



The Portland restaurant scene never sleeps. Keep track of the most important restaurant and bar openings in the city all 2017 long with this continually updated list. It features the most promising new restaurants and bars to open in Portland.

Think we missed a spot? Let us know [over the tipline](#) or in the comments below to get it on with the next update:

May 2017

LAS VEGAS-BASED BURGERS AND SHAKES—[Holsteins took over](#) the expansive, 165-seat venue at 1139 NW Couch St., to serve loaded burgers and boozy shakes. [EaterWire]

MICHELIN-RECOGNIZED THAI—Setting up at 3354 SE Hawthorne, celebrated San Francisco-based [Farmhouse Kitchen brought its unique style of Thai cooking](#): a mix of classics and adventurous (and well-priced) street foods. [EaterWire]

OX'S SANDWICH CART—After winning the 2017 James Beard Award for Best Chef Northwest, Ox chef-owners [Greg Denton](#) and [Gabrielle Quiñónez Denton](#) [have unveiled a food cart located in the Ox parking lot](#). It serves South American-style sandwiches daily from 11 a.m. to 2 p.m. [Oregonian]

AVIV REPLACES PORTOBELLO TRATTORIA—[Aviv launched its plant-based food and drink program](#), marking the return of some of chef Tal Caspi's popular Middle Eastern plates from his Gonzo Falafel food cart, along with plenty of new options. [EaterWire]

SCANDINAVIAN COFFEE CULTURE—A new cafe inspired by Scandinavian culture at 2393 NE Fremont St., [Guilder serves its own Junior's Roasted Coffee](#) and a small food menu of porridges, pastries, and toasts. [EaterWire]

DEDICATED VEGAN DOUGHNUTS—Portland's first dedicated vegan doughnut shop, [Doe Donutis is frying away](#) at 8201 SE Powell Blvd. [EaterWire]

PIZZA IN SOUTHWEST WATERFRONT—The Lovejoy Bakers at 3159 SW Moody Ave. [pulled](#) a [switcheroo](#), and now it serves pizzas by its sister franchise [Pizzicato](#) for lunch and dinner (pastries, coffee, breads, and more still available mornings). [EaterWire]

MORE HAWTHORNE POKE—Though it may feel like the Portland poke trend [just took off on SE Hawthorne with Poke Mon](#), a new poke restaurant [has opened further up the boulevard](#) at SE Hawthorne and 31st Avenue. [Sea Sweets](#) operates daily for lunch and dinner. [EaterWire]
Tough Luck Bar [Dina Avila/EPDX](#)

TOUGH LUCK BAR—The latest bar from the team behind The Old Gold and Paydirt [fired up at 1771 NE Dekum](#) with a whiskey-focused menu — lots of signature old fashioned and more — a 22-foot shuffleboard, and Korea-by-Kentucky plates by Chef Lauren Miller (Imperial, Bar Avignon). [EaterWire]

COUNTRY CAT'S POP-UP—It's not technically a restaurant — or is it? [Ferne and Holly](#) is The Country Cat's Southern-inspired "pop-up," located next door in its events space. It [operates weekdays](#) from 9 a.m. to 1 p.m. to serve sit-down and grab-and-go meals ([see the menus](#)). [EaterWire]

VEGAN LOADED FRIES—The quirky [Baked Roots Bar is here to serve loaded fries](#) featuring with a variety of root vegetables and that are vegan and made without oil (no frying), at 970 SE Madison. [PoMo]

NEW MODERN MEXICAN RESTAURANT—Located at 300 SW Stark St. and adjoining the new Hi Lo Hotel, [Alto Bajo brings the cooking](#) of experienced chef Chip Barnes, inspired by modern Mexican cooking (and a collaboration with Oaxacan chef Iliana de la Vega. [EaterWire]

BAGELS IN ST. JOHNS—[Bernstein's Bagels is now boiling and baking bagels](#) twice a day at 8408 N Lombard. They sold out every day their first week. [EaterWire]

TAILS & TROTTERS FOOD CART—After a fire temporarily put the [Tails & Trotters](#) sandwich shop and [The Pie Spot](#), known for its sweet and savory mini pies, out of commission, the two neighboring businesses [have opened](#) a food cart. Find those pies and sandwiches now serve in the parking lot next door to The Pie Spot, in front of 511 NE 24th Ave. [EaterWire]
April 2017

FIFTY LICKS EXPANDS—The small-batch ice cream maker [opened its second shop](#) on April 28, at 2742 E Burnside. [Fifty Licks 2.0](#) serves the same menu of flavors as the original location on SE Clinton, including milkshakes and boozy sorbets. [EaterWire]

