

IRIS blue bar

Lunch Menu

Fresh Maine Lobster Slider Rolls \$28

two buttered potato rolls, Old Bay, lemon

American Wagyu Burger \$18

sliced heirloom tomato, zucchini pickles, power greens, manchego cheese, secret sauce

Fall Harvest Grains Bowl \$17

heirloom tricolor quinoa, avocado, edamame, zucchini, cauliflower roasted butternut squash, Yukon Gold potatoes, blistered cherry tomato, chimichurri (V) (GF) (DF)

add free range egg +2 add airline chicken breast +14 add 5 oz filet +28

Salad Nicoise \$24

bibb lettuce, seared Oregon albacore, haricoverts, nicoise olives, 6 minute egg, petite Yukon Gold potatoes, heirloom cherry tomato, red wine vinaigrette (GF) (DF)

Deschutes Farms Salad \$14

seasonal mix of local greens, pickled onion, red wine vinaigrette (VG)

add airline chicken breast +14 add salmon +18 add 5 oz filet +28

Cobb Salad \$16

baby iceberg, heirloom cherry tomato, pickled red onion, peppered bacon, bleu cheese dressing, 6 minute egg, grilled chicken (GF)

BLTA \$18

toasted sourdough, peppered bacon, organic avocado, heirloom tomato, garlic aioli, Tillamook white cheddar, little gem lettuce (DF)

add free range egg +2

Pappardelle and Meatballs in Arrabiata \$26

housemade meatballs, spiced tomato, grana padano, fresh basil

Sides

Grilled Avocado \$9

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

Garlic Parmesan Truffle Fries \$14

grana padano, truffle oil, garlic, fine herbs (V)

Butternut Squash Soup \$8 / \$14 (V)

whipped mascarpone, candied pecans, lemon olive oil, microgreens (V)

Side Deschutes Salad \$7 (VG)

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.