

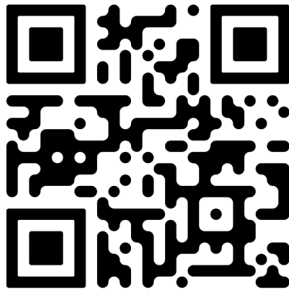
House Rules

1) Masks must be properly worn at all times when moving about the restaurant. Your table is a fine place to unmask, if you feel comfortable.

2) Once seated, just scan the QR code below to place your order.
Hooray!

Be sure to enter in your table number.

There is a field to tip before the payment screen
(but let us know if you're having a hard time finding it).



3) Ain't no party like a Rita party, but a Rita party DOES stop.

At 10pm.

Be sure to get your drinks and food in by 9:30pm for last call.

Lovely Rita

Coffee Shop: 7am to 3pm | Dinner + Snacks 4pm to 10pm

4 NW 15th Avenue, Portland OR, 97209

508.770.0500

thehoxtton.com/portland/lovely-rita-restaurant



WEST COAST OYSTERS ON THE HALF SHELL*

mignonette, beet horseradish cocktail sauce, saltines

6 for \$18 or 12 for \$33

TOTTEN INLET MUSSELS & FRITES* \$21

white wine, garlic, parsley butter, grain mustard (gf)

CALAMARI FRITTI \$14

pickled hot and sweet peppers, preserved meyer lemon aioli

CHICKPEA FRIES \$8

harissa, olives (v)

CHICORY SALAD \$14

brioche, lardons, poached egg, manchego, roasted shallot vinaigrette

GRILLED CHEESE & TOMATO SOUP \$15

gooey white cheddar on brioche, fire roasted tomato (vg)

CABBAGE ROLLS \$16

pork & beef, sweet & sour tomato sauce, sour cream, dill

CAVATELLI \$21

braised short rib ragù, swiss chard, fresh sheep's cheese

RICOTTA GNOCCHI \$19

corn, chanterelles, pickled shallot, parmesan, aleppo (vg)

RITA BURGER & FRIES* \$18

bleu cheese, onion ring, bacon, potato roll

FANCY CHEESE \$9

brillat savarin, pistachio, charred beets, beet molasses (vg)

CHURRO WAFFLES \$9

whipped cream, dulce de leche (vg)

(GF) = GLUTEN-FREE / (V) = VEGAN / (VG) = VEGETARIAN

*These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails

SLING-ALONG \$13

Gin, Benedictine, Cherry Herring, Lime, Bitters
If you know the words.

FLUFFY DUCK \$15

Bacardi 8, Plantation Dark Rum, Advocaat, Lemon, Demerara,
Nardini Amaro, Bitters, Rubby Ducky
You're the one. You make drink time lots of fun.

LUCY GOES SURFING \$14

Jägermeister, Kalani Coconut, Stiggins Pineapple,
Carpano Antica
A risky move, considering she has kaleidoscopes for eyes.

SWEET HOME SLAMMER \$14

Buffalo Trace, Sloe Gin, Amaretto, Lemon Juice,
Apricot, Combier
Slammer? I hardly know her.

PHILADELPHIA GIBSON \$12

Grey Goose, Carpano Bianco, Imbue Dry
THE GANG DRINKS A GIBSON

APEROL WE'VE BEEN THROUGH \$12

Aperol, White Wine, Soda
This year's been a total spritzshow.

Wines By the Glass

Sparkling

NV *Marqués de Requena Cava Brut* Valencia, Spain 10|40
NV *Via de La Plata Brut Rosé* Almendralejo, Spain 12|48

White

2018 *Leon Boesch Sylvaner* Alsace, France 11|44
2018 *Love & Squalor Sauvignon Blanc* Willamette Valley, Oregon . . . 13|52

Rose

2018 *Brazilier 'Tradition' Rose of Pineau d'Aunis* Loire, France 11|44

Red

2015 *Clos des Fous Cabernet Sauvignon* Valle Del Cachapoal, Chile 12|48
2013 *Angela Estate Pinot Noir* Willamette Valley, Oregon 13|52
2015 *Marques de Murrietta Rioja Reserve* Rioja, Spain 15|60

Beer + Cider

Draught \$6

Breakside 'True Gold' Golden Ale
Von Ebert 'Volatile Substance' IPA
Level Fresh Hopped Oktoberfest
Zoiglhaus Hefeweizen
Worthy Lights Out Stout
Double Mountain Dry Cider

Bottles & Cans \$5

Laurelwood 'Free Range' Red Ale
Good Life 'Sippy Cup' IPA
Culmination 'Sour Flower' Sour Ale
Riverbend 'Schwenk's' Pilsner
Mango White Claw

Zero Proof

Soda \$3

Coke
Diet Coke
Sprite
Squirt
Topo Chico Sparkling Water

Coffee & Tea \$3

Spruce Kombucha \$6