

# Vertical Diner

thanks you for your togetherness  
for your oneness  
and for your business and we are excited to grow with you

## Appetizers

**chips 'n guacamole** (GF) 7

**tender tigers with ranch** 9

**buffalo tigers** 10

tender tigers tossed in spicy buffalo sauce  
served with ranch

**hand cut fries** (GF) 6

**cheese fries** (GF) 8

**chili fries** (GF) 8

**chili – cheese fries** (GF) 10

**cup of chili** (GF) 4

**bowl of chili** (GF) 7

**nacho mama** (GF) 12

mesquite jackfruit, black beans and rice, red sauce,  
cheese, sour cream, salsa fresca, black olives and  
guacamole

**asian lettuce wraps** (CGF) 9

tempeh, diced vegetables, garlic, ginger, chiles, tamari,  
romaine leaves

## Sandwiches, Subs and Burritos

all burgers and sandwiches served with lettuce, tomato, onion on a french bun  
gluten free bread is available upon request

**Choice of side...**hand cut fries or small salad (ranch, cilantro-lime or balsamic vinaigrette)

**tblt with "a"** (CGF) 13

tempeh bacon, lettuce, tomato with avocado and ranch

**buffalo tiger ranch sandwich** 13

tiger burger, buffalo sauce, tomato, lettuce, onion and  
ranch

**philly cheese steak** (CGF) 13

grilled onions and peppers, cheese, seitan

**jerk chicken burrito** 13

whole wheat tortilla stuffed with black beans and rice,  
grilled peppers and onions, and jamaican jerk seitan,  
smothered in red sauce and sour cream topped with  
guacamole

## Famous Burgers

**choice of burger**

cali burger (red lentil-rice-veggie style)

Field Roast burger (beefy style)

tiger burger (breaded chicken style)

**tony hawk** (CGF) 13

guacamole, cheese, pickled jalapenos, vertical sauce

**ian mackaye** 13

grilled mac+cheese, vertical sauce

**joaquin phoenix** (CGF) 13

tempeh bacon, dill pickle, ranch

**Ziggy Marley** 13

jerk seitan and ranch

**The Vertical Reuben** (CGF) 13

**choice** of tempeh or seitan with house made sauerkraut,  
vertical sauce on marble rye

## Salads

### house salad (GF) 5/9

mixed greens, carrot, beet, cucumber, tomato, red onion  
**choice** of balsamic, cilantro-lime or ranch dressing  
add avocado 2

### taco salad (GF) 13

mixed greens tossed with cilantro lime vinaigrette, mesquite jackfruit, carrot, beet, tortilla chips, black beans and rice, salsa fresca, guacamole, sour cream

### cashew thai salad (GF) 13

mixed greens tossed with raw thai dressing, carrot, beet, cucumber, tomato, red onion, topped with cashew and avocado

## Vertical Plates

### vertical tacos (GF) 12

mesquite jackfruit, vegetables, house made kimchi, guacamole, garlic aioli and salad with cilantro-lime vinaigrette

### american diner 13

mashed potatoes served with gravy and tender tigers and a small salad with choice of ranch, cilantro-lime or balsamic vinaigrette

### mushroom stroganoff (CGF) 13

penne pasta, button mushrooms, peppers, onions, sour cream, red wine, almond parmesan, served with garlic bread and small salad (ranch, cilantro-lime or balsamic vinaigrette)

## Smaller Bites

**mac & cheese** (with almond parmesan) sm 4 lg 7

**mashed potatoes and gravy** (GF) 4

**broccoli and cheese** (GF) (with almond parmesan) 6

## sides

tofu scramble (gf) 4  
fried tofu (gf) 4  
blackened tempeh (gf) 4  
cali burger (gf) 4  
field roast burger 4  
tiger burger 4  
grilled mushrooms (gf) 4  
tempeh bacon (gf) 4  
grilled seitan 4  
tender tigers 4

chili 4  
wok vegetables 4  
black beans and rice 4  
country style potatoes 4  
biscuit, butter, jam 5  
toast, butter, jam 3  
guacamole 2  
avocado 2  
carrot sticks and ranch 4

pad thai dressing 2  
salad dressing 1  
house sour cream 1  
salsa fresca 1  
gravy 4  
cheese 4  
red sauce 1  
pure maple syrup 1  
fruit 5

