

# 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)

CLASSIC 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*

COLUMBIA RIVER STEELHEAD TROUT | 28

Wild rice and quinoa pilaf, organic winter greens, fennel & pickled herb salad, balsamic reduction (GF) (DF)

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, Avissi	10 / 44

### ROSE

121	Rose, Ricochet	13 / 48
-----	----------------	---------

### WHITE

110	Chardonnay, Neyers	16 / 60
113	Gruner Veltliner, Ricochet	14 / 52
116	Sv. Blanc, Chateau Chantegrive	15 / 56

### RED

135	Rosso, Brancaia, TRE	13 / 48
137	Pinot Noir, White Walnut	20 / 76
146	Bordeaux, Chateau Bel Rose	16 / 60

## *Wine by the Bottle*

### WHITE

338	Riesling, James Rahn, 2019	45
346	White Blend, The Walls, 2021	63
348	Chablis, Domaine Laroche, 2021	132
355	Chardonnay, Day Wines, 2019	80
397	Chardonnay, Purple Hands, 2018	98
399	Chard, Rombauer, Proprietary, 2021	174

### RED

410	Pinot Noir, Penner Ash, 2016	154
425	Pinot Noir, Dmne. Serene, 2019	190
450	Pinot Noir, Kistler, 2019	148
460	Pinot Noir, Archery Summit, 2020	100
574	Blend, Pleiades, Old Vines XXIX	68
580	Blend, Napanook, 2018	180
582	Red 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	Red Blend, Crusquet-Sabourin, 2018	60
830	Blend, Chateau Martinet, 2018	82