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1331 SW Washington St  
 Portland, OR 97205  
 Daily 4:00pm-2:00am  
 Tel: (503) 223-0054  
 Toll Free: 1 (888) 323-0054  
 Email:  
[bix@cassidysrestaurant.com](mailto:bix@cassidysrestaurant.com)  
 American Express, Visa,  
 Discover, Mastercard, Cash,  
 Gift Certificate

Original  
 Cassidy's  
 website

Private parties by appointment.

A Portland favorite since 1979, Cassidy's Restaurant is located in a historic building in the heart of downtown Portland, well within walking distance of major hotels and steps from the Crystal Ballroom. Cassidy's exceptional menu features regional cuisine of delicious seafood, premium-cut meats, and fresh pasta. A well-chosen wine list, a beer selection including the best microbrews, classic cocktails and a bar that has earned its reputation as one of the finest in town—all in a friendly and comfortable atmosphere.



**BUSINESS PARTNERS**



Since 1979

# CASSIDY'S

RESTAURANT AND BAR

*dinner*

*happy hour*

*wine list*

*beer*

*cocktails*

*desserts*

*catering &  
private parties*

*contact us*



1331 SW Washington  
Portland, Oregon  
503.223.0054

Open every night 4 pm to 2 am

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A Portland favorite since 1979, Cassidy's Restaurant is located in a historic building in the heart of downtown Portland, within walking distance of major hotels and steps from the Crystal Ballroom. Cassidy's menu features creative regional cuisine of local seafood, premium-cut meats, and fresh pasta. We offer a well-chosen wine list, a beer selection including the best microbrews, classic cocktails and a bar that has earned its reputation as one of the finest in town—all in a friendly and comfortable atmosphere.

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All major credit cards accepted

Private parties by reservation





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"Park your fedora at Cassidy's, pal, belly up to the bar, and prepare yourself for surprisingly suave fare..." —*The Oregonian*.

## Happy Hour Menu

4 pm until 6 pm  
and  
10 pm until 2 am

### Five-Seventy-Five

soup of the day

onion soup, gruyere, crouton

simple green salad, sherry vinaigrette

grilled romaine, caesar dressing,  
pickled egg

frisee-arugula salad, pancetta,  
buttermilk-bleu cheese dressing

crispy rock shrimp & calamari,  
sweet chili mustard

mascarpone crab cake,  
poached egg, citrus vinaigrette



**flatbread pizza, grilled bacon, provolone,  
san marzano tomato sauce**

**chicken fried pork belly, rosemary mashed  
potatoes, forest mushroom gravy**

**cassidy's burger, tillamook cheddar,  
caramelized onions, bacon aioli, fries**

**grilled chicken sandwich, arugula, brie,  
sun-dried tomato aioli, fries**

**veggie-grain-bean burger, provolone,  
dill mayonnaise, fries**

**corned beef tongue sliders, kraut,  
provolone, kettle chips**

**i.p.a. battered sole, root vegetable slaw,  
worcestershire, fries**

**linguini with smoked pork meatballs,  
tomato broth, gorgonzola**

**smoked pecorino fries, rosemary salt**

**mushroom and pecan pate,  
pickled vegetable relish, crostinis**



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## Happy Hour Menu

Happy Hours daily from  
4:00 pm to 6:00 pm and 10:00 pm to 2 am

Everything is \$5.75  
minimum one-drink purchase does not apply to take-out orders

### BAR MENU

- soup of the day 5/6
- onion soup, gruyere, crouton 7
- smoked pecorino fries, rosemary salt 6
- mushroom and pecan pate, pickled vegetable relish, crostinis 6
- simple green salad, garlic croutons, sherry vinaigrette 7
- grilled romaine, caesar dressing, smoked pecorino, pickled egg 8
- frisee-arugula salad, house-cured pancetta, buttermilk-bleu cheese dressing 8
- crispy rock shrimp & calamari, thai sweet chili mustard 10
- mascarpone crab cake, poached egg, citrus vinaigrette 10
- flatbread pizza, san marzano tomato sauce, grilled bacon, provolone 9
- chicken fried pork belly, rosemary mashed potatoes, forest mushroom gravy 9
- corned beef tongue sliders, 1000 island kraut, provolone, kettle chips 9
- linguine with smoked pork meatballs, tomato broth, gorgonzola 10
- cassidy's burger, cheddar, bacon aioli, fries 10
- veggie-grain-bean burger, dill mayonaise, provolone, fries 10
- grilled chicken sandwich, arugula, brie, sun-dried tomato aioli, fries 10
- i. p. a. battered sole, root vegetable slaw, worcestershire tartar sauce, fries 9

CHEF SAM REED



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**FEATURED WINES**

Prices listed are by the glass/bottle.

