



## LUNCH COCKTAILS

### Mimosa

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

### Mary Had A Little Pronghorn

*choice of Level 1 Crater Lake spicy vodka, Level 2 Crater Lake pepper vodka, Level 3 Crater Lake hatch green chili vodka, housemade Bloody Mary mix, salt rim bacon, celery and pickles* 14

### Garden Variety

*rosemary-infused Crater Lake Vodka, seasonal shrub and lemon* 14

### Wakey Wakey

*Doppio, Crater Lake Hazelnut Espresso vodka, turbinado and whipped cream* 16

### Wild Child

*Wild Roots gin, housemade cucumber cordial, grapefruit juice and lime* 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, hazelnut*

### 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*

### Kombucha 5

*Blood Orange*

*Raspberry Lemonade*

*Peach Tea*

### Soda 4

*Pepsi*

*Diet Pepsi*

*Sierra Mist*

*Root Beer*

*Dr. Pepper*

*Mountain Dew*

*Gingerale*

*Seltzer*

*Tonic*

## LUNCH BEERS

### Cans 5 - 6

*Coors Light*

*Budlight*

*Corona*

*Modelo*

*Guinness*

*Stella Artois*

*Fresh Haze*

*Fresh Squeezed*

*Sweet As*

*Heineken Zero*

*Avid Cider*

### Draft 7

*Deschutes Squeazy Rider*

*10 Barrel Pilsner*

*Boneyard RPM*



## STARTERS

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

Crispy Pesto Polenta - *basil pesto, mozzarella, sundried tomato* 14

Farm Vegetables Fritto Misto - *served with black garlic aioli* MP

Chicken Fried Oxtail - *Brickhouse oxtail with black garlic aioli* 19

## SOUP & SALAD

Oxtail Chili 13

Soup of the Day MP

Roasted Fall Salad - *organic greens, roasted sweet potato and parsnips, beet chips and peppered bacon with 30yr aged balsamic and extra virgin olive oil* 17

Grilled Kale Caesar Salad - *house pancetta and garlic crouton with caesar vinaigrette* 18

Radicchio Salad - *olive tapenade and sourdough crostini with sherry-shallot vinaigrette* 17

Add protein - *chicken, blackened chicken* 8 *hanger steak or salmon* 11

## 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

Smoked Brisket Hero - *hero loaf topped with sliced house-smoked brisket, grain mustard slaw, sweet and spicy bbq sauce served with choice of side* 20

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

*sub Impossible Burger* 4