

Dinner Menu

Small Plates

CRAB CAKES 20
w/ chipotle aioli on side

MARCOS NACHOS 14
Flour tortilla, jack & cheddar cheese, sour cream, black bean chili, avocado, salsa

FRESH COD TACOS 13
Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

***STEAK BITES 12**
Steak bites, potato rounds, balsamic reduction

FAJITA QUESADILLA 12
Flour tortilla, chicken, peppers, onions, jack cheese, sour cream & Salsa

TRUFFLE FRIES 8.5
Truffle salt, asiago, fresh parsley, chipotle aioli

BRUSSEL SPROUTS 8
w/ bacon & side of blue cheese dressing

ONION RINGS 6.5
Homemade onion rings with ranch

PETITE SALADS
Bleu Cheese & Toasted Hazelnut 9 |
Caesar 8 | Autumn 9

Wine List

Sparkling
sautéed shrimp and crispy **pancetta** tossed with al dente **spaghetti** in a silky, traditional sauce of whisked eggs and aged **Pecorino Romano**, Italy 10 (split)

Pizzolato Brut Rosé 10 (split)

Whites

2023 Cardwell Hill Pinot Gris (OR) 13/16/48
2023 Sweet Cheeks Sauvignon Blanc (OR) 12/15/42
2023 Wild Roots Chardonnay (OR) 12/15/42
2023 Fabre en Provence Rosé (FR) 9/12/34
2023 Ponzi Vineyards Pinot Gris (OR) 13/16/48

Red

2018 Three Feathers Pinot Noir (OR) 13/16/48
2022 Farmhouse Red Blend (OR) 11/14/40
2022 Castle Rock Cabernet Sauvignon (WA) 9/12/34

Entree Specials

PORK LOIN CHOPS 22
8oz seared and roasted Pork loin paired with mashed potatoes, green beans, topped with Dijon creamy sauce
Pair with our Three Feathers Pinot Noir

***BEEF STROGANOFF 24**
6 oz. of beef Sautee mushroom, onions, garlic, green onion, with fettucine pasta, demi glaze and sour cream
Pair with our Three Feathers Pinot Noir

***POMEGRANATE SALMON BOWL 28 (GF)**
6oz pomegranate glazed salmon filet over white rice with avocado, watermelon radish, pomegranate, sesame seeds; pomegranate siracha mayo
Pair with our Chardonnay

CHICKEN DUMPLING 20
House made chicken soup topped with fluffy dumplings
Pair with our Sauvignon Blanc

BRAISED SHORT RIBS 24
Boneless Short Rib with creamy garlic mashed potatoes, marble carrots
Pair with our Castle Rock Cabernet Sauvignon

SHEPHERDS' PIE 20
Ground Beef with sweet corn, sweet pea, onions, carrots in a rich tomato sauce, topped with mashed potatoes and cheddar cheese
Pair with our Barricas Malbec

VEGGIE WHITE LASAGNA 22
Layer pasta, ricotta cheese, spinach, zucchini, bell peppers, broccoli, mozzarella cheese, white sauce paired with a Caesar salad

Featured Cocktails

I'M BLUSHING MARGARITA 14
El Milagro silver Tequila, grapefruit juice, lime juice simple syrup triple sec, red wine float

VALENTINE'S OLD FASHIONED 12
Old Forester Rye, coffee bitters, Kahlua

DRUNK IN LOVE MARTINI 11
Chocolate 360 vodka, sun ranch vodka, strawberry puree white chocolate liquor, half and half

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Due to special preparations, substitutions are not available on some specials.*