

# LOTUS

Cardroom & Café

A Classic American Bar & Grill  
Since 1924

SW 3rd & Salmon • Portland • OR  
[www.lotuscardroomandcafe.com](http://www.lotuscardroomandcafe.com)

# APPETIZERS

## Spinach Artichoke Dip

Artichoke hearts and creamed spinach with three cheeses, served with tri-color tortilla chips. \$8.95

## Hummus & Marinated Feta

Housemade garlic hummus served with grilled pita, kalamata olives, sundried tomato & basil marinated feta cheese, and cucumber. \$8.95

## Beer-Battered Onion Rings

Beer battered onion rings lightly fried and served with ranch dipping sauce. \$6.95

## ♠ Crispy Calamari

Tender calamari, lightly dusted in seasoned flour, quick fried, and served with sambal aioli. \$8.95

## Southwest Chicken Quesadilla

A large tortilla filled with cheddar and pepperjack cheeses, spicy chicken, jalapeños, black olives, green onions, tomatoes, ranchero sauce and chipotle sour cream. \$8.95

## Mozzarella Cheese Sticks

Handmade in house, quick fried to a golden brown, and served with a zesty marinara sauce. \$7.95

## Ultimate Nachos

Tri-color tortilla chips, melted cheddar and pepperjack cheeses, tomatoes, olives, green onions, jalapeños, refried beans, avocado, sour cream and fresh salsa. \$8.95  
Add spicy shredded chicken. \$2.00

## Chicken Tenderloin Strips

Chicken tenders breaded and deep-fried to a golden brown. Served with french fries, honey mustard and ranch dressing. \$7.95

## ♠ Northwest Crab Cakes

Rock crab, lemon, parsley, onion, Old Bay seasoning and panko bread crumbs, flash fried and served with Dijon-lemon cream and fennel salad. \$9.95

## Coconut Shrimp

Hand breaded shrimp with coconut milk batter and shredded coconut, served with sweet Thai chili and Szechuan slaw. \$8.95

## Buffalo Chicken Wings

Wings and drums coated in a spicy buffalo sauce and served with celery, carrots, and blue cheese dressing. \$8.95

## Beer Steamed Manila Clams

Steamed in Blue Moon Belgian White beer with butter, garlic, parsley, lemon, basil and spices. Served with Parmesan focaccia bread. \$9.95

# SALADS & SOUPS

## Cobb Salad

Fresh salad greens with grilled chicken, avocado, bacon, blue cheese crumbles, tomatoes, and a hard boiled egg, tossed with your choice of dressing. \$9.95

## Grilled Chicken Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing, Parmesan, croutons and topped with grilled chicken breast. \$9.95  
Large Caesar salad. \$7.95

## Chicken Chop Salad

Julienne iceberg and romaine tossed with grilled chicken, Italian salami, mozzarella, feta, kalamata olives, marinated cherry tomatoes, garbanzos, fresh basil, and balsamic vinaigrette. \$8.95

## ♠ Seared Ahi Salad

Spice rubbed Ahi tuna seared rare on a bed of crisp lettuce, red peppers, cucumbers, and Napa cabbage tossed with ginger wasabi vinaigrette dressing and topped with crispy wonton strips, sesame seeds, and soy ginger glaze. \$10.95

## Chef Salad

Fresh salad greens topped with ham, turkey, cheddar and pepperjack cheeses, tomatoes, olives and a hard boiled egg. Served with your choice of dressing. \$8.95

## Grilled Steak Salad

Garlic and rosemary marinated steak, grilled and served on mixed greens tossed with balsamic dressing, Gorgonzola cheese, red onions, red peppers, marinated cherry tomatoes, chimichurri garnish, and fried onion strings. \$10.95

## Southwest Chicken Salad

Fresh greens tossed with salsa-ranch dressing, black beans, tomatoes, olives, cheddar and jack cheeses. Topped with chipotle BBQ chicken breast and crispy tortilla strips. \$9.95

## Smoked Chicken Waldorf Salad

Fresh greens, smoked breast of chicken, Fuji Apples, dried cranberries, candied walnuts, and Chevre cheese tossed in apple honey dressing. \$9.95

## Iceberg Wedge Salad

Chilled iceberg layered with marinated cherry tomatoes, Gorgonzola cheese crumbles, grilled bacon, sweet red onions, and blue cheese dressing. \$5.95

## Starter House Salad

Mixed greens, carrots, cucumber, olives, cheddar and pepperjack cheeses, and croutons served with choice of dressing: blue cheese, ranch, balsamic vinaigrette, honey mustard or thousand island. \$3.95

