

Stovepipe & Co. — Menu, Reservations & House Information

Last updated: May 2026

Stovepipe & Co. is a neighbourhood Pacific Northwest gastropub in the Central Eastside Industrial District of Portland, Oregon. We opened in 2017 in a converted machine shop on SE Ash Street, kept the brick and the original roof vents, and have been cooking seasonal PNW food and pouring Oregon and Washington beer, wine, and cider ever since.

This document is the source the house uses to answer guest questions: who we are, how to reserve, what's on the menu, how we handle dietary requirements, and the small set of house rules that keep service running smoothly.

About us

- **Concept:** Pacific Northwest gastropub. Seasonal small and large plates, wood-fired mains, a deep regional drinks list. Comfortable, not stiff.
- **Cuisine influences:** Coastal Oregon and Washington seafood, Willamette Valley produce, ranch-raised beef and pork from inland farms, woodfire technique. We are not a brewpub, a steakhouse, or a "tasting menu" restaurant — we are a neighbourhood place that takes the ingredients seriously.
- **Owners:** Marisol Treiber (front of house) and Daniel Okonkwo (chef-partner). Both Portland-raised, both worked through the kitchens and floors of larger restaurants in town before opening Stovepipe in 2017.
- **Why we're called Stovepipe & Co.:** The original machine-shop building has six tall steel stovepipes still visible from SE Ash Street. We kept them in the renovation and they became the shorthand for the place.

We are **not** a fine-dining restaurant, a sports bar, a brunch destination, a private event venue (with one exception, see *Private dining* below), or a delivery-first kitchen. We're a sit-down dinner restaurant, six nights a week.

Location, hours & how to get here

Address: 218 SE Ash Street, Portland, OR 97214 — Central Eastside Industrial District, two blocks from the east end of the Burnside Bridge.

Hours

Day	Service
Monday	Closed
Tuesday	5:00 PM – 10:00 PM

Day	Service
Wednesday	5:00 PM – 10:00 PM
Thursday	5:00 PM – 10:00 PM
Friday	5:00 PM – 11:00 PM
Saturday	4:00 PM – 11:00 PM (full dinner menu from 4:00)
Sunday	4:00 PM – 9:00 PM (full dinner menu from 4:00)

The kitchen stops taking new orders 30 minutes before closing. The bar stays open for drinks until close.

Holidays: Closed Thanksgiving Day, December 24, December 25, and January 1. Special hours announced 2–3 weeks ahead.

Getting here

- **Driving:** Metered street parking on SE Ash, SE Pine, and SE 2nd Ave. A pay-lot at SE 3rd & Pine is the most reliable on Fridays and Saturdays.
- **Transit:** MAX Blue and Red lines stop at Old Town/Chinatown — five-minute walk across the Burnside Bridge.
- **Bike:** Bike corral on SE Ash directly in front of the restaurant. We do not have indoor bike storage.
- **Rideshare drop-off:** Curbside on SE Ash is the easiest stop.

Reservations

We strongly recommend reservations for parties of any size, especially Thursday through Sunday. Walk-ins are welcomed when there's room (see *Walk-ins and the bar* below).

How to reserve

- **Online:** Through our reservation chat assistant on stovepipe.example. The chat collects your details and our host stand confirms.
- **By phone:** (503) 555-0142 during open hours.
- **By email:** reservations@stovepipe.example for parties of 7 or more, and for any inquiry the chat can't handle.

Important: A reservation made through chat is a **request**, not a confirmation. Our host stand reviews each request and replies (usually within an hour during open hours, by 11 AM the next day if requested overnight) with confirmation or a counter-offer.

Reservation window

- We open reservations **30 days in advance**, on a rolling basis. Every morning at 9:00 AM Pacific, the calendar opens up one more day at the back end.
- For weeknights, same-day requests are often possible — please ask.
- For Fridays, Saturdays, and Sundays, we recommend reserving at least 5–7 days ahead.

