

### **APRES**

#### **APPS**

CHARCUTERIE 30 select meats & cheeses

PRETZEL 12 beer cheese, honey mustard - {V}

FRIED MUSHROOM 14 oyster mushroom, ranch, hot sauce - {V}

WINGS 12 white bbg, mango habanero, teriyaki

FONDUE 24 fried fingerling, toasted sourdough, assorted fruit - {V}

**TRUFFLE GARLIC FRIES 12** fries tossed in truffle oil, parsley, garlic, topped with pecorino romano - {V}

# **SALAD & SOUP**

**THAI CHICKEN SALAD 16** mixed greens, cucumbers, carrots tossed in a house thai vinaigrette, topped

with grilled chicken thigh, sesame seeds **BEET CARPACCIO** 19

roasted beets topped with citrus segments, goat cheese mousse, basil, kale, tossed in honev vinaigrette - {V}

MARINATED OLIVE SALAD 16 house marinated olives on a bed of arugula, tossed in citrus vinaigrette, topped with roasted mix nuts, pecorino romano - {V}

SOUP 12 bowl / 8 cub rotating weekly

# **ENTREES**

### WAGYU BURGER 21

burger on a brioche bun topped with yellow cheddar, bacon, tomato, house pickled onions, house pickles, lettuce, house garlic aioli

### **GOCHUJANG CHICKEN** SANDWICH 21

gochujang fried chicken on a brioche bun topped with house pickles, kimchi, house gochujang aioli

**GRILLED CHEESE 14** 

house focaccia, yellow cheddar, gruyere, tomato bisque - {V}

**BISON CHILI 14** ancho chili, ground bison, gruyere, fried polenta

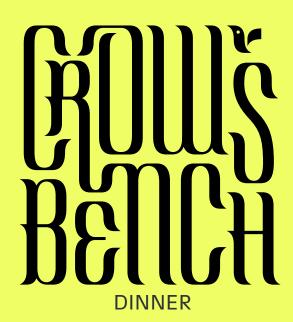
## **EXTRAS**

side fries 4 side truffle fries 6 side salad 6 extra dressing 0.5 beer cheese 1.5 side of bacon 2 egg 2

# **SWEETS**

CHOCOLATE FONDUE 18 - marshmallow, graham cracker, fruit - {V} HUCKLEBERRY CHEESECAKE 14 - white chocolate, marscapone cream, huckleberry jam - {V}





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**BEET CARPACCIO 19** 

roasted beets topped with citrus segments, goat cheese mousse, basil, kale, tossed in honey vinaigrette - {V}

MARINATED OLIVE SALAD 16 house marinated olives on a bed of arugula, tossed in citrus vinaigrette, topped with

roasted mix nuts, pecorino romano - {V}

SOUP 12 bowl / 8 cup rotating weekly

### **ENTREES**

#### **WAGYU BURGER 21**

burger on a brioche bun topped with yellow cheddar, bacon, tomato, house pickled onions, house pickles, lettuce, & house garlic aioli

BISON CHILI 14

ancho chili, ground bison, gruyere, fried polenta

#### COLUMBIA RIVER STEELHEAD TROUT 34

pan seared steelhead on a bed of fried fingerlings, with sauteed broccolini, topped with dijon cream sauce

#### SIRLOIN 36

8oz top sirloin, beef tallow potatoes, sauteed broccoli rested on a horseradish cream sauce

#### PORK CHOP 41

14oz dry aged maple brined chop, coffee roasted parsnips, sweet potato puree, red wine reduction

#### SHRIMP CREOLE 25

creole sauce, pacific shrimp, fried polenta cake, manchego cheese

# **SWEETS**

CHOCOLATE FONDUE 18 - marshmallow, graham cracker, fruit - {V}
HUCKLEBERRY CHEESECAKE 14 - white chocolate, marscapone cream, huckleberry jam - {V}

