

Old Portland

- **Higgins** – Birth of slow food. While the restaurant is superb, the bar has its own great happy hour menu and serves one of best burgers in Portland.
- **Hubers** – Portland’s oldest restaurant – since 1879. Known for its turkey!
- **Ringside** – Prime rib Mondays - \$35 for a three course menu, every Monday night. Classic place

Foodie

- **Han Oak** – Korean, but not in the traditional sense. A hybrid of traditional Korean dishes made by a Korean kid who grew up in America and learned to cook in some of the famous kitchens of NYC. The restaurant itself has won many accolades from James Beard, Food and Wine, Bon Appetite and other industry writers. The restaurant is in the home of Peter Cho and you can often see his family around hanging out, hosting, relaxing, etc. Suggest making a reservation in advance and get the preset tasting menu. Or if you cannot get a reservation try walking up on Sunday or Monday night for dumpling and noodles night.
- **Atula** – Spanish-Basque-Catalonian cuisine. This is Jose Chesa’s ode to his home, Barcelona. The food is a bit of a modern interpretation of Catalonian cuisine, but the atmosphere is bit more casual. This is a restaurant that it would be recommended to make a reservation.
- **Mae / Yonder** – Southern – This is Maya Lovelace’s southern-meets-PNW-farm-to-table. Her whole philosophy is that you’re at her family table. Many of the recipes are from her grandmother, but with a bit of chef technique. Food is a set course menu served family style. The three-fat fried chicken is not to be missed.
- **Tusk** - A Middle Eastern restaurant which has also won a number of accolades. The restaurant has a modern look, but still feels intimate for a dinner for two or can handle a reasonable size group. The drink menu is pretty unique (there are cocktails which use salted yogurt) and the tasting menu is probably one of the best value meals you will try.
- **Afuri** – Known more for its izakaya style menu than its ramen, it is decently sized for groups. Afuri serves a unique ramen broth (not the heavy pork and miso version, but rather a light aromatic chicken version) which is definitely a ramen to try if you're a ramen aficionado.
- **Katchka** and **Kachinka** – Katchka’s new space would be good for groups and would recommend it to try more dishes. It is okay if you know little-to-nothing about Russian food because anything you thought you knew will be completely turned on its head when you eat here. The food is unique and definitely a cool, causal, and fun experience. The herring in a fur coat is a dish not to be missed.
- **Lechon** – Peruvian cuisine
- **Bar Casa Vale** - There are handful of very good Spanish tapas style restaurants in Portland. Probably one of the most convenient is Bar Casa Vale located in the central eastside. Bar Casa Vale has a really good happy hour and a lovely sangria and wine menu. It is also fairly reasonably priced compared to the other tapas restaurants (which are also very good).
- **Bollywood Theater** - This fast casual restaurant is known for its delicious Indian style street food. While it is not specific to one region in India, it is definitely not your run-of-the-mill samosas and curries. Very reasonable priced, but you'll need to travel outside of downtown to get to this place (two locations).

Comfortable/hotel restaurants/happy-hour

- **Nel Centro/Altabira** – Both in the same restaurant family; both have solid new American menus and a good local beer list. Both also have good happy hour menus. Altabira has the view of downtown, which is a treat and very transit accessible. Nel Centro is right in downtown, which is also very convenient for conference attendees.
- **Imperial** – The menu is a bit eclectic (venison carpaccio, anyone), but the food is solid.
- **Bullard** – In the Woodlark hotel. The restaurant concept is Texas meets Oregon, which basically means BBQ. But calling this BBQ is really an understatement. There are a lot of refined touches to the dishes like the rainbow trout, smoked pork belly, or the bullard burger. The dish everyone keeps talking about is the fried chicken sandwich. But the sides are not to be missed.

Fast Casual

- **Pine Street Market** – Very close to all the MAX lines. These are the fast casual concepts of several successful Portland chefs. Think Toro Bravo, Ken's/Trifecta, Salt and Straw, etc. Generally on the less expensive side and most places also do happy hour.
- **Food Cart Pods** (SW 9th Ave/SW Alder St and SW 4th Ave/SW College St) – A classic Portland experience.
- **Lardo** and **Grassa** – Both restaurants are fast casual (meaning order at the counter and take a seat), but don't let that environment prohibit you from enjoying a good meal. Lardo is known for creative sandwiches and has plenty of options for omnivores and vegetarians. Often times there is a chef collaboration with another well know Portland chef on the menu. The namesake for Lardo are the fries deep fried in pork lard. Grassa is handmade pasta, but do not overlook the salads.

Cocktails

- **Multnomah Whisky Library** – Be there before 5pm or reservation. For the connoisseur of spirits (not just whiskey) the Multnomah Whisky Library is a must. The dark and cozy atmosphere might not seem appealing during the Portland summer, but getting a drink here is quite the experience. Don't let the name fool you, this place is also known for its wide variety of tequila, mezcals, and other spirits. The food here is also very good.
- **Departure** - On top of the Nines Hotel in downtown. Known for unique Asian fusion served in a tapas style. The executive Gregory Gourdet has been on Top Chef and made the finals of his season. He has been mixing in some Haitian dishes into his menu (bringing in his Caribbean heritage) as well. This place has an excellent view of the City and restaurant is very accommodating to any food allergies/restrictions. Good happy hour and also good for groups.

Breweries (Too many to list all! Below are a few by region in the city)

- Pearl/Slabtown: **Breakside, Great Notion, Deschutes, Von Ebert**
- North Portland: **Ex Novo, LABrewtory, Ecliptic, Stormbreaker, Prost, Upright**
- NE/SE: **Migration, Hair of the Dog, Modern Times, Wayfinder, Coalition, Culmination, Vagabond, Cascade Brewing (sour beers), Ground Breaker (gluten free beers)**