Party size

Party size	Booking path
1–2 guests	Reservation or bar walk-in. Two-tops at the bar are first-come-first-served.
3–6 guests	Reservation strongly recommended. We seat at four-tops and combined four-tops.
7–10 guests	Email reservations@stovepipe.example. We seat groups of this size at our long table at the back, Tuesday–Thursday only.
11+ guests	Private dining — see below.

We do not split a single reservation across two tables. If your party grows after you book, please tell us as soon as you know — we'll usually be able to accommodate, but we'd rather know in advance than rearrange the room at 7 PM.

Seating preferences

We have three seating areas. You can request a preference, and we'll do our best, but we can't guarantee a specific table.

- **Main dining room.** The original machine-shop floor, brick walls, communal feel but individual tables. Most reservations seat here.
- **Bar counter.** Eight stools facing the open kitchen. Full menu available. Best for solos, couples, or anyone who wants to watch the line work. First-come-first-served — we don't reserve bar seats.
- **Back room (the long table).** A single 14-seat communal table at the back, with the original stovepipe overhead. Reserved for parties of 7–10 (Tuesday–Thursday) and for private dining buy-outs.

We do not have an outdoor patio.

Sittings & how long you have the table

For a party of 2–4, the table is yours for **1 hour 45 minutes** from the reservation time. For 5–6, **2 hours 15 minutes**. For 7+, **2 hours 30 minutes**. We won't rush you — these are just the windows we use to plan the night. If we have a second sitting booked behind yours, the host will mention this when you sit down.

Cancellations & changes

- Cancel or change at any time through the original reservation confirmation email, by phone, or by replying to the host's confirmation message.
- **No-show fee:** For parties of 6 or more, we hold a credit card and charge **\$25 per guest** for no-shows or cancellations within 24 hours of the reservation. We do not hold a card or charge a fee for parties of 5 or fewer.
- Late arrival: If you're more than 15 minutes late and haven't called, we may release the table to the bar list. Always call if you're running behind — we'd much rather hold it.

Menu

The menu rotates with the seasons. The version below is the current (late-spring 2026) menu. We update the source on this page when the menu changes.

Snacks & small plates

Dish	Description	Price
Warm sourdough, cultured butter	Levain from Tabor Bread, house-cultured butter, smoked salt	\$7
Smoked albacore rilette	Oregon albacore, crème fraîche, pickled fennel, grilled bread	\$14
Hood River pear & blue	Hood River pears, Rogue Caveman blue, candied hazelnuts, watercress	\$13
Steelhead crudo	Columbia River steelhead, cucumber, dill oil, white soy	\$17
Roasted bone marrow	Painted Hills marrow, parsley-shallot relish, sourdough toast	\$16
Charred shishitos	Shishitos, smoked paprika aioli, lime, sea salt	\$11
Padron-pepper deviled eggs (4)	Soft-yolk eggs, Padron pepper jam, smoked trout roe	\$12

Wood-fired mains

Dish	Description	Price
Wood-fired half chicken	Draper Valley half chicken, charred leeks, salsa verde, fingerling potatoes	\$32
Coastal halibut	Pan-roasted Pacific halibut, English-pea risotto, brown butter, lemon	\$42
Painted Hills ribeye, 12 oz	Dry-aged ribeye, bone marrow butter, watercress, hand-cut fries	\$58
Hazelnut-crusted lamb rack	Anderson Ranch lamb, Oregon hazelnut crust, romesco, charred broccolini	\$46
Roasted cauliflower steak (V)	Cauliflower steak, harissa, preserved-lemon yogurt, herbed freekeh	\$26
House tagliatelle	Hand-cut pasta, morels, ramps, parmesan brodo	\$28

Sides

Dish	Description	Price
Hand-cut fries	Yukon golds, rosemary salt, garlic aioli	\$9
Wood-fired sourdough flatbread	Sourdough flatbread, sea salt, cultured butter, fresh herbs	\$9

Dish	Description	Price
Charred greens	Chard, kale, lemon, garlic, chili	\$10
Smashed new potatoes	Spring potatoes, brown butter, dill, lemon	\$9

