



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

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 Squeezy Rider

10 Barrel Pilsner

Boneyard RPM



STARTERS

Goat Cheese Dumpling Arrabiata - *spicy tomato sauce with fresh garlic, calabrese chillis, and fine herbs* 13

Burrata and Crispy Brussels - *lemon Italian infused olive oil, Jacobsen's sea salt* 17

Polenta Frites - *filberts, romesco sauce* 14

Seafood Fritto Misto - *catch of the day fried crisp with lemon caper remoulade* MP

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

SOUP & SALAD

Oxtail Chili 13

Soup of the Day MP

Blackened Chicken Salad - *cajun-spiced chicken breast, organic greens, roasted sweet potato and parsnips, beet chips and peppered bacon with 30yr aged balsamic and extra virgin olive oil* 13

Grilled Kale Caesar Salad - *house pancetta and garlic crouton with caesar vinaigrette* 15

Chicory and Radicchio Salad - *olive tapenade and sourdough crostini with sherry-shallot vinaigrette* 16

LUNCH MAINS

Shrimp and Grits - *grilled shrimp, Oregon Tillamook cheddar grits and red eye gravy, served with a caesar salad* 18

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

"The Rachel" on Rye - *toasted herb-rubbed turkey breast, swiss cheese, sauerkraut, and house 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