



Party
BAR

OYSTERS
& SPECIALS



PARTYBAREUGENE



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OYSTERS

All oysters come with organic lemon & your choice of one: apple cider mignonette, fermented habanero mignonette, or house hot sauce

Extra sauce .50 ea. (gf, p)

Hama Hama 3.50

Awesome beach grown beauty, with killer salinity. Grown by a rad family that are great stewards of the watershed that contributes to these being such a great oyster, a favorite.

Pickering Pass 3.50

Lil' guys with a deep shell from "bag-on-beach" culture. These are from a little spot at the southern ed of the Puget Sound. They're fed a constant stream of fresh nutrients, giving them a deep rich flavor with plenty of brine.

Aphrodite 3.50

Bag on beach grown oyster. From the mouth of the Puget Sound In Kilisut Harbor. Deeper cup, bracing salinity, and slightly sweet.

Summerstone 3.50

Hama Hama's summer oyster, grown near Skunk Island. Classic Hama character - medium-sized shells, rich brine and long finish.

Olympia 5

These little buddies are the native west coast oyster. Huge flavor for such a small package. Rich notes of copper and mushroom, with a celery salt brine and a very lengthy finish on the palate.

Blue Pool 3.50

Hama Hama's tumbled oysters, grown just feet from the original Hama beach. Small, with a deep cup and bracing salinity, a cool way to see how the growing method affects the flavor.

SPECIALS

shrimp 14

half pound of peel-and-eat wild shrimp, served with house made apple cocktail sauce and lemon (p, gf)

scallop aguachile 15

weathervane scallops*, rhubarb, fresh shallots, chile lime dressing, olive oil, herbs, served with fresh tortilla chips (p, gf)

special burger – the ol' Spaniard! 20

1/3 pound Fair Valley Farm grass fed beef, mahon cheese, piparra peppers, smoked pimento aioli, chorizo-aloreña olive-charred onion relish (gf option)

**consuming certain items, raw or undercooked could potentially be harmful*

WINE BY THE GLASS *5BZ POUR*

cava / nv / &+& / macabeo, parelleda, xarel-lo / penedes, spain	10
sparkling / nv / méthode traditionnelle / domaine guion / cabernet franc rosé / loire valley, france	13
orange / 2022 / 'mortadella' / buona notte / chardonnay, gruner veltliner, sauvignon blanc, muscato / columbia valley, oregon	13
rosé / 2022 / rosato di ampeleia / ampeleia / alicante nero (grenache) / tuscany, italy	
white / 2022 / alain brumont / gros manseng, sauvignon blanc / gascony, france	10
white / 2022 / clos saint-pancras / domaine frantz chagnoleau / chardonnay / mâcon villages, burgundy, france	13
red / 2022 / belmoro / colle petruccio / sangiovese / tuscany, italy	15
red / 2021 / le vin de plume / domaine du somail / mouvédre, syrah / minervois, france	12
red / 2022 / haden fig / pinot noir / willamette valley, or	15

DRAFT BEER

ferment / kölsch	8
coldfire / appropriate / pale ale	8
block 15 / scientific / west coast IPA	8
pfriem / hazy IPA	8



GET A LIL SCREEN PRINT FROM LOCAL ARTIST RAE MATAGORA WHEN YOU PURCHASE A DIRTY MARTINI, SPECIAL SPARKLING WINE, OR SCOOP OF ICE CREAM! ASK YOUR SERVER FOR DETAILS!