SMOKED CHICKENS BY LAURELHURST MARKET—The experienced team behind Laurelhurst Market [fired up the smokers](#) at [Big's Chicken](#) to serve smoked quarter, half, and whole birds, along with JoJos, fried cauliflower, dirty rice, and other Southern sides. It takes over the venue at 5663 NE Glisan St., which has been a revolving door of restaurants — the latest [being](#) Big-Ass Sandwiches. [Oregonian]

OFF THE GRIDDLE RETURNS—The beloved veggie burger food cart [makes its triumphant return](#) as a brick and mortar at 6526 SE Foster Rd. It isn't currently fueled by solar energy like the food cart, but [Off the Griddle](#) serves many of the same vegan plates, as well as some new, and has a full bar program, including signature 1990s-themed cocktails. [EaterWire]

GRAND ARMY TAVERN—Led by a couple of New Yorkers with impressive resumes, [Grand Army Tavern launched](#) at 901 NE Oneonta Ave., formerly home to Bushwackers. It equally focuses on vegetable plates and pork dishes made from whole Washington pigs. [Oregonian]

POK POK NW—The famous Portland restaurant Pok Pok finally [opened a location on the West Side](#), taking over the former Bent Brick venue, at 1639 NW Marshall St. Find a menu comparable to the original location. [Pok Pok NW](#) actually takes reservations, too. [EaterWire]

NE DAVIS STREET'S NEW BAR—A cosy new bar and bottle shop, [Bar Botellón opened with a mission](#) to serve high-quality on-tap beverages for a good price. Located at 606 NE Davis St., it has 25 taps of wines, beers, ciders, and more that are all available to sip onsite or in growler form to-go. Terroir-driven whiskies and a bottle selection of around 300 rounds out the offerings, and every drink you order comes with a complimentary bite of food. [EaterWire]

DOWNTOWN FOOD HALL—[Portland Food Hall launched](#) April 14 at 827 SW 2nd Ave., with six vendors (it still has room for two more): [Moberi](#), the Cosa coffee shop, [The Whole Bowl](#), [Aiko Ramen](#), [Boke Dokie](#), and the upstairs Minibar cocktail lounge. [EaterWire]

March 2017

BURGERS, BURRITOS, BOWLS, AND BEERS—The area around Southeast Powell Boulevard and Milwaukie Avenue is becoming quite the food hub: Following Pok Pok Wing's opening, [Upside Down brings a crowd-pleasing menu](#), a sizable craft beer selection on tap, and lots of sun-dappled picnic tables, now open at 3318 SE Milwaukie Ave. [WWeek]

L.A.-BASED DONER KEBAB—Part of a California-based chainlet, [Spitz brought](#) "Mediterranean street food" to 2103 N Killingsworth St., with things like well-priced wrap-style kebabs and its signature Street Cart Fries, topped with garlic aioli, feta cheese, olives, pepperoncini, your choice of meat, and more. [EaterWire]

JOHNNY LEACH'S CHALINO—After teaming up with Han Oak's Peter Cho for about a year of Stray Dogs/Stray Birds pop-ups, chef Johnny Leach (Momofuku) [fired up the grills](#) at [Chalino](#), a Mexican-inspired restaurant at 1 N Fremont St. (just off North Williams). He and chef Dave Haddow (Xico) infuse ceviches, tortas, and pozoles with global influences. [Oregonian]

SE DIVISION'S LATEST HOTSPOT?—From Olympia Provisions, Op Wurst [started boiling wieners](#) inside Pine Street Market last year, but it [opened its first brick and mortar](#) in the old Honky Tonk Taco venue on SE Division in March. Find quality hot dogs and sausages, an ambitious cocktail program, and probably one of the hottest patios of summer 2017. [EaterPDX]

CLUB 21 RETURNS—The beloved dive bar that looked like Snow White's house has risen from the ashes—sort of: The owners [opened Lay Low Tavern](#) at 6015 SE Powell on March 17, and it has the build-your-own burgers from the Club 21 menu, as well as many random articles from the former dive's interior. [EaterPDX]

2017'S HOTTEST RESTAURANT?—After several false opening dates, [Jackrabbit](#) finally lit the burners on March 20 inside the revamped downtown Hilton—now The Duniway Portland. The menu [feature some of the most ambitious meat offerings in the city](#), with the prices and [sexy decor](#) to match. [EaterPDX]

JENN LOUIS LAUNCHES RAY—A week after shuttering her former flagship restaurant, the big-time chef [unveiled Ray](#) in its place, dedicated to celebrating the melting pot of cuisines found in Israel. Find entirely new menus with plates like roasted whole chicken hawaij spice, served nightly for dinner. [EaterPDX]

