

STARTERS

OUR HOUSE SPECIALTY

VIKING NACHOS

Big enough to feed a (small) army- House fried corn tortilla chips piled high with a blend of Monterey Jack, cheddar, & spicy nacho cheese sauce. Topped with black beans, jalapeños, black olives, sour cream, & fresh pico de gallo.

Drizzled with crema and avocado crème.

Add diced chicken or house-made pulled pork \$4

\$10

CHEESE QUESADILLA

Large flour tortilla filled with Mexican cheese blend and grilled to crispy-gooey perfection, topped with red pepper crema, avocado cream, green onions, and a side of salsa. Add chicken \$4

\$10

HUMMUS PLATE WITH VEGGIES

Our very own hummus served with toasted pita wedges, carrots, celery, and bell peppers.

\$10

PORK SLIDERS

Small but mighty, served in teams of three. House-made, slow roasted, pulled pork topped with freshly mixed coleslaw, and served on pretzel buns.

\$12

WINGS

10 pieces of flats and drums fried to perfection. Tossed in your choice of Sweet Baby Ray's Buffalo, Sweet Baby Ray's BBQ, Garlic Parmesan, or Sweet & Sour Sauce. Served with a side of carrots, celery, and bleu cheese or house-made ranch dressing.

\$13

FRIED MOZZARELLA

Classic mozzarella sticks served with warm marinara dipping sauce.

\$10

ONION RINGS

Thick-cut sweet yellow onions in light breading fried to crispy perfection and served with house-made fry sauce.

\$9

BIIRGERS & SANDWICHES

Our premium hand formed beefy patty made from an equal mix of fresh brisket, fresh short rib, and fresh chuck with our savory seasonal blend.

Substitute Burgers with Grilled Chicken Breast or Veggie Patty for \$2 Served on a King's Hawaiian Bun.

Burgers & Sandwiches are served with your choice of Sidewinder Fries, or a House Salad.

Upgrade to Sweet Potato Tots or Onion Rings for \$2

OUR HOUSE SPECIALTY

THE VIKING BURGER

The burger with everything you need to fuel your next great quest (aka everything but the kitchen sink)

Tillamook cheddar cheese, ham, bacon, a fried egg, and a healthy amount of Viking Sauce.

\$17

RANCH HAND BURGER

\$16

Topped with Tillamook cheddar cheese, a crispy onion ring, bacon and Sweet Baby Ray's BBQ sauce.

ALL-AMERICAN BURGER

\$15

American cheese, shredded lettuce, tomato, pickles and our super-secret sauce.

SMOTHERED CHICKEN SANDWICH

\$15

Juicy chicken breast covered with grilled peppers, onions, provolone and American cheese, served on a King's Hawaiian Bun.

GRILLED CHICKEN CLUB

\$14

Lightly toasted slices of white bread, our house-made ranch, with grilled chicken, bacon, Swiss cheese, tomato, and lettuce.

FRENCH DIP \$14

Roast beef smothered in Swiss cheese on a rustic hoagie roll with creamy horseradish sauce, served with garlic au jus.

PULLED PORK SANDWICH

\$15

Chefs house made savory pulled pork with coleslaw on a King Hawaiian Bun.

GREENS

HOUSE SALAD \$8

Mixed greens, juicy cherry tomatoes, cucumbers, shredded cheddar, seasoned croutons and crispy tortilla strips, served with your choice of dressing on the side.

CAESAR SALAD \$8

Crisp romaine lettuce tossed in creamy Caesar dressing (contains anchovies), shredded Parmesan cheese, and seasoned croutons. *Add a grilled chicken breast* +\$4.

WEDGE SALAD \$10

1/4 wedge of iceberg lettuce, drizzled with bleu cheese dressing, topped with pickled red onions, juicy cherry tomatoes, bacon and bleu cheese crumbles

V: VEGAN | VG: VEGETARIAN | GF: GLUTEN FREE

FLATBREADS

Served on Pinsa dough, borrowed from our friends in Rome; lighter and healthier than traditional crust. Crispy on the outside, light and airy on the inside.

MARGHERITA SM: \$12 LG: \$16

Kind of like a caprese salad. Mozzarella, marinara and garlic, topped with fresh basil.

ALFREDO SM: \$12 LG: \$16

Fresh mozzarella, provolone, Romano, provolone, and Fontina cheese with Alfredo sauce.

HERBIVORE SM: \$12 LG: \$16

Marinara sauce topped with peppers, onions, mushrooms, and tomatoes with a blend of Italian cheeses.

THE BCB SM: \$14 LG: \$18

Balsamic glazed chicken with bleu cheese crumbles.

GRILLED CHICKEN PESTO

Alfredo sauce with diced chicken and Parmesan cheese baked and topped with basil pesto and red pepper crema.

MEAT MASTER SM: \$14 LG: \$18

Marinara sauce topped with Parmesan cheese, pepperoni, pork sausage, and bacon.

MAINS

OUR HOUSE SPECIALTY

JONATHAN'S MEATLOAF

Premium ground beef cooked with peppers, onions, and special seasoning blend, sliced and topped with a tomato-based glaze. Served with mashed baby red potatoes with brown gravy and the vegetable of the day.

\$18

FLAT IRON STEAK*

\$24

SM: \$14 LG: \$18

8 oz Flat Iron steak cooked the way you like it, served with the veggie of the day, and your choice of our mashed (skin-on baby red) potatoes or our sidewinder fries.

SHEPHERD'S PIE \$17

Our premium ground beef sautéed with peas, onions, carrots, and corn, added to a rich brown gravy, topped with mashed baby red potatoes, finished with cheddar cheese, and parsley

FETTUCCINE ALFREDO

\$12

Hearty serving of fettuccine noodles tossed in creamy Alfredo sauce with sundried tomatoes and mushrooms. Add grilled or blackened chicken \$4

FISH & CHIPS \$16

3 pieces of cold-water cod, breaded and fried, served with sidewinder fries, tartar sauce and our house made coleslaw.

LITTLE VIKINGS MEALS

Just for kids under 10
All little Viking meals come with apple slices & Oreo cookies

KID BURGER WITH FRIES
KID CHEESEBURGER WITH FRIES
KID CHICKEN NUGGETS WITH FRIES
KID MAC & CHEESE
KID MINI CORN DOGS WITH FRIES
KID FLAT BREAD WITH CHEESE
KID FLAT BREAD WITH PEPPERONI

\$8 EACH

V: VEGAN | VG: VEGETARIAN | GF: GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



CURRENT STUDENTS, FACULTY, & STAFF WITH VALID ID RECEIVE 15% OFF* STARTERS ALL DAY EVERY DAY

"YOUR COMMUNITY COMMONS"

We are Portland State University's only owned & operated full service restaurant and we are proud to be a gathering place for Portland State University and our community.

Find your community commons at one of our community events!













@VIKINGHOUSEPDX

For all the community events and specials at Viking House Bar & Grill!