

APPS

CHARCUTERIE 30 select meats & cheeses

PRETZEL 12 beer cheese, honey mustard - {V}

FRIED MUSHROOM 12 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 10 fries tossed in truffle oil, parsley, garlic, topped with pecorino romano - {V}

SALAD & SOUP

THAI CHICKEN SALAD 16 mixed greens, cucumbers, carrots

mixed greens, cucumbers, carrots tossed in a house thai vinaigrette, topped with grilled chicken thigh, sesame seeds

BEET CARPACCIO 17

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

MARINATED OLIVE SALAD 15

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

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

ENTREES

WAGYU BURGER 20

brioche bun, cheddar, aioli, lettuce, tomato, house pickled onions, house pickles, bacon, 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

LAMB SHANK 34

braised shank on a bed of creamy polenta, with roasted garlic carrots, topped with lamb jus, gremolata

SIRLOIN 34

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

PORK CHOP 36

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

SHRIMP CREOLE 24

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

SWEETS

CHOCOLATE FONDUE 18 - marshmallow, graham cracker, fruit - {V}

HUCKLEBERRY CHEESECAKE 12 - white chocolate, marscapone cream, huckleberry jam - {V}

PECAN & WALNUT PIE 12 - topped with house-made cinnamon ice cream, crushed pecans - {V}





APRES 12-4pm

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GOCHUJANG CHICKEN SANDWICH 18

gochujang fried chicken, house-made pickles, cabbage, gochujang aioli, brioche bun

BOURDAIN SANDWICH 14

fried mortadella, house pesto, provolone, house garlic aioli, house focaccia

GRILLED CHEESE 14

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

BISON CHILI 14

ancho chili, ground bison, gruyere, fried polenta

SWEETS

CHOCOLATE FONDUE 18 - marshmallow, graham cracker, fruit - {V}

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