

APRES 12-4pm

### **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

## **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 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

### **BOURDAIN SANDWICH 18**

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

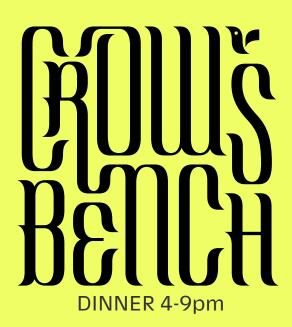
## **SWEETS**

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

HUCKLEBERRY CHEESECAKE 14 - white chocolate, marscapone cream, huckleberry jam - {V}

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





### **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 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

## **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 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

### LAMB SHANK 34

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

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

