

# GHOST TREE

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## Starters

### Wedge Salad | 18

baby iceberg, cherry heirloom tomato, Rogue creamery smokey bleu cheese, scallion

### Southwest Chicken Salad | 21

romaine, grilled corn, pickled peppers, tortilla strips, avocado, cilantro and citrus vinaigrette

### Little Gem Caesar Salad | 18

grana padano, lemon, sourdough crouton

+ grilled chicken - 9

+ halibut - 16

+ flat iron steak - 18

### French Onion Dip | 14

chives, house chips (V)

### Buffalo Wings | 19

12 wings, bleu cheese dressing, celery, carrots

## Centrees

SIDE OPTIONS: FRENCH FRIES,  
SWEET POTATO FRIES, SIDE SALAD

### Ahi Tuna Poke Bowl | 26

jasmine rice, seaweed salad, sesame, spicy aioli, cucumber, carrot, green onion, radish, bean sprouts

### Grilled Short Rib Bulgogi Bowl | 24

garlic, rice vinegar and tamari marinade, green onion, kimchi, sesame seeds, grilled pineapple

### Toasted BLTA | 18

peppered bacon, heirloom tomato, iceberg lettuce, avocado, sourdough bread, choice of side

### Smash Burger | 22

two Painted Hills grass fed patties, Tillamook smoked cheddar, chopped grilled onion, sliced tomato, shredded lettuce, house pickles, fry sauce, choice of side

+ bacon - 4

+ avocado - 3

+ free range egg - 2

+ mushrooms - 2

### Painted Hills Filet Mignon | 68

duck fat confit peewee potato, grilled asparagus, bordelaise

### Alaskan Halibut Fish Tacos | 24

flour tortilla, avocado crema, escabeche, pico de gallo, grilled corn, served with beans and rice

Key-(V) vegetarian (GF) gluten free (DF) dairy free (VG) vegan  
We have Udis gluten free bread available upon request

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

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## Cocktails

### Lewis & Clark - 18

Oregon Spirits Bourbon, barrel aged maple syrup, black walnut bitters, orange zest

### Fire & Rain - 18

Mezcal, cinnamon, 151 rum, lemon, coconut creme milk punch, blueberry paint

### Perfection's Place - 18

St. George's Botanivore Gin, Ketel One, Dolin Blanc, Antica Vermouth, Atomized St. George's Absinthe

### Monkey Business - 18

Monkey 47, Giffard Banane du Brasil, honey, lemon, lime

### Clarified NY Sour - 18

Bourbon, lemon, red wine

## Wine by the Glass

### Sparkling

Fazio Prosecco	10/44
Cremant, Chateau de l'Eperonniere	12/52
Nicolas Feuillatte Brut	16/68

### Rose

Day Wines, Lemonade	12/44
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### White

Chardonnay, Frank Family	16/60
Sauvignon Blanc, Honig	12/44
Tempranillo Blanco, Conde Valdemar	15/56
Gruener Veltliner, Ricochet	14/52

### Red

Red Blend, Day Wines, Vin de Days	15/56
Cabernet Sauvignon, Beringer	16/60
Red Loire, Bruno Dufeu, Grand Mont	14/52
Pinot Noir, Day Wines, Deep Blue	16/60
Rosso, Paolo Scavino	15/56