# SAVORY breakfast

## the mountain (CGF) 13

country style potatoes, tofu scramble, grilled peppers and onions  
**choice** of breakfast sausage, grilled mushrooms or tempeh bacon  
**choice** of guacamole or cheese  
**add both** guacamole and cheese 2

## la mesa (GF) 13

country style potatoes, black beans and rice, red sauce, tofu scramble,  
grilled peppers and onions, cheese sauce, salsa fresca, sour cream,  
and guacamole

## breakfast burrito (CGF) 14

whole wheat tortilla stuffed with black beans, rice and  
tofu scramble smothered in red sauce, sour cream, cheese,  
breakfast sausage, topped with guacamole  
\*\*\*served with country style potatoes\*\*\*

## Vertical's Famous Dude Cakes (CGF) 13

two pancakes, breakfast sausage, mushrooms, caramelized onions,  
grilled peppers, hand cut fries,  
smothered in gravy

## Ian's Favorite (GF) 12

country style potatoes, steamed vegetables,  
cali burger, guacamole, cayenne

## Biscuits and Gravy 6

## Bombtastic Biscuit! 11

biscuit, tofu scramble,  
country style potatoes  
**choice** of breakfast sausage,  
grilled mushrooms or tempeh bacon

# SWEET breakfast

## french toast

three slices of french toast with berries and coconut whip cream 9

## triple threat (CGF) 10

three pancakes topped with banana, chocolate syrup and a vanilla ice cream scoop

## pancakes (CGF)

**choice** of classic or gluten-free

**one pancake 3      two pancakes 5      three pancakes 7**

**add** blueberry, banana, or chocolate chip per pancake 1

## fruit side 5

every little last item served in this restaurant is entirely plant-based

(GF) - gluten free      (CGF) - can be made gluten-free

please ask your server about our gluten-free bread!

# Drinks and Beverages

## soft drinks (no refills)

chocolate soy milk	2...8oz.....4...16oz
orange juice	2...8oz.....4...16oz
apple juice	2...8oz.....4...16oz
lemonade	2...8oz.....4...16oz

Lionheart kombucha (16oz) 5

Virgil's root beer 4

Natural Brew ginger beer 4

Blue Sky cola, lemon-lime, cherry-vanilla 3

## coffee + steamed

cup (bottomless)	3
americano	2.5
cappucino	4.5
latte	4.5
mocha	4.5
extra espresso shot	2
hot chocolate	4

## it's always tea time

### Young Mountain

\*\*\*direct trade indian teas – Springfield, Oregon\*\*\*

green pearl 3

assam 3

ruby oolong pearl 4

### Frontier Herb 3

jasmine green

earl grey

chamomile

peppermint

rooibos

### Ecco Teas Yerba Mate 3

(not smoked)

Ashland, Oregon

### House Herbal Blends 3

fruity blend

immune blend

after dinner blend

## desserts

banana split 7 (GF)

brownie sundae 7

tiramisu 7

shoo-fly cake ala mode 7

carrot cake 7

triple chocolate mousse cake 7 (GF)

german chocolate cake 7

cookie ala mode 7 (CGF)

### a la carte

scoop ice cream 3

## High Elixir

### Micro-Brewed Herbal Infusions

Portland, Oregon

Chai Latte 4.5

## to our wonderful guests!

Vertical Diner, circa 1998, first named Sage's Cafe, originated in Salt Lake City Utah is a completely plant based restaurant. We have a dedication to serving gluten-free dishes but are not a certified gluten-free facility. We do have dedicated equipment and preparation strategies that limit exposure to gluten items such as an entire gluten-free griddle and fryer. We have a model to say "YES" to our guests. We can prepare custom menu items such as mushrooms on your Philly cheese steak. If we differ from the menu, items may just take a little more time to prepare. We also need to have a streamline menu for our operations. We love the service business and enjoy making change in the world with food! Thank you for your support!

# Sparkles

Glass/5.00 Mimosa/5.00

# Cider

Portland Cider Kinda Dry

6.9% AVB

blended in the spirit of traditional English cider. Light, clean, refreshing, with a pleasant finish.

# Draft Beer

16 oz /5.00

Ecliptic Starburst IPA

75 IBU 7.8 AVB

amarillo, azacca, centennial, citra, mosaic and simcoe hops for fresh flavors of citrus, fruit and pine. dry hopped.

Breakside Wanderlust IPA

64 IBU 6.2% AVB

golden IPA made with five different hops. Intense grapefruit and dank notes with a crisp finish. bronze medal at the 2014 Great American Beer Festival!

