliot / Breakfast
3808 N. Williams, Suite C
T: 503.621.1400
www.tastynsons.com

EAT | RESTAURANTS

THE BENT BRICK

"Their menu changes every couple of weeks based on whatever they get from the rancher, farmer and grower. Adam Robinson worked in NY at Momofuku Ssäm Bar and he is running their bar program."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Downtown / Northwest / Contemporary American
1639 NW Marshall Street
T: 503.688.1655
www.thebentbrick.com

THISTLE

"The chef is Eric Bechard and I think he does really great work and he is super committed and I really dig his values."
- Chef Jason French (Ned Ludd, Portland)
McMinnville / New American
228 North Evans McMinnville,
T: 503.472.9623
www.thistlerestaurant.com

TORO BRAVO

"Spanish tapas, similar to Spain. I like the roasted eggplant and lamb ragu with sweet peppers and mahon."
- Kristofer Lofgren (Bamboo Sushi)
Northeast Portland / Spanish
120 Northeast Russell Street
T: 503.281.4464
www.torobravopdx.com

WILDWOOD

"An institution in town."
- Kristofer Lofgren (Bamboo Sushi)
Northwest / Alphabet District / American
1221 Northwest 21st Avenue
T: 503.248.9663
www.wildwoodrestaurant.com

WY'EAST

"For pizza."
Kristofer Lofgren (Bamboo Sushi)
Clinton / Southeast Portland / Italian / Pizza
3131 Southeast 50th Avenue
T: 503.701.5149
www.wyeastpizza.com

DRINK | COCKTAILS

DRIFTWOOD ROOM

"It's not the most cutting edge cocktail program in the world, but it's classic and just a cool bar."
- Bartender Jeffrey Morgenthaler (Clyde Common)
"Bartender Mike Roberson is a leader in the mixing community here. Comfortable, dark loungey relic of old Portland."
- Salt Expert Mark Bitterman (The Meadow)
Southwest Portland, Goose Hollow Lounge
729 SW 15th Avenue
T: 503.219.2094
www.hoteldeluxeportland.com/portland-restaurant-lounge

CENTRAL

"Central is kind of a little speakeasy bar downtown. It's a super cute vibe and sometimes it's a little hipster heavy, but the drinks are really spot on."
- Chef Jason French (Ned Ludd, Portland)
Southwest Portland / Old Town / Chinatown Bar
220 SW Ankeny Street
T: 503.719.7918
www.centralpdx.com

CLYDE COMMON

"Clyde Common is fantastic. Jeff Morgenthaler is one of the best bartenders I know. He understands what it takes to run a program with consistency. He's also been the most widely read blog in the country for cocktails and is so widely respected. Bartenders like when they get to meet him and are just so thankful because they learned from him."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Downtown / American
Ace Hotel
1014 SW Stark Street
T: 503.228.3333
www.clydecommon.com

GRÜNER

"Someone serious has put together a fantastic cocktail program, based on Eastern Europe. So, like European bitters and digestifs."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Downtown / German
527 SW 12th Avenue
T: 503.241.7163

KASK

"Tommy Klus is just tremendously talented, also a very good host. He has put together a great program."
- Bartender Daniel Shoemaker (Teardrop Lounge)
Southwest Portland / Cocktails
1215 SW Alder Street
T: 503.241.7163
www.grunerpdx.com/kask.htm

PORTLAND

DRINK | COCKTAILS

RUM CLUB

"Cozy, boozy and friendly."

- Chef Andy Ricker (Pok Pok, Portland)

"For bartender David Shenaut."

- Bartender Ciaran Wiese (Scott & Co, Tucson)

Industrial District / Cocktails

720 SE Sandy Boulevard

T: 503.467.2469

www.rumclubpdx.com

TEARDROP LOUNGE

"It's where I go to get schooled. My drinks are very sort of normal, just good old plain drinks and they get really crazy here. They break the mold. I try to make our drinks fit into the mold, if that's possible, and all they do is just break the mold over and over and over again."

- Bartender Jeffrey Morgenthaler (Clyde Common)

Pearl District / Cocktails

1015 NW Everett Street

T: 503.445.8109

www.teardroplounge.com

THE CLINTON STREET PUB

"I will say that this is one of my favorite bars and also one of Murray Stenson's favorite bars. It's a great dive. They've got a great bartender named Phil there."

- Bartender Jeffrey Morgenthaler (Clyde Common)

Southeast Portland / Clinton / Hosford-Abernathy

Bar

2516 SE Clinton Street

T: 503.236.7137

THE VICTORY BAR

"It's where all the restaurant owners, cooks and waiters go after work or on their day off."

- Chef Andy Ricker (Pok Pok, Portland)

Southeast Portland / Bar

3652 SE Division Street

T: 503.236.8755

www.thevictorybar.com

WOODSMAN TAVERN

"Evan Zimmerman is next generation. He's the most talented bartender in Portland, the most exquisite palate. Woodsman Tavern is more of a restaurant, but his cocktail program is barnone, just outstanding."

- Bartender Daniel Shoemaker (Teardrop Lounge)

Southeast Portland / American

4537 SE Division Street

T: 971.373.8264

www.woodsmantavern.com

DRINK | WINE BAR

KIR WINE BAR

"It's a dinky little bar with a great view of the city. In the summer, they have seating outside and it's the best place to go. The owner, Amalie, has a wonderful rose and champagne list and a host of the weird and wonderful in the wine world. The food she offers is simple and straightforward like mussels and little charcuterie plates, salads, rice dishes or clams. It's where we go to kick off the night"

- Chef Jason French (Ned Ludd, Portland)

Lower Burnside / Northeast Portland / Central Eastside / Kerns

Wine Bar

22 NE 7th Avenue

T: 503.232.3063

www.kirwinebar.com

DRINK | COFFEE

BARISTA

"When they initially opened up, I hated them for the name, because it's like opening a bar and calling it bartender. But as I've gotten to know them, they are so incredibly gifted with an understanding for technique and palate."

- Bartender Daniel Shoemaker (Teardrop Lounge)

Coffee / Two Locations

1) Pearl District

539 Northwest 13th Avenue

2) Alberta

1725 NE Alberta Street

www.baristapdx.com

COAVA

"Really beautiful rich deep dark coffee."

- Bartender Jeffrey Morgenthaler (Clyde Common)

Buckman / Brew Bar

1300 SE Grand Avenue

T: 503.894.8134

www.coavacoffee.com

STUMPTOWN

"It's just consistently one of the best coffees in Portland."

- Bartender Jeffrey Morgenthaler (Clyde Common)

Coffee / Multiple Locations

1) Division

4525 SE Division Street, Portland, OR 97206

T: 503.230.7702

2) Belmont

3356 SE Belmont Street, Portland, OR 97214

T: 503.232.8889

3) Downtown

128 SW 3rd Avenue, Portland, OR 97204

T: 503.295.6144

4) Annex

3352 SE Belmont Street, Portland, OR 97214

T: 503.467.4123

5) Stark

1026 SW Stark, Portland, OR 97205

T: 503.224.9060

www.stumptowncoffee.com