

TRAILHEAD *Lunch/Dinner*

Starters

POLENTA PANISSE | 12

Pan-fried Italian polenta tossed in arrabiata sauce with a dash of rosemary (V)

BLISTERED SHISHITO PEPPERS | 13

Local organic smoked sea salt, lemon, black garlic aioli (V) (DF)

HEIRLOOM BEET & BURRATA SALAD | 17

Frisee, power greens, heirloom cherry tomatoes, pomegranate, orange segments, shaved fennel, herbed red wine vinaigrette (V) (GF)

CAST IRON SEARED CAESAR SALAD | 17

Little gem hearts, grana padano, sourdough crouton, house made caesar dressing

Add Boquerones White Anchovies | 4

Add Free Range Grilled Chicken Breast | 8

TRAILHEAD FREE RANGE BUFFALO WINGS | 21

Locally sourced chicken wings, Crystal Louisiana hot sauce, house made bleu cheese dressing, celery, carrots

SPINACH & ARTICHOKE BOARD | 24

Freshly baked bread bowl stuffed with spinach and artichoke dip, served with a selection of seasonal vegetables (V)

Main Dishes

VEGAN CHILI

CUP | 8 BOWL | 14

Hearty selection of beans and local Autumn vegetables in a slow-cooked tomato stew (VG) (GF)

Add Brisket Burnt Ends | 8

Add Classic Condiment Selection (sour cream, scallions, cheddar, white onion, pickled jalapenos, pepper hot chop) | 5

SOUP DU JOUR & SANDWICH | 24

Choice of:

- Smoked Turkey and Maple Bacon Club Sandwich

- Roasted Vegetable Sandwich (red pepper, zucchini, eggplant, pickled red onion, basil pesto)

SMASH BURGER | 18

Two Painted Hills grass fed patties, Tillamook smoked cheddar, chopped grilled onion, sliced tomato, power greens, house pickles, fry sauce, Portland Bakery brioche bun

Add Bacon | 4

Add Avocado | 4

Add Free Range Egg | 4

CLASSIC MEATBALL SUB | 19

House made ground beef and pork fennel sausage meatballs, blistered arrabiata sauce, caramelized onions, provolone cheese

Substitute falafel meatballs | 4

RED SNAPPER & SPOONBREAD | 21

Milled flax seed and herbed spoonbread, sauteed organic greens, citrus beurre blanc

TOMAHAWK PORK CHOP | 32

Apple cider brined Carlton Farms pork chop, honey mustard braised cabbage and roasted red potatoes (GF)

Sides

TAVERN FRIES / SWEET POTATO FRIES | 8

BIBB SALAD | 8

Bibb lettuce, champagne vinaigrette (V) (GF)

CRISPY BRUSSEL SPROUTS | 8

Tossed with marcona almonds and blistered tomatoes (VG)

GRILLED AVOCADO | 9

Aleppo pepper, heirloom lemon olive oil, Jacobsen's smoked sea salt (VG) (GF)

SAUTEED WINTER GREENS | 7

Baby kale, spinach, swiss chard, lemon gremolata (V)

GARLIC PARMESAN TRUFFLE FRITES | 14

Fine herbs, parmesan fluff, black garlic aioli (V)

(V) vegetarian (GF) gluten free (DF) dairy free (VG) vegan

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

TRAILHEAD *Cocktails & Wine*

Cocktails

NOCHE CAFE | 18

Cantera Negra Blanco, Cantera Negra Cafe, cold brew coffee

THE BITTER END | 18

Monkey 47, Averna, Fernet Branca, orange

THAT'S NUTS! | 18

Prosecco, Italicus, Amaro Nonino, lemon

COUNT CAMILLO | 19

Gomper's, Barolo Cocchi, Cappelletti, chocolate, orange, cherry

AUTUMN'S SOLACE | 14

Cruzan, Diplomatico, cinnamon, nutmeg, cardamom

SODA DI VITE | 18

Oregon Spirit Cascadian Vodka, grape, lemon, basil, agave

Wine by the Glass

BUBBLES

220	Champagne, Nicolas Feuillatte	16 / 68
235	Prosecco, La Bella	10 / 44

WHITE

110	Chardonnay, The Calling	16 / 60
113	Gruner Veltliner, Scenic Valley	12
114	Viognier, Terra Rouge	14 / 52

ROSE

121	Rose, Ricochet	13 / 48
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RED

136	Tempranillo, Familia Torres	10 / 36
138	Pinot Noir, Harper Voit	20 / 76
146	Bordeaux, Chateau Haut Veyrac	14 / 52

Wine by the Bottle

BUBBLES

215	Grand Cru Rose, N. Maillart, NV	124
255	Sparkling Pinot Gris, CHO, 2021	78

WHITE

338	Riesling, James Rahn, 2019	45
344	Sauv Blanc, Stag's Leap, 2020	52
346	Blend, The Walls, 2021	63
348	Chablis, Domaine Laroche, 2021	132
355	Chardonnay, Day Wines, 2019	80
382	Chardonnay, Dusky Goose, 2018	96
397	Chardonnay, Purple Hands, 2018	98
399	Chardonnay, Rombauer, 2021	174

RED

410	Pinot Noir, Penner Ash, 2016	154
422	Pinot Noir, Bergstrom, 2020	90
425	Pinot Noir, Dmne. Serene, 2019	190
450	Pinot Noir, Kistler, 2019	148
574	Blend, Pleiades, Old Vines XXIX	68
580	Blend, Napanook, 2018	180
582	Blend, Papillon, 2020	150
590	Priorat, Familia Torres, 2019	34
605	Cabernet, Staglin, Salus, 2019	252
655	Cabernet, Faust, 2019	120
665	Cabernet, Baba Yaga, 2019	120
730	Blend, Crusquet-Sabourin, 2018	60
830	Blend, Chateau Martinet, 2018	82