Breakside Red with Chili

34 IBU 6.5% AVB

caramel, dark fruit, light smoke, light chile background

Pelican Tsunami Stout

45 IBU 7% AVB

opaque black, dense creamy head, dark chocolate Malt Flavor, cappuccino aroma, velvety finish

# Can Beer

12oz/4.00

Ft George Optimist IPA

6.2% AVB

burnt orange, lightly cloudy, malt forward, light citrus and pine aroma

Ninkasi Prisimatic

5.9% AVB

notes of pineapple, passionfruit and guava in this irresistibly flavorful IPA. dry-hopped with mosaic and simcoe

Zoiglhaus Pilsner

4.8% AVB

Brewed according to the German Purity Law of 1516, we use German malts, hops and yeast. Magnum and Hersbrucker hops provide the spicy and snappy hop flavor and aroma

Sunriver Fuzzitale Hefe

20 IBU 5% AVB

American style hefeweizen crisp citrus finish with notes of grapefruit and lemon  
nw hops included are Green Bullet, Cascade and Lemondrop

Lompoc Porter

35 IBU 6.4% AVB

dark cherry, coffee, dark wheat, rauch, and chocolate malts, robust malt but rounded crisp and smooth

Ommission IPA

65 IBU 6.7% AVB

hop forward Northwest-style IPA, Pacific Northwest hops give it notable pine, citrus, and grapefruit aromas and flavors perfect level of malt sweetness. The finish is crisp, clean, and refreshin Millennium, Summit, Cascade

Occidental Edel-Hell Helles Lager

5% AVB

Classic Lager, malty but light and dry with bread and honey, with balanced hoppiness

# White Wine

## **2018 MCBETH VINEYARDS TULIPAN ROSE**

Willamette Valley AVA, Eugene, Oregon

pleasing aromas of rose petal, creamy vanilla, and hints of floral perfume of our wine. Fruit forward with berry essences; its dry, Provence-style manner brings mouth-watering, palate cleansing acidity to this crisp, fruity, food friendly rosé

300 cases produced  
glass 7.00 bottle 28.00

## **2017 PETE'S MOUNTAIN PINOT GRIS**

### **CEILLE'S BLOCK**

Pete's Mountain, West Linn, Oregon

fresh aromatics of orange blossom, ginger and candied citrus. The palate is loaded with notes of stone fruit and white pear, balanced nicely with a subtle creamy texture. The finish lingers with exotic spices and mouthwatering acidity.

Finished in stainless steel.

720 cases produced  
glass 7.00 bottle 28.00

## **2016 PETE'S MOUNTAIN CARSON'S RESERVE CHARDONNAY**

Pete's Mountain, West Linn, Oregon

the reserve chardonnay exhibits notes of toasted caramel and vanilla with a creamy yet light and delicate mouth feel. subtle notes of smoky citrus add layers of complexity, while hints of white honeysuckle flower layered with delicate white rose petals are reminiscent of a warm spring garden.

barrel aged in fifty percent new oak for 8 months.

125 cases produced  
bottle 38.00

# Red Wine

## **2015 MCBETH VINEYARDS FARMHOUSE PINOT NOIR**

Willamette AVA, Eugene, Oregon

a pinot with an earthy quality of pine forest soil and wild mushrooms with a robust dark tart cherry finish a field blend of 4 Dijon clones on a 2.5 acre lot at 1000 feet in elevation on the south slope of Spensor's Butte

250 cases produced  
glass 7.00 bottle 28.00

## **2015 PETE'S MOUNTAIN ELIJAH'S RESERVE CABERNET SAUVIGNON**

Horse Heaven AVA, Washington

this cabernet is full bodied and packed with flavors of blackberry, cherry and plum. This finely structured and balanced wine is exceptional.

barrel aged in French Oak for 22 months.

303 cases produced  
glass 9.00 bottle 38.00

## **2016 PETE'S MOUNTAIN TRISTAN ESTATE SYRAH**

Horse Heaven AVA, Washington

this syrah reveals sultry aromas of blackberries, huckleberry, mocha, pepper, and espresso. the flavors are thick and saturated, coating the mouth with dark cherry, toffee, and a delicate spice providing loads of texture with silk and sleek tannins, and a brilliant finish that does not lack for strength.

barrel aged in French Oak for 12 months.

163 cases produced  
bottle 38.00