

TRAILHEAD *Lunch/Dinner*

Starters

GRILLED AVOCADO | 9

Chili lime dust, heirloom lemon olive oil, smoked sea salt(V)

BLISTERED SHISHITO PEPPERS | 14

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

GRILLED CORN ELOTE | 17

Garnished with cotija cheese, spiced aoli, pickled cilantro, lime wedge(V)

TRAILHEAD FREE RANGE BUFFALO WINGS | 21

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

HOMEMADE TORTILLA CHIPS & DIP | 16

Fresh made salsa & guacamole (V)

Main Dishes

POZOLE ROJO

CUP | 8 BOWL | 14

Slow stew of hominy, tomatoes, chilis and garnished with corn, cilantro oil, radish and onion (VG) (GF)

SPICY CHICKEN SANDWICH | 18

Blackened chicken, pepper jack, power greens, pickled red onions, chipotle aoli, blistered jalapeno on french bread.

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 | 3 Add Free Range Egg | 2

PAINTED HILLS GRASS FED SKIRT STEAK | 36

spiced rice, black beans, escabeche of garden vegetables, chimichurri, served with 2 warm tortillas.

SEARED OREGON ALBACORE TUNA | 28

chantarelle mushrooms, aji amarillo, roasted corn, heirloom cherry tomatoes, snap pea salad, tostones. (GF) (DF)

LATIN AMERICAN ANCIENT GRAINS BOWL | 32

Heirloom tri-color quinoa, avocado, shredded carrot, cauliflower, roasted peppers, zucchini, blistered cherry tomatoes.

add chicken breast | 8

add skirt steak | 9

add seared albacore tuna | 9

CUBANO SANDWICH | 18

sous vide pork belly, pulled pork, whole pickles, hot chop, mustard, swiss cheese

Sides

TAVERN FRIES / SWEET POTATO FRIES | 8

BIBB SALAD | 8

Bibb lettuce, champagne 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

LOCAL SNAP PEA SALAD | 18

blanched julienne peas, shaved radish, cotija cheese, grilled corn, candied fresno chilis, lime and cilantro vinniagrette (VG) (GF)

(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.

Parties above 6 guests may be subject to 22% service charge

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

WHITE

110 Chardonnay, Neyers 16 / 60

305 Gruner Veltliner, Ricochet 14 / 52

115 Sv. Blanc, Chateau Chantegrive 15 / 56

ROSE

121 Rose, Ricochet 13 / 48

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