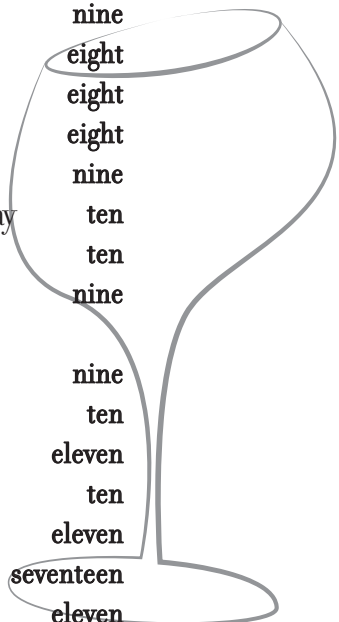


wine...

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
syrah	ten
côtes du rôb	elevan
grenache	ten
vino rosso	elevan
reserve cab sauv	seventeen
zinfandel	elevan
syrah port 3 oz	seven



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
cab sauv	twenty six
syrah	thirty four
côtes du rôb	forty five
grenache	thirty four
vino rosso	forty five
reserve cab sauv	sixty five
zinfandel	thirty two
reserve syrah	forty five
syrah port	twenty five

ice harbor red ale	five
farmstrong pilsner	five
deschutes jubelale	five
bodhizafa ipa	five
irish death 22 oz	nine
d'swicked cider 22 oz	ten

nons	
unsweetened black 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 75 oml	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

the kitchen

AT BARNARD GRIFFIN

slate plate

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

add any item below for two dollars

cornichons • pepperoncinis • 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

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

-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.