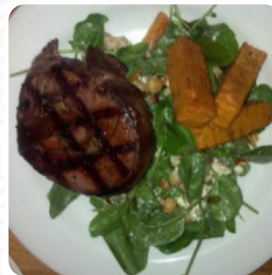
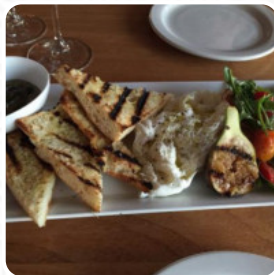




Noble Rot Menu

<https://menuweb.menu>

1111 East Burnside Fourth Floor Portland, OR 97214, United States
+15032331999 - <http://www.noblerotpx.com/>



The **menu of Noble Rot** from Portland includes **141** dishes. On average the *dishes or drinks on [the menu](#)* cost approximately \$12.6. You can view the categories on the menu below. Noble Rot offers a truly unforgettable dining experience in [Portland](#). The restaurant's rooftop garden infuses freshness into the menu, with a wide variety of well-curated wine flights and delectable dishes. The ambiance is relaxed and romantic, with great service that makes you feel like you're dining with long-lost friends. The Afghani cuisine at Nora also received high praises, with dishes like lamb kabob and saffron rice wowing customers. Despite a few minor complaints about portion sizes and flavors, both restaurants offer unique and flavorful dining experiences that are not to be missed. Whether you're looking for a night of fine dining or a casual evening out, both Noble Rot and Nora are sure to impress.