Dessert

Dish	Description	Price
Rhubarb crumble	Sauvie Island rhubarb, oat-hazelnut crumble, vanilla ice cream	\$12
Chocolate pot	Salt-and-pepper dark chocolate cremeux, olive oil, cocoa nib	\$11
Salt-cured caramel ice cream (V)	House-churned, finished with sea salt	\$8
Cheese plate	Three Pacific Northwest cheeses, honeycomb, walnut bread	\$18

Drinks (highlights)

We carry roughly 60 Oregon and Washington wines (most by the bottle, ~12 by the glass), 8–10 rotating regional drafts (PNW breweries — Breakside, Wayfinder, Heater Allen, Pelican, Ruse, Logsdon, others), a cider list led by Reverend Nat's and EZ Orchards, and a focused cocktail list built around regional spirits (Aria Gin, House Spirits Aquavit, Westward Whiskey). We have a non-alcoholic list of housemade shrubs, regional NA beer, and a thoughtful non-alcoholic cocktail menu.

Corkage: \$25/bottle, limit two bottles per table, bottles must not be on our current list.

Dietary accommodations

We can accommodate most dietary needs with advance notice. We are not an allergen-free kitchen — we use gluten, dairy, eggs, tree nuts, peanuts (limited), shellfish, and fish in this kitchen, and we cannot guarantee a dish is free of cross-contact. We take allergies seriously and the chef and floor manager review every flagged ticket.

What we can do

- **Vegetarian** — There are 3–4 vegetarian options on every menu (currently: roasted cauliflower steak, house tagliatelle with morels and ramps when in season, several small plates, all the sides except marrow). The kitchen is happy to make a multi-course vegetarian experience from the small plates and sides.
- **Vegan** — We can make most vegetarian dishes vegan with notice (the tagliatelle is the exception — it's egg pasta). Please mention vegan at the reservation stage and again at the table.
- **Gluten-free** — Most small plates and mains can be made gluten-free. We do not have a dedicated gluten-free fryer, so fries and any fried items are not safe for celiac guests.

- **Dairy-free** — Most dishes can be adjusted. The risotto, pasta, cheese plate, and most desserts contain dairy.
- **Nut allergies** — Tree nuts (especially hazelnuts) are used heavily on the menu. We can adjust dishes, but we are not a nut-free kitchen.
- **Shellfish allergies** — We do not currently have shellfish on the menu, but our halibut and steelhead may share equipment with shellfish at other points in service.
- **Pregnancy-aware menu** — We're happy to flag dishes with raw fish, soft cheese, or undercooked components.

How to tell us

Mention dietary needs **at the reservation stage** so we can confirm what's possible and brief the kitchen. Then mention them **again at the table** to your server. We'd rather hear it twice than miss it.

What we can't do

- We can't promise a fully allergen-free dining experience. If your reaction is severe and any cross-contact is a risk, please ask us honestly — we'll tell you what we can confidently serve and what we can't.
- We can't accommodate dietary needs that we hear about for the first time when you sit down for a 7 PM Friday reservation. We'll do our best, but the menu options will be more limited.

House rules

- **Dress code:** None. Come as you are. Most guests wear jeans or business-casual; some dress up for occasions. We don't turn anyone away for being underdressed.
- **Children:** Welcome at all sittings. We do not have a separate children's menu, but the kitchen will happily make a simple pasta-with-butter, plain fries, or a roasted chicken plate for a child. High chairs available.
- **Dogs:** Service animals always welcome. We are not a dog-friendly restaurant — pet dogs cannot come into the dining room.
- **Phones & laptops:** A phone call at the table is fine briefly; please step outside for anything longer. We don't allow laptops in the dining room — this is a meal-out restaurant, not a co-working space. The bar is more relaxed.
- **Photography:** Photos of your food and the room are welcome. Please don't photograph other guests without their permission, and avoid flash.
- **Outside food and cake:** A small celebration cake or dessert from elsewhere is welcome — \$3 per guest plating fee, no other outside food.

Walk-ins and the bar

The bar counter (8 stools) and 2 high-tops near the bar are **walk-in only — we don't take reservations for these seats**.