## Starter Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing, Parmesan, and croutons. \$4.50

## Housemade Soup Du Jour

Cup \$3.25 Bowl (served with garlic bread) \$4.95

## Soup & Sandwich Combo

1/2 BLTA or Grilled Cheese with a bowl of our soup du jour. \$6.95

# EAT LOCAL

At the Lotus we are committed to using premium  
local & Northwest products and ingredients

Fulton Provision Meats • Tillamook Cheese • Yamhill Mushrooms • Zenner's Sausages  
Portland French Breads • Wild Northwest Salmon • Beaver Brand Mustards

We accept all major credit cards - No checks please - ATM available

# BURGERS

Our burgers are a 1/2 lb. of USDA choice lean ground beef, charbroiled and served on a toasted Kaiser bun with lettuce, tomato, red onion, mayonnaise, pickles and your choice of fries, tater tots, soup or salad. \*\*Substitute a meatless vegetarian patty upon request.

## Classic Cheese Burger

Our classic burger topped with your choice of cheddar, Swiss or pepperjack cheese. \$8.95

## Patty Melt

Charbroiled 1/2 lb. burger patty, caramelized onions, Swiss cheese, and thousand island dressing on grilled rye. \$8.95

## Lotus Burger

Thick, juicy 1/2 lb. burger patty charbroiled and topped with sautéed mushrooms, Swiss cheese, and avocado. \$9.95

## Bacon Cheese Burger

Our classic cheese burger topped with grilled bacon. \$9.95

## Southwest Ranch Burger

Basted with spicy chipotle BBQ sauce, melted pepperjack cheese, jalapeños, Tabasco onion strings, and peppercorn ranch. \$9.75

## ♠ Tavern Burger

Thick and juicy 1/2 lb. burger with grilled bacon, cheddar cheese, and beer battered onion rings. \$10.95

# SLIDERS

## Grilled Beef Sliders

3 mini burgers served with chipotle aioli, shredded lettuce, and pickle. \$7.95

## Pulled Pork Sliders

3 sliders with tender shredded pork, slow cooked in our own tangy chipotle BBQ sauce, topped with cole slaw and served on toasted mini buns. \$7.95

# SANDWICHES

Your selection includes choice of fries, tater tots, soup, or salad.

## Reuben

Hot corned beef, sauerkraut, and Swiss cheese grilled on marbled rye bread with thousand island dressing. \$9.95

## B.L.T.A.

Bacon, lettuce, tomato, avocado, and mayo on toasted sourdough. \$7.95

## Dagwood

Grilled ham, smoked turkey, bacon, Swiss cheese, avocado, and tomato on grilled sourdough. \$8.95

## ♠ French Dip

Slow roasted beef sirloin, sliced thin, topped with melted Swiss cheese on a French roll. Served with au jus. \$9.95

## Club House

A triple decker! Turkey, bacon, Swiss cheese, tomato, lettuce, and mayo on toasted sourdough. \$8.95

## Lotus Chicken Club

Charbroiled chicken breast, bacon, lettuce, tomato, onion, avocado, mayo and Swiss cheese on a Kaiser bun. \$8.95

## Northwest Salmon Sandwich

Charbroiled salmon on a ciabatta bun with roasted red pepper cream cheese, alfalfa sprouts, red onions and tomatoes. \$9.95

## ♠ Grilled Steak Sandwich

6oz marinated steak, grilled to order and topped with fried onion strings, chimichurri sauce and a peppercorn horseradish on toasted ciabatta. \$10.95

## Grilled Tuna Melt

Tuna salad, tomato, and cheddar cheese on grilled sourdough bread. \$8.50

## Turkey Cranberry

Sliced turkey, tomato, alfalfa sprouts and Swiss cheese on grilled sourdough with a cranberry chutney spread. \$8.50

## Portobello Mushroom Sandwich

Balsamic marinated and grilled portobello mushroom, caramelized onions, roasted red peppers, Swiss cheese, herbed cream cheese, and sundried tomato pesto on a butter toasted Kaiser bun. \$9.95

## Soup & Sandwich Combo

1/2 BLTA or Grilled Cheese with a bowl of our soup du jour. \$6.95

# ENTREES

## Beer Battered Fish & Chips

Beer battered fillets of cod, lightly fried to a golden brown and served with cole slaw, tartar sauce and fries. \$11.95

## Pan Seared Chicken Portobello

Seasoned and pan-seared with portobello mushrooms, garlic, and Drop Top Ale demi-glaze, garlic mashed potatoes and sautéed seasonal vegetables. \$11.95

## ♠ Spice Rubbed Sirloin & Cabernet Demi

Coated with fresh herbs and peppercorns, and grilled with sautéed garlic mushrooms, crumbled Gorgonzola, and cabernet demi-glaze. Served with garlic mashed potatoes, and sautéed seasonal vegetables. \$13.95

