



LUNCH COCKTAILS

Mimosa

fresh-squeezed orange juice, grapefruit juice or peach puree with sparkling wine 12

Pronghorn Bloody Mary

Crater Lake vodka, housemade Bloody Mary mix, salt rim 14

LUNCH BEVERAGES

Coffee 4

Cortado 5

Cafe Latte 6

Mocha 6

Americano 5

Espresso 5

Doppio 7

Cappuccino 6

Flavored Latte/Cappuccino 7

vanilla, almond, pumpkin

Milk Alternatives 5

almond, hemp, soy, oat

Smith's Tea 4

peppermint, chamomile, green tea, Earl Grey, English Breakfast, Fresh-brewed Black Iced Tea

Fresh-squeezed Juice 8

orange, grapefruit

Juice 5

Apple

Pineapple

Orange

Cranberry

Lemonade

Soda 4

Pepsi

Diet Pepsi

Sierra Mist

Root Beer

Dr. Pepper

Gingerale

Seltzer

Tonic

LUNCH BEERS

Cans 5 - 6

Coors Light

Budlight

Corona

Modelo

Guinness 07

Stella Artois

Fresh Haze

Fresh Squeezed

Sweet As

Heineken Zero

Avid Cider

Draft 7

Deschutes

10 Barrel

Boneyard



STARTERS

Goat Cheese Dumpling Arrabiata - *spicy tomato sauce with fresh garlic, calabrese chilis, and fine herbs* 16

Housemade Spicy Tuscan Meatballs - *seasoned with fennel, chili flakes, paprika and coriander and served with caramelized onion pub mustardo, crostini* 16

Foraged Mushroom Arancini Fritter - *sun dried tomato pesto* 14

SOUP & SALAD

Soup of the Day MP

Roasted Spring Salad - *organic greens, sugar snap peas, asparagus, watermelon radish, and peppered bacon with 30yr aged balsamic and extra virgin olive oil* 18

Grilled Caesar Salad - *romaine hearts, grana padano, Boquerones anchovies, sourdough crouton with caesar dressing* 18

Cobb Salad - *iceberg lettuce, grilled chicken, bacon, hard-boiled egg, heirloom cherry tomatoes, bleu cheese dressing, corn relish* 20

Add protein - *free-range chicken or blackened chicken* 8 | *Allen Brothers hanger steak* 18 | *locally-sourced salmon* 16

LUNCH MAINS

P.O.D. - *Housemade pizza of the day* 21

"The Rachel" on Rye - *toasted herb-rubbed turkey breast, swiss cheese, sauerkraut, and thousand island sauce served with choice of side* 17

Meatball Sub - *house-made meatballs, mozzarella, and arrabiata on a hoagie roll served with choice of side* 20

Oregon Grass Fed Burger - *Portland French Bakery pub bun, Painted Hills grassfed burger, smoked gouda, pepper bacon and tomato jam served with choice of side* 21

sub Impossible Burger 4