

## The Grilled Cheese Grill

Imagine a vintage yellow school bus converted into a dining room. Down one aisle the jade green bench seats are turned to face each other with a table in between. A long counter lines the opposite wall with stools tucked under for counter-style seating, and vibrant murals deck the ceiling, walls, and exterior. Outside, umbrella-covered picnic tables dot the well-kept gravel parking lot where the bus is parked. An adjacent Airstream trailer houses a kitchen.

Could there be a more appropriate ambiance for the consumption of grilled cheese sandwiches?

The Grilled Cheese Grill opened a few months ago on lower Alberta Street. A walk-up window concept, outfitted with such imagination, seems a perfect fit for this eccentric neighborhood.

Seventeen grilled cheese sandwiches, plus creamy tomato soup for dipping, are listed on a laminated, annatto-colored menu. “The Classics” are as simple as a few slices of American or cheddar cheese oozing out of two slices of grilled bread. You select the bread, with the option of white, wheat, or one slice of each. They’ll even cut the crusts off if you’re feeling a little nostalgic. Creativity comes into play as you scroll down the menu to find choices like The Jalapeño Popper—grilled white bread filled with roasted jalapeños, Colby Jack, cream cheese, and corn tortilla chips. Sweet selections pair soft cheeses, such as brie and mascarpone, with Nutella, bananas, and cinnamon swirl bread.

In the granddaddy of them all, The Cheesus Burger, a third-of-a-pound beef patty is stuck between two grilled cheese sandwiches, one with melted American cheese and pickles, the other with Colby Jack and onions. Ketchup and mustard are spread on the burger which is topped with lettuce and sliced tomato. Though the bottom “bun” is quickly saturated and soggy from the oozing cheese and meat juices, it’s a must-try menu option.

Regardless of creativity and gimmick, there is nothing gourmet about these grilled cheese sandwiches. No matter what you stuff between two slices of sandwich bread, it’s still just a sandwich. But, sometimes a grilled cheese sandwich, with the crusts removed, is just what you hunger for, and this is the place to get it.

The Grilled Cheese Grill  
1027 NE Alberta Avenue  
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[grilledcheesegrill.com](http://grilledcheesegrill.com)

Tuesday–Thursday, 11:30am–9pm

Friday–Saturday, 11:30am–2:30am

Sunday, 11:30am–3:30pm

Closed Mondays