Noble Rot Menu



Desserts

CHOCOLATE CAKE

Pasta

MACARONI CHEESE \$14.0

Sandwiches & Hot Paninis

HAMBURGER

Antipasti

BURRATA \$17.0

Main Dishes

GRILLED HANGER STEAK \$37.0

Lamb

LAMB SHANK

Pork

PORK BELLY

Chicken

PINEAPPLE CHICKEN

Sauces

BBQ

Fish

SEA BASS

Insalate

ENDIVE \$14.0

Cocktails

BLOODY MARY

Spirits

BOURBON

Fresh Juices

CARROT JUICE

Juices

PINEAPPLE JUICE

American Food

MAC AND CHEESE

Tequila

EL LUCHADOR \$14.0

Whiskey

FLIGHT \$12.0

Beverages

Q GINGER BEER \$4.0

Mocktails

GINGER LIMEADE \$4.0

Red Wine

WILLAMETTE VALLEY PINOT NOIR

Small Plates

ONION TART

Noble Rot Menu



Shared Plates

CRISPY GLAZED PORK BELLY \$18.0

Shares

FRIED ALMONDS \$6.0

Condiments And Sauces

HUMMUS

Mexican-American Food

EMPANADAS

Sides

SWEET POTATO

Cocktail Cuisine

ROASTED ALMONDS

Bottled Wine &&& Beer

TUSCANY ITALY

Curated Cones

DIVA

Sweet Wine Flights

DESSERT WINE

Non Alcoholic Drinks

PELLEGRINO \$4.0

WATER

Entrées

CRAB CAKE

MARINATED OLIVES

Seafood

GRILLED OCTOPUS \$18.0

OCTOPUS AND ORZO

Side Dishes

ONION RINGS \$10.0

RICE

Drinks

BEER

7 UP

Starters & Salads

FRENCH FRIES \$8.0

FRENCH FRIES

Starters

TODAY'S SOUP \$9.0

SEARED KING SALMON \$36.0

Bubbles

LA PETITE ROCHE, NV SAUMUR, LOIRE VALLEY, FR \$12.0

MARCHESI DI RAVARINO, LAMBRUSCO, MODENA, IT \$14.0

Vegetarian

GREEN BEANS \$15.0

PARMESAN ASPARAGUS

CAULIFLOWER

Noble Rot Menu



Rose

ROUTAS, 2020 COTEAUX VAROIS
EN PROVENCE, FR \$11.0

BRECA, 2020 GARNACHA,
ARAGON, SPAIN \$10.0

TIMOTHY MALONE, 2020
NEBBIOLO, GORGE, OR \$12.0

Draft Beer

BREAKSIDE, PILSNER, PORTLAND, OR

GIGANTIC BREWING, PALE ALE, SASSY
PONY, OR

BONEYARD, IPA, BEND, OR

Bourbon

E.H. TAYLOR SMALL BATCH \$17.0

ELIJAH CRAIG SMALL BATCH \$11.0

FOUR ROSES SMALL BATCH

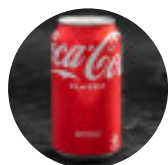
Restaurant Category

DESSERT

VEGAN

VEGETARIAN

Soft Drinks



COKE \$3.0

DIET COKE \$3.0

LEMONADE \$4.0

JUICE

White

LACOPONE, 2019 GRECHETTO DI
TODI, UMBRIA, IT \$11.0

PAZO DE LUSCO, 2018 ALBARINO,
RIAS BAIXAS, SPAIN \$12.0

SAINT CLAIR, 2020 SAUV BLANC,
MARLBOROUGH, NZ \$14.0

HYLAND ESTATES, 2016 CHARD,
WV, OREGON \$16.0

Red

ONTAÑÓN, 2010 RESERVA, RIOJA,
SPAIN \$16.0

DOMAINE PETIT AOÛT, 2019 HAUT-
ALPES, STH FR \$12.0

LAS HORMIGAS, 2018 MALBEC,
MENDOZA, ARG \$10.0

CONVIVIAL, 2020 BARBERA,
COLUMBIA VLLY, WA \$14.0

Bottled Beer & Cider

PFRIEM BREWING, IPA, OREGON \$5.0

FORT GEORGE, 'CAVATICA ' STOUT,
OREGON \$6.0

ALTER EGO, 'THE BRUT ' APPLE
CIDER, OREGON \$5.0

ALTER EGO, 'THE GUARDIAN
ANGEL ' BLUEBERRY \$5.0
POMEGRANATE CIDER, OR

Non-Alcoholic Drinks

CALDERA ROOT BEER \$4.0

BEANSMITH ROASTERS COFFEE \$4.0

SMITH TEA \$4.0

AURORA SPARKLING LAVENDER
SPICE CBD ELIXIR \$8.0

Salads

NOBLE SALAD \$11.0

BLUE CHEESE SALAD

CUCUMBER SALAD

ROOF SALAD

Noble Rot Menu



SHISO HALOTS

Dessert

CHOCOLATE BROWNIE	\$9.0
BROWNIE	
VANILLA ICE CREAM	
BREAD PUDDING	
BROWNIES	

Featured Cocktails

SEX WITH A VIEW	\$12.0
VINN'S CUP #19	\$13.0
SPANISH HOLIDAY	\$13.0
POST HASTE	\$12.0
BUFFALO SUMMER	\$13.0
DREAMING OF MEXICO	\$13.0

Main

CITRUS THYME MARINATED OLIVES	\$6.0
GRAND CENTRAL BAGUETTE WITH HERB BUTTER	\$4.0
ONION TART (LIMITED)	\$9.0
ROT MEAT PLATE	\$24.0
CHARRED PEACH	\$15.0
OUR PAPPARDELLE	\$24.0
ROSEMARY PANISSE	\$26.0
TAMARIND BRAISED PORK SHOULDER	\$29.0
BROWN BUTTER ANGEL FOOD CAKE	

Wine Flights

FX PICHLER, GRUNER VELTLINER, WACHAU, AUSTRIA

PICHLER-KRUTZLER, 2018 DÜRNSTEIN	\$14.0
PICHLER, 2018 LOIBNER, FEDERSPIEL	\$18.0
PICHLER, 2018 RIED KLOSTERSATZ, FEDERSPIEL	\$20.0
EVESHAM WOOD, 2019 'LA GRIVE BLEUE ' EOLA-AMITY	\$16.0
AYRES, 2019 'PERSPECTIVE ', RIBBON RIDGE	\$18.0
ANGELA VINEYARDS, 2017 YAMHILL-CARLTON	\$18.0
AIA VECCHIA, 2018 'LAGONE '	\$11.0
CAPARZO, 2018 ROSSO DI MONTALCINO	\$14.0
FELSINA, 2018 CHIANTI CLASSICO	\$18.0

These Types Of Dishes Are Being Served



PASTA
SPAGHETTI
TUNA STEAK

BURGER
SALAD
LAMB
BREAD
ICE CREAM
DESSERTS
APPETIZER

Ingredients Used



CHEESE
BRUSSEL SPROUTS
BUTTER

PEANUT BUTTER

Noble Rot Menu



PAPRIKA
MUSHROOMS
BEEF
PORK MEAT
CHOCOLATE
ONION
KIMCHI
PEAS

POTATOES
SCALLOPS
SALMON
FRUIT
HONEY
CORN
CUCUMBER

Noble Rot

1111 East Burnside Fourth Floor
Portland, OR 97214, United States

Opening Hours:
Monday 17:00-22:00
Tuesday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 17:00-22:00

Made with [Menu](#)

