



Fabulous Food & Beverage

Eat and drink your way through Portland!



BEER Portland is home to more than 75 breweries and counting — more than any other city on earth. Portland brewers have been pioneering the craft beer movement with fresh ingredients like Willamette Valley hops and barley and Bull Run water. Along with bustling brewpubs like **1 ECLIPTIC BREWING**, **2 BREAKSIDE**, and **3 HOPWORKS**, you'll find a calendar overflowing with beer-themed events, helping the city to continually earn its “Beervana” nickname. Sample these famous brews on an old school bus on one of **CITY BRE W TOUR**'s popular brewery tours or go by bike with **PEDAL BIKE TOURS** — both operating daily tours and group friendly.

FOOD CARTS With more than 600 tiny kitchens and counting, Portland's food-cart scene is legendary. Unlike other cities' mobile food trucks, most Portland carts stay put in groups dubbed “pods,” making it a snap to sample several at a time. Some pods where you'll find a wide variety of delicious options (and plenty of seating!) are the **4 HAWTHORNE ASYLUM** in SE Portland and **5 MISSISSIPPI MARKETPLACE** in NE Portland. For a selection of Latino-owned food carts, look for the vibrant shades of pink, yellow and turquoise at the **6 PORTLAND MERCADO**.



SPIRITS Inspired by Portland's lively craft beer scene and the quality of Willamette Valley wines, a batch of craft distillers has uncorked a new recipe for success with Oregon-made spirits. In a 1.5-mile (2.4 km) stretch of Portland's Central Eastside known as **7 DISTILLERY ROW**, you can tour production facilities, taste various spirits and buy bottles to stock your home bar. **8 WESTWARD WHISKY**, which mixes juniper, cardamom, orange peel and other botanicals into its Aviation Gin, pours everything from a Scandinavian aquavit to Stumptown Coffee liqueur. Across the river, Northwest Portland now houses its own version of Distillery Row. The **9 NW DISTILLER'S DISTRICT** (as it's known) is currently composed of **10 FREELAND SPIRITS**, **11 BULL RUN DISTILLERY**, and **12 ARIA GIN**.



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FOOD HALLS Portland may not invent every foodie trend — but we do tend to perfect them. Take **13 PINE STREET MARKET** for example. Set in Old Town Chinatown, downtown’s oldest quarter, this chef-driven emporium is Portland’s answer to the kind of modern “food halls” that have drawn gastronomic raves from the most elite food critics. A few blocks away, you can also find **14 PORTLAND FOOD HALL**, another food hall with micro restaurants housed in restored vintage building.

COFFEE Portland’s coffee culture keeps locals caffeinated with a mix of independent roasters and small cafés, each brewing up espressos, Americanos and lattes with beans from around the world. And if you know where to go, you can get a mugful of its rich history for yourself. Try favorites like **15 WATER AVENUE COFFEE**, dedicated to micro-roasting craft coffees from numerous countries. **16 RANGER CHOCOLATE Co.** offers Portland’s first coffee and chocolate tasting room/cafe celebrating small batch coffee from Trailhead Coffee Roasters and craft chocolate from Ranger Chocolate Company. Visit multiple local roasters and expand your coffee knowledge on a **THIRD WAVE COFFEE TOUR**.

URBAN WINERIES One can now enjoy a wine tasting expedition without even leaving Portland. Many of these city vintners have banded together under the moniker PDX Urban Wineries, including 12 local favorites like **17 HIP CHICKS DO WINE** and **18 SEVEN BRIDGES WINERY**. Together, they host quarterly “Wine Weekends,” during which member wineries offer discounted tastings and specially crafted pours.

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FOODIE TOURS:

FORKTOWN FOOD TOURS - forktown.com

EAT ADVENTURE TOURS - www.eatadventures.com

THE BIG FOODY - www.thebigfoody.com

LOST PLATE - lostplate.com/portland-food-tours

PORTLAND BY MOUTH - portlandbymouth.com



DONUTS & MORE If baked goods are more your thing, satisfy that sugary craving at one of the many doughnut shops in town, from **19 VOODOO DOUGHNUTS**, **20 PIP'S ORIGINAL**, **21 BLUE STAR** or **22 COCO DONUTS**. If ice cream is more your style, a stop at **23 SALT & STRAW** on SE Division is guaranteed to please.

JAMES BEARD AWARD WINNING CHEFS:

GREG DENTON & GARBRIELLE QUINONEZ DENTON – OX

NAOMI POMEROY – Beast, Expatriate **GABRIEL RUCKER** – LePigeon, Canard

KEN FORKISH – Ken’s Artisan Bakery, Ken’s Artisan Pizza

JOSHUA McFADDEN – Ava Gene's

GREG HIGGINS – Higgins Restaurant