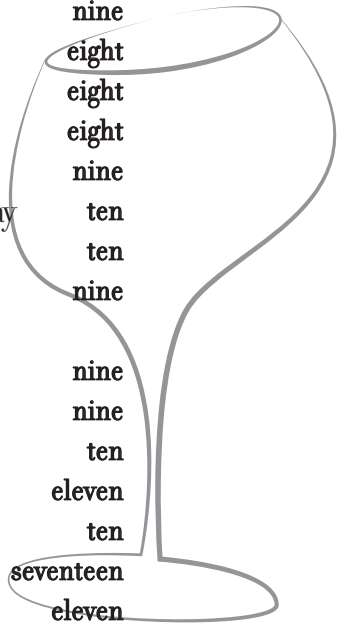


wine...

wine club members
enjoy 15% off wine all day everyday

sparkling in the raw **eight**
albariño **nine**
pinot gris **eight**
sauvignon blanc **eight**
riesling **eight**
orange muscat **nine**
reserve chardonnay **ten**
roussanne **ten**
rosé of sangiovese **nine**

merlot **nine**
pinot noir **nine**
syrah **ten**
côtes du rôb **eleven**
grenache **ten**
reserve cab sauv **seventeen**
zinfandel **eleven**



albariño **twenty seven**
pinot gris **twenty four**
sauvignon blanc **twenty four**
chardonnay **twenty four**
riesling **twenty four**
orange muscat **twenty seven**
reserve chardonnay **thirty four**
roussanne **thirty four**
rosé of sangiovese **twenty seven**

merlot **twenty six**
pinot noir **thirty**
cab sauv **twenty six**
syrah **thirty four**
côtes du rôb **forty five**
grenache **thirty four**
reserve cab sauv **sixty five**
zinfandel **thirty two**
reserve syrah **forty five**
syrah port **twenty five**

beer

ice harbor red ale **five**
farmstrong pilsner **five**
ten pin pineapple wheat **five**
topcutter ipa **five**
irish death 22 oz **nine**
d'swicked cider 22 oz **ten**

nons

sweet leaf citrus green tea **four**
humm kombucha **six**
dry sparkling soda **four**
virgil's root beer, cola, diet cola **four**
reed's ginger ale **four**
voss-sparkling/still 750ml **six**

happy hour! receive 15% off everything from 4:00pm-6:00pm

petites

- hummus w/ seasonal vegetables
- pub style onion rings w/ house made fire spice aioli
- flash fried white cheddar cheese curds w/ marinara

petites

- molten rosemary goat cheese fondue
- baked brie w/ berry compote & baguette

sandwiches

roast beef dip

house roasted prime rib • au jus • horseradish cream • baguette • chips

cubano

smoked ham • pulled pork • tangy mustard • swiss • pickles • chips

stromboli

hand rolled w/ ham • salami • sausage • mozzarella

pizzettes

wild mushroom

oregon bleu • truffle oil

pulled pork

raspberry BBQ sauce • white cheddar

pesto chicken

parmesan/cheddar blend • basil

pastas

spaghetti and meatballs

homemade meatballs w/ NW raised meats

linguini in white clam sauce

crisp pork belly risotto w/ butternut squash & maple glaze

large plates

manicotti bolognese

rich ground beef, italian sausage • ricotta cheese • spinach • slow roasted san marzano sauce •

brie and apple stuffed chicken

sweet & sour cider sauce • regional market fresh veg & starch

*prime beef top sirloin

demi glaze • regional market fresh veg & starch

slate plate

smoked ham • slab bacon • salami & BG sauvignon blanc mustard • prosciutto • pepperoni • sliced prime rib marinated piccolo mozzarella • sharp white cheddar • stinky bleu • manchego • brie • herbed goat • swiss • viking • marcona almonds • marinated olives • hummus • pretzel • pesto • fig jam

add any item below for two dollars

cornichons • pepperoncinis • roasted red pepper • figs • dried fruit • carrots & celery • sliced apples • brown butter infused honey

salads

chop chop

romaine • basil • cheese • garbanzo • chicken • salami • tomato • chopped and tossed w/ chop chop dressing

kale caesar

roasted chicken • shaved parmesan • homemade croutons • crisp prosciutto chips

*seared prime top sirloin salad

gorgonzola • pepperoncinis • tomatoes • kalamata olives • red onions • green peppercorn dressing • spring & romaine lettuce

side salad

mixed greens

spring mix • carrots • kalamata olives • tomatoes

The handcrafted nature of our menu allows the possibility of gluten exposure.

*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.