

Huber's History

Huber's was established in 1879 at the corner of 1st and Morrison in downtown Portland, Oregon. It was originally called "The Bureau Saloon" until it was purchased by Mr. Frank Huber and the name was changed to Huber's. In 1891, Mr. Huber hired Jim Louie, a Chinese immigrant, to do the cooking. In those days if you bought a drink you would get a free turkey sandwich and some coleslaw. With just a few booths and bench seats in the old bar, most of the patrons would go around and converse with a drink in one hand and a turkey sandwich in the other. This is how the turkey tradition started at Huber's.

Huber's moved to its present location in 1910 inside the Historic Oregon Pioneer Building. When Mr. Frank Huber died a year later in 1912, Jim Louie took on the management of the business for the Huber family. When the Prohibition Era came around, Jim was going to close the old bar but encouraged by the patrons, Jim kept the business going as a restaurant that specialized in a traditional turkey dinner. The menu grew to include steaks, seafood, duck, and salads. Manhattans were served in coffee cups. In 1941, Jim's nephew, Andrew, joined the staff and helped formalize the partnership between the Huber and the Louie family with a 50-50 deal. Andrew took over the management in 1946 when Jim, after working his normal day, died at the restaurant. Mr. Huber's son, Jack, sold his interest in the old restaurant to Andrew in 1952.

In the early 1970's, Andrew's son, James Kai Louie, joined the Huber's staff. James developed Huber's signature drink, Spanish Coffee. A Spanish Coffee at Huber's consists of Bacardi 151 rum, Bols Triple Sec, Kahlua, coffee, fresh whipped cream and a touch of nutmeg on top. The drink is made tableside with great flair. Huber's is now the largest user of Kahlua in the U.S. by an independent restaurant. James, David and Lucille Louie became owners with the passing of Andrew in 1988 and Amy his wife in 1990.