- Tuesday–Thursday: usually a 5–20 minute wait at peak (6:30–8:30 PM).
- Friday–Sunday: expect a longer wait at peak (often 30–60 minutes from 6:30–9:00 PM). We'll take a phone number and text you when a seat opens — feel free to grab a drink at any of the bars on SE

Pine or SE Ash while you wait.

The bar serves the full menu (snacks, small plates, mains, sides, desserts) and the full drinks list. It's the most fun seat in the house for a solo diner or a couple who didn't plan ahead.

Private dining & full buy-outs

The back room (the long table, 14 seats) is available for private dining **Tuesday and Wednesday evenings only**. We do not do private dining Thursday–Sunday — those nights belong to our regular dining room.

Full buy-outs of the restaurant (capacity 52) are available Monday evenings (our usual closed day) for a flat fee plus a per-guest food-and-beverage minimum. Past buy-outs have been wedding rehearsal dinners, milestone birthdays, and small corporate dinners.

For any private dining or buy-out inquiry, please email **events@stovepipe.example** — we'll send you the current menu and the minimums.

Gift cards, large parties, special occasions

- **Gift cards:** Available in any denomination at the host stand or by phone. We do not currently sell gift cards online.
 - **Birthdays, anniversaries, engagements:** Tell us at the reservation stage. We'll bring a small candle and a "happy [occasion]" plate with dessert. We don't do balloon decorations, custom cakes, or anything more elaborate — we're a restaurant, not an event company.
 - **Surprise proposals:** We're happy to help with the timing of a dessert, a hidden ring delivery, or a photographer's discreet entry. Email reservations@stovepipe.example a few days ahead and we'll work out the details.
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Common questions

Do you take reservations for the bar? No — the bar is walk-in only. Eight stools facing the open kitchen, full menu and drinks list.

Is there a children's menu? Not a printed one. The kitchen will make a simple pasta with butter, plain fries, or a half portion of roasted chicken for any child. Please ask your server.

Do you have a happy hour? No — we are a single-service dinner restaurant.

Is the food family-style or individual plates? Both. Snacks and small plates are sized for sharing. Mains are individual portions but easy to share.

Are you open for lunch or brunch? No. We are dinner only.

Can I just walk in on a Friday at 7? Maybe — try the bar list. Reservations are strongly recommended.

Do you accommodate large groups? Up to 10 at the long table (Tuesday–Thursday only). 11+ guests is a private dining inquiry.

Do you have a corkage policy? Yes — \$25 per bottle, limit two bottles per table, bottles must not be on our current list.

Is there parking? Metered street parking and a pay-lot at SE 3rd & Pine. We don't have valet.

Is the restaurant accessible? Yes — the main dining room and bar are step-free from the SE Ash entrance. The accessible restroom is in the corridor off the main dining room. The long table is also step-free.

Do you sell merchandise? A small selection of branded items (caps, totes, the house-cured salt) at the host stand. We do not sell our food retail.

Can I make a reservation for Mother's Day / Valentine's Day / NYE? Holiday reservations open on a different schedule — usually 6–8 weeks out — and fill within a day. Follow our newsletter (sign up at the host stand or on stovepipe.example) for the announcement.

What we can't help with

- **Food delivery and takeout.** We don't offer either. The food is built to be eaten in the room.
 - **Catering off-site.** We don't cater off-site events.
 - **Cooking classes, demos, or kitchen tours.** Not currently offered.
 - **Investment, franchising, or licensing inquiries.** Stovepipe & Co. is a single location, owner-operated, not franchised.
 - **Media inquiries.** Please email marisol@stovepipe.example directly.
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Contact

- **Reservations chat & general questions:** the assistant on stovepipe.example
 - **Reservation phone:** (503) 555-0142 (during open hours)
 - **Large party (7+) email:** reservations@stovepipe.example
 - **Private dining and buy-outs:** events@stovepipe.example
 - **Media:** marisol@stovepipe.example
 - **Address:** 218 SE Ash Street, Portland, OR 97214
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Disclaimer: Stovepipe & Co. is a fictional restaurant created solely for demonstration purposes. Menu items, pricing, phone numbers, and email addresses are illustrative. Any resemblance to real establishments is unintended.