



GARDEN

GRILLED CAESAR | 18

romaine hearts, sourdough crouton, grana padano, lemon

HEIRLOOM BEET | 18

chèvre, pistachio butter, orange, frisee, granola (GF)

OREGON TRAIL | 19

mixed greens, 6 minute egg, dried cranberries, candied hazelnuts, puffed quinoa, rogue smokey bleu cheese, pickled shallot, chopped bacon, balsamic vinaigrette (GF)

APPETIZER

PNW CHEESE PLATE | 19

Chef's selection of cheeses, house crackers, seasonal preserves, white grapes, glazed pecans

GRILLED SPANISH OCTOPUS | 26

hazelnut and sultana raisin romesco, herb gel, Castelvetrano olives, charred lemon

FRENCH ONION DIP | 14

house chips, chives, creme fraiche

CEDAR RIVER FARMS BEEF CARPACCIO | 23

caper, pickled shallot, crouton, frisee, grana padano, pickled mustard seed

MAIN

SKUNA BAY SALMON (VANCOUVER, BC) | 36

parsnip, brussel sprout, wilted cherry tomatoes, escabeche

PAINTED HILLS GRASS FED STEAKS (MITCHELL, OR)

brown butter sweet potato mash, broccolini, candied hazelnuts, bordelaise

FILET MIGNON 7OZ | 65

NEW YORK STRIP 14OZ | 48

LAMB CHOPS (BROWNSVILLE, OR) | 36

roasted celeriac, peewee potato, apple, lacinato kale, lamb jus, horseradish tzatziki

WINTER CAVATELLI | 29

acorn squash, broccolini, roasted root vegetables, Point Reyes tomatillo truffle cheese, local mushroom cream sauce, gremolata

BUCATINI CARBONARA AU POIVRE | 32

pancetta, egg yolk, grana padano, calabrese chili, cognac, cream, black pepper

**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*



COCKTAILS

BEETLE JUICE... \$18

Crater Lake Vodka, St. Germain, orange bitters, beet juice infused simple syrup, lime

"When most people think of beets, they think of a bitter fall vegetable that is really good for you, but hard to eat. This is a balanced fall refresher that shows the brighter side of the beet."

DYING EMBER... \$18

Espolon Reposado Tequila, Grand Marnier, lime, agave, fresno chili, bell pepper, tajin rim, Orange Zest

"I hold this cocktail particularly close to my heart. I did a national competition a few years ago in the traditional margarita category. The fun part is that as the cocktail melts it evolves into something that is anything but traditional. The sweetness of Grand Marnier and red bell peppers contrasting with the heat of reposado tequila and fresno chili is really special. In case you were wondering, I won the contest."

LEWIS AND CLARK... \$18

Oregon Spirit Bourbon, Barrel Aged Maple Syrup, Black Walnut Bitters, Orange Zest

"They were the first trailblazers to break ground in Oregon. We use Oregon Spirit, a local distillery for our Bourbon choice, and the maple syrup aged on their bourbon barrels, nothing more Oregonian than this cocktail!"

VIOLET DELIGHTS HAVE VIOLET ENDS... \$22

Monkey 47 Gin, Gompers Gin, St. George Botanivore Gin, Dolin Blanc, Dolin Dry

"The name is a twist on a quote from Romeo and Juliet, "these violent delights have violent ends" about Romeo and Juliet marrying together 2 warring families. Like the cocktail marries 3 delightful gins."

1609... \$26

Mitchter's Rye, Barolo Amaro, Angostura Bitters, Flamed Orange and Brandied Cherry

"Manhattan Island was discovered by Henry Hudson in this year. The name is based on the flavor purity. No over gilding of the lily on this one - mild cherry, golden raisins, tannin, and acid notes."