JUST PLAIN CRAZY—“Over the top” just went over the top: [Rock and Roll Chili Pit put patties to the griddle](#), loaded tots in the window, and whiskey in its milkshakes at 304 SW 2nd Ave. There’s even a counter shaped light a flying V guitar. [EaterWire]

February 2017

NEW TORTA ON THE BLOCK—On February 8, the popular food cart [Guero No. 1 Tortas took over](#) the old Tabla Pasta e Vino venue, located at 200 NE 28th Ave. The menu has expanded, including [a well-received](#) hamburger, but you’ll find those same flavorful tortas on locally baked bread with thoughtfully sourced meats, house salsas, and accompaniments made with love. [Oregonian]

NOMAD.PDX SETS DOWN ROOTS—The popular modernist supper club [Nomad.PDX](#) finally [opened](#) a brick and mortar after years of celebrated under-the-radar dinners. Find some of the most cutting-edge food in the city offered in three settings: the walk-ins only bar, replete with its own menu; the dining room, serving a 10-course tasting menu; and the chef’s counter, with the full 20-course tasting menu of plates inspired by the Oregon countryside and coastline . [PoMo]

HAUTE SANDWICHES IN SOUTHEAST—Chef Gabriel Pascuzzi [has taken all his fine-dining experience and opened](#) a sandwich shop inspired by the classics, from meatball subs to Italian hoagies made with house- brined, cured, and smoked meats. [Stacked Sandwiches](#) is open Monday through Saturday at 1643 SE 3rd Ave. [EaterPDX]

THERE’S A NEW PIZZA IN TOWN—The co-founder of Little Big Burger and Blue Star Donuts Micah Camden [unleashed](#) the first of several planned fast-casual pizza spots on February 24. [Heart Pizza](#) cooks its personal pizzas in 90 seconds inside a 900-degree oven to get that Napoli-style crust, with creative toppings like potato, leeks, panna, fontina, and honey. [EaterPDX]

SMALLWARES RETURNS—Chef Johanna Ware [opened Wares](#) in [the Zipper complex](#) on NE Sandy, to serve her renowned “inauthentic Asian” plates, like the fried kale salad and rice and noodle bowls. There’s also late-night and weekend brunch. [EaterPDX]

January 2017

INDIAN-STYLE CREPES ON NE KILLINGSWORTH—One of Portland’s best food carts has gone brick and mortar. [Tiffin Asha opened](#) at 1670 NE Killingsworth, on January 5, 2017, to serve massive Indian-style crepes stuffed with creative fillings. Laying down roots also brings new entrees and cocktails. [Take a tour](#) of the new digs. [PoMo]

OLD-SCHOOL BARBECUE SPOT BECOMES VEGETARIAN THAI EATERY—[Kati Portland took over](#) the old Clay’s Smokehouse venue near Pok Pok on SE Division. It brings bold and vegetarian Thai flavors by chef Renoo Jansala, who grew up in Thailand and has been cooking professionally for 30 years. The cocktails are also something to watch. [EaterWire]

MELTING POT OF BEIJING FLAVORS—[Danwei Canting officially opened](#) across the street from the Slammer Tavern on SE Sandy on January 16, featuring a well-priced menu of traditional, regional

Chinese plates bolstered by Pacific Northwest produce. Helming the kitchen is powerhouse chef Kyo Koo (Bluehour). [See](#) inside, and [read](#) the initial critical response. [EaterWire]

AVIARY ALUM OPENS CHINESE RESTAURANT—Chef Jasper Shen is well known for his co-founding role at Aviary, but after he left the restaurant in 2014, he laid low. We now know he was dreaming up a tight menu of around 12 Chinese items, with a focus on dumplings and noodle bowls. [XLB started welcoming guests](#) January 19 in the former Lardo North, on North Williams Avenue. [Oregonian]

VEGAN TIKI BAR WHAAAT—Yep, the popular Seattle vegan tiki bar [expanded](#) to Portland's Mississippi neighborhood, on January 24. [No Bones Beach Club](#) delivers Polynesian-inspired food, potent tropical cocktails, and the outrageous decor to match. [See](#) the photo gallery. [EaterWire]

YELPER-BELOVED SLIDERS IN SELLWOOD-MORELAND—[PDX Sliders](#) is on a roll, and the food cart [finally put down roots](#) with a brick and mortar on January 30, at 1605 SE Bybee. In the Yelp-iverse, it was ranked a top-10 burger spot in the nation in 2016, and its menu, which now includes full-sized burgers, focuses on local ingredients made daily from scratch. [EaterWire]

BEESWING SWITCHEROO—After [opening](#) as the Tom Cully Cafe in fall 2016, the restaurant [transformed](#) into [Beeswing](#), at 4148 NE Cully Blvd. Among the owners is [Moon & Sixpence's](#) Kevin Dorney. [PoMo]