**Cecilia Beretta "Bianco di Custoza"** 08, Italy \$5.00/\$19.00

**Pinot Gris** 08, Jovino, OR \$7.00/\$25.00

**Chardonnay** 07, Hess, Monterey \$8.00/\$29.00

**Gruner Veltliner** 08, Felsner, Austria \$7.50/\$27.00

**Cava Brut** nv, Cavas Hill, SP \$6.50/\$23.00

**Negroamaro** 08, Villa Valentino, IT \$6.00/\$22.00

**Cabernet Sauvignon** 07, Apaltagua, Chile \$8.00/\$29.00

**Ribera del Duero** 06, Obra Roble, SP \$7.00/\$25.00

**Pinot Noir** 06, Viridian, OR \$6.50/\$23.00

**Rose** 08, Chateau Routas, FR \$8.00/\$29.00



*We have a selection of wines available by the bottle*



# CASSIDY'S

RESTAURANT AND BAR

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## Wine List

### FEATURED WHITE, ROSE, SPARKLING

Cecilia Beretta *Blanco di Custoza* 08, Italy glass 5, bottle 19  
Jovine Pinot Gris 08, Oregon glass 7, bottle 25  
Hess Chardonnay 07, Monterey glass 8, bottle 29  
Protos Verdejo 08, Rueda, Spain glass 8, bottle 29  
Felsner Gruner Veltliner 08, Austria glass 7.5, bottle 27  
Cavas Hill Cava Brut nv, Spain glass 6.5, bottle 23  
Chateau Routas Rose 08, Provence glass 8, bottle 29

### FEATURED REDS

Villa Valentino Negroamaro 08, Italy glass 6, bottle 22  
Apaltagua Cabernet Sauvignon 07, Chile glass 8, bottle 29  
Viridian Pinot Noir 06, Oregon glass 6.5, bottle 23  
Obra Roble Tempranillo 06, Ribera del Duero glass 7, bottle 25  
Punset Barbera d'Alba 07, Italy glass 9, bottle 32

### WHITES

Bouchard Pere & Fils Chardonnay 07, Bourgogne, France 30  
Brick House Chardonnay 05, Willamette Valley 44  
Hook & Ladder Chardonnay 08, Russian River Valley 34  
Efeste *Feral* Sauvignon Blanc 08, Columbia Valley 34  
Cristom Pinot Gris Estate 07, Willamette Valley 32  
Westrey Pinot Gris Estate 07, Willamette Valley 30  
Matello Whistling Ridge White (Alsace Blend) 08, Willamette Valley 36  
Selbach Reisling 07, Piesporter Michelsberg, Germany 27  
Paul Ginglinger Pinot Blanc 07, Alsace France 30

### REDS

Resonance Vineyards *Pulse* Pinot Noir 07, Willamette Valley 38  
Patricia Green *Croft Vineyard* Pinot Noir 06, Willamette Valley 50  
Elk Cove Vineyards Pinot Noir 06, Willamette Valley 41  
Brick House Ribbon Ridge Pinot Noir 07, Willamette Valley 40  
Evesham Wood Tempranillo 07, Willamette Valley 30  
Caravan Cellars Cabernet Sauvignon 05, Napa Valley 54  
Terra Valentine *Spring Mountain District* Cabernet Sauvignon 04, Napa Valley 52  
Montes *Alpha* Cabernet Sauvignon 06, Chile 40  
Mannina Cellars *Cali Cab/Merlot/Sangiovese* 07, Walla Walla 32  
Troon Vineyard Old Vine Meritage 05, Applegate Valley, Oregon 35  
Paul Dolan Zinfandel 06, Menocino & Amador Counties 36  
Liberty School Syrah 06, Central Coast 30  
Mendocino Wine Co. *True Grit* Petite Sirah 05, Mendocino 35  
Gran Oristan Gran Reserva 98, Spain 29  
La Creu de Ma Mere Chateau Neuf du Pape 04, France 50  
Clos Cristal Saumur Champigny 06, France 35  
Podere San Giovanni Vino Nobile di Montepulciano 04, Italy 35  
Bricco Maiolica Dolcetto Diano d'Alba 07, Italy 32  
Rocca Nebiolo d'Alba 06, Italy 36  
Michele Chiarlo Barbera d'Asti 05, Italy 30

### SPARKLING & DESSERT

Veuve Clicquot Brut nv, France 70  
Jaillance Cremant de Bordeaux Brut Rose nv, France 32  
Draprier Carte d'Or Brut nv, France 50  
Chateau Moncotour Brut 06, Vouvray, France 32  
Monmousseau Brut nv, Loire, France 25  
Argyle Sparking Brut 03, Oregon 45  
Naveran Cava Brut 06, Spain 29  
Loredan Gasparini Prosecco nv, Italy 30  
Gruet Blanc de Noirs Brut nv, New Mexico split 18  
Saracco Moscato d'Asti 08, Italy split 20  
Coppo Brachetto d'Acqui 06, Italy split 20



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Claritas redesign -  
click to visit new site