

MATCHBOX LOUNGE

HAPPY HOUR 4-6PM

SOUP

Soup du Jour, Vegetarian and Meat options available. Ask server for details
3 and 5

SALAD

House Salad of Organic Mixed Greens,
Pickled Red Onion and Feta
3

Chevre and Watercress Salad with Roasted Beets,
Fresh Herbs and Walnut Cider Vinegrette
5

House Salad and cup of soup
5

APPETIZERS

Grilled Shrimp Cocktail served with Fresh
Horseradish Cream and Cucumber Basil
6

Margherita Pizza with Confit Tomatoes,
Bufala Mozzarella and Basil
6

Roasted Yam and Pancetta Pizza with
Goat Cheese, Rosemary and Chili Oil
6

Cheese Plate with Rivers Edge Chevre,
Seasonal Fruit and Organic Honeycomb
7

Red Lentil Dip with Roasted Garlic,
Tomato Confit Relish and Toasted Baguette
4

SANDWICHES

Cuban Pulled Pork Sandwich, grilled with
Swiss Cheese, Pickle and Mustard
6

Strawberry Mountain Hamburger with
Pancetta, Manchego Cheese and Aioli
7

Vegetarian Panini with Portabella, Goat Cheese
and Tomato Confit Relish
6

ENTREES

Beet Involtni with Carmelized Onion,
Goat cheese and Walnut-Arugula Pesto
7

Fish Tacos (1) with Jalapeno slaw and Avocado
3

Strawberry Mountain Sirloin Salad served with
Chimichurri, Avocado and Lime
9

Wild Boar and White Bean Stew with
Forest Mushrooms and Mustard Greens
served over Polenta
9

MATCHBOX LOUNGE

COCKTAILS

Moroccan Coffee

151 rum, Kahlua, and Bailey's Irish Cream served with Stumptown
coffee and finished with Kahlua whipped cream / 8.5

Cu-Tea

Tanqueray Gin and Pimm's No. 1 dressed in cucumbers, a squeeze of
lemon and a splash of soda, served over ice / 7.5

West Side

Knob Creek Bourbon, a touch of sweet vermouth and Peychaud's
Bitters shaken and served up, finished with a Toschi Italian cherry / 8.5

Smitten Kitten

Ketel One Vodka and fresh squeezed Ruby Red grapefruit, shaken
with a touch of simple syrup, served up with a sugared rim / 7.5

The O.G.

Wild Turkey Rye Whiskey, Peychaud's Bitters and a dash of simple
syrup, shaken and served on the rocks with a Pernod wash and a
lemon twist / 7.5

Fizzy Lifting Drink

Cruet Sparkling Wine served with a touch of Clear Creek Loganberry
Liqueur and fresh berries to boot / 9

An Easy Rider

Bulleit Bourbon, house-made lemonade and muddled ginger, shaken
and served on the rocks / 7

The Hard Driver

Locally distilled Medoyeff Vodka, house-made limeade, and
muddled Ginger, shaken and served on the rocks / 7

'Tini Bit of Mojo

10 Cane Rum, a touch of house-made limeade, shaken with fresh
mint, served up with a sugared rim / 7.5

Rita's Rapture

Hornitos Tequila, Cointreau, fresh lime, fresh grapefruit, shaken and
served on the rocks with a salted rim / 8

Aviation

Locally distilled Aviation Gin, Maraschino Liqueur and lemon shaken
and served up. A classic pre-prohibition cocktail / 7.5

WINE

Irony 2005 Chardonnay / 7 and 25

Coleman 2005 Pinot Gris / 8 and 27

Cruet Blanc de Noirs Sparkling Wine / 9 and 30

Hayman & Hill Pinot Noir / 9 and 30

Barone Cornacchia 2005 Montepulciano d'Abruzzo / 8 and 27

Bodegas Aldea Nueva 2005 Rioja Tinto "Cortijo III" / 6 and 24

Jacobs Creek 2004 Reserve Shiraz / 7 and 25

BOTTLED BEER

Miller High Life

Oly Tall Boy

Pacifico

Anchor Steam

Samuel Smith Nut Brown

Black Butte Porter

Bud

Bud Light

Bittburger Drive (Non-Alcoholic)

Strongbow Cider

Sparks

Matchbox lounge features Strawberry Mountain Beef, Draper Valley Chicken, Bittersweet Farm Greens and Honeycomb and Chevre from Three Rings Farm. Whenever possible, Matchbox Lounge uses local, organic foods. Matchbox Lounge is committed to bringing you the freshest food possible, with the least impact on our surroundings.