



Bibimbap 12

Served in a sizzling hot, traditional Dolsot stone bowl with red peppers, bean sprouts, broccoli, carrots, sunny side egg*, fresh cucumber, scallions, sesame seeds, and our house specialty spicy gochujang sauce. **DF GF VE V**

Choose a protein

**SLOW ROASTED PORK | CHICKEN |
BRAISED TOFU**

Like it saucy? **+1** extra gochujang sauce

Sol Bowl 7⁵⁰

Taste the Pacific Northwest. Organic black beans, biodynamically grown organic short grain brown rice, pico, Buddha sauce, mild (& vegan) avocado, cilantro, cheddar cheese, and sour cream.

DF GF VE V

+2⁷⁵ each

**PORK | BRAISED TOFU | CHICKEN | ROASTED
SEASONAL VEGGIES**

+1²⁵ each

TORTILLA CHIPS | SUNNY SIDE EGG*

**Our vegetable choices are inspired by what's
local and fresh throughout the year,**

Kiddos 4

Rice, beans, and cheese.

+1 each

CHICKEN | AVOCADO

Poke* 11⁵⁰

We make every effort to support sustainable fishing in our nearby waters. Delicately seasoned fish*, or tofu, tumbled gently with sweet onion, cucumber and avocado over a scoop of fair trade jasmine rice. Surrounded by the best the Pacific Northwest has to offer, daikon, and nori. Topped with crunchy shallot, green onion **DF GF VE V**

+2 extra ounce of protein

+1 extras

MIXED SEAWEED | DOUBLE AVOCADO

Seared Rare Tuna Grand Salad 15⁵⁰

A magnificent plate of greens and veggies topped with a 6oz Yellowfin Ahi tuna steak lightly marinated, coated with crushed black pepper, black and white sesame seeds, then seared crusty and rare in toasted Japanese sesame oil.

Refreshing adult beverages

**LOCAL DRAFT BEERS & CIDER (ROTATING LIST) |
WINE**

Fun for everyone

SOFT DRINKS | KOMBUCHA | SPARKLING WATER

\$.50 per to go item

8539 N Lombard St, Portland, OR 97203 | 503.444.7190

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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