## Northwest Cedar Plank Salmon

Roasted wild salmon on an aromatic cedar plank drizzled with garlic basil butter, served with garlic mashed potatoes and sautéed seasonal vegetables. \$13.95

## Lemon Chicken & Gorgonzola Penne Pasta

Sautéed breast of chicken, marinated cherry tomatoes, fresh basil, spinach, mushrooms, garlic, lemon zest, white wine, red pepper flakes, Gorgonzola cream and Feta cheese \$11.95

## Classic Mac & Cheese

Spiral pasta and creamy five cheese sauce simmered and topped with bread crumbs, and baked to perfection. \$8.95

## Spicy Mac & Cheese

Louisiana red-hot sausage, spiral pasta, red peppers, garlic, mozzarella, cheddar, pepperjack, Swiss and Parmesan cheeses with chipotle cream, scallions and Parmesan foccacia bread \$10.95

\*\*Consuming raw or under cooked meats, seafood, shellfish, eggs, or poultry may increase result your risk of foodborne illness.

# COCKTAILS

## Makers Mark Side Car

Fresh muddled lemon, lime, and orange with Makers Mark, triple sec, splash of orange juice shaken and served in a sugar rimmed martini glass. \$8.00

## Raspberry Cosmopolitan

Fresh muddled lime, sugar cube, Absolut vodka, Raspberry liqueur with a splash of cranberry shaken and served in a chilled martini glass. \$8.00

## Moroccan Coffee

151, Kahlua, Baileys, coffee, whipped cream with cinnamon and nutmeg in a caramelized sugar rimmed glass. \$7.00

## Washington Apple

Crown Royal, Melon liqueur, Sour Apple schnapps and cranberry shaken and served in a chilled martini glass. \$7.50

## Vanilla Lemon Drop

Fresh muddled lemon, sugar cube, Smirnoff Vanilla vodka, triple sec and lemonade shaken and served in a sugar rimmed martini glass. \$8.00

## John Daly

Fresh muddled lemon, sugar cube, Jeremiah Weed Sweet Tea vodka topped with iced tea and lemonade. \$7.00

## Pomegranate Cooler

This refreshing cooler is well balanced with sweet pomegranate liqueur and the juniper in the gin. Served on the rocks in a pint glass, this quencher is perfect for any season or reason. \$8.00

## Hornito Rita

Fresh muddled lime, sugar cube, Sauza Hornitos tequila, triple sec and sweet & sour shaken and served in a salted rimmed pint glass. \$9.00

## BFK

Baileys, Frangelico, Kahlua, coffee and whipped cream. \$6.50

## Irish Coffee

Bushmills Irish whiskey, crushed sugar cube, coffee and whipped cream. \$6.50

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*For your next event.....*

## RESERVE THE LEGENDARY CARDROOM

Parties - Banquets - Events

Seats 55 - Private Bar Available

*-Ask your server for more information-*

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## History of the Lotus Cardroom & Café

THE LOTUS CARDROOM & CAFÉ was built in 1923 and opened in 1924 as a soda bar during the height of federal prohibition. In 1929, after prohibition was repealed, the back room became a private bar frequented by city and government officials. They would gather for food and drinks at lunch and until late at night. Rumors abound that some patrons would then sneak up the concealed staircase to the Lotus Hotel, which had an underground reputation as a brothel.

During the '20s and '30s, the Lotus was a gathering place for loggers, shipyard workers, and laborers. Every morning a job site board was posted with the work assignments for the day. The Lotus was a destination after hours as well. With the first gambling license issued in Portland, the Cardroom was open most nights to card players. A few "good old boys" were still playing gin rummy until 1990, when gambling in the Cardroom was closed.

The antique thirty-foot cherry wood bar was made in the late 1800s by Brunswick Company. The bar was purchased by catalog, then shipped to Yakima, Washington. In that time period before the Panama Canal, the bar was shipped around most of two

continents, past Cape Horn in South America to arrive in the Northwest.

In the 1950s, the owner of the Lotus spotted the unique bar in a run-down local tavern in Yakima. He purchased it for \$1500 and had it hauled to Portland for another \$1500, then installed the bar in its present-day home. One of the oldest and most unique bars in the state, it is valued at over \$100,000.

Concept Entertainment took ownership in 1990, preserving the Lotus as a long-standing Portland destination, and hosting the largest Mardi Gras celebration on the West Coast.

Lotus has welcomed stars and celebrities., including the Portland Trailblazers. Several feature films have used the Lotus as a setting, including Gus Van Sant's My Own Private Idaho, as well as other motion pictures Payback Actors, and Brain Smasher. Performing artists that have appeared at the Lotus include: Sugar Hill Gang, Dazz Band, Tone Loc, Coolio, Evelyn Champagne King, Midnight Star, City High, and Portland's own Storm Large.