

HOW'S BENCH

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 bbq, 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
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

**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}



{V} = Vegetarian. 20% Gratuity may be applied to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOW'S BENCH

DINNER

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 bbq, 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}

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}

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
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



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