

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, chimichurri aioli (V) (DF)

GRILLED CORN ELOTE | 17

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

TRAILHEAD FREE RANGE BUFFALO WINGS | 22

Tajin dry rub, cilantro crema, pickled carrots, shaved radish

HOMEMADE TORTILLA CHIPS & DIP | 18

Fresh made salsa & guacamole (V)

Lite Side

BIBB SALAD | 8

Bibb lettuce, lime & cilantro vinaigrette (V) (GF)

CLASSIC CAESAR SALAD | 17

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

LOCAL SNAP PEA SALAD | 18

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

add Boquerones white anchovies | 4 add grilled chicken breast | 8 add skirt steak | 9

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)

add braised pork shoulder | 6 add jalapenos, crema and cotija cheese | 4

SPICY CHICKEN SANDWICH | 18

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

SMASH BURGER | 18

Two Painted Hills grass fed patties, Tillamook smoked cheddar, pickled onion, sliced tomato, power greens, , chimichurri aoli, Portland Bakery brioche bun

Add Bacon | 6 Add Avocado | 4 Add Free Range Egg | 4

PAINTED HILLS GRASS FED SKIRT STEAK | 36

spiced rice, black beans, escabeche of garden vegetables, chimichurri, served with 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 | 17

Heirloom tri-colored quinoa, avocado, roasted peppers, yukon gold potatoes, cauliflower, cherry tomato, chimichurri (VG) (GF) (VD)

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

CRISPY BRUSSEL SPROUTS | 8

Marcona almonds, blistered tomatoes, maple, PX sherry gastrique

FRENCH FRIES | 8

your choice of sweet potato fries or tavern fries. sub garlic parmesan fries | 6

(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

SHALLOW WATERS | 18

Writers Tears Whiskey, nectarine, lime, lemon, coconut water, and agave

THE RICARDO | 18

Hendrix Gin, cucumber, blueberries, agave, soda

SHOULD BE ILLEGAL | 18

Illegal Mezcal, agave, grapefruit bitters, lime twist

MY SALSA | 18

Diplomatico Rum, mango puree, yellow bell pepper, cilantro, and agave

LIVE PAPAYANOTHER DAY | 18

Oregon Spirits Vodka, Papaya, orange, lemon, agave

JUNIPER MARGARITA | MP

Choose between - Classic, Jalapeno, Peach, or Strawberry

El Jimador Tequila - \$15, Casamigos Anejo - \$24

Espolon Repo - \$17, Grand Marnier Float - \$4

Tajin rim, Sugar rim, Salt rim all available

Wine by the Glass

BUBBLES

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

ROSE

121	Rose, Ricochet	13 / 48
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WHITE

110	Chardonnay, Neyers	16 / 60
305	Gruner Veltliner, Ricochet	14 / 52
115	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