

Dinner Menu

Entree Specials

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**
Pizzolato Prosecco, Italy 10 (split)
Pizzolato Brut Rosé 10 (split)
- Whites**
2023 Foris Pinot Blanc (OR) 11/14/40
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
- 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
2023 Georges Duboeuf Gamay (FR) 11/14/40
2023 Barricas Malbec (ARG) 12/15/42

- *PERUVIAN RICE WITH BEEF 22**
Rice with beef, peppers, tomatoes, raisins, red onions, garlic, cilantro topped with coleslaw & cilantro jalapeno sauce
Pair with our Fabre En Provence Rosé
- *LINGCOD 25**
6 oz fried crispy lingcod on top of a seafood fiesta mix, served with roasted Yukon potatoes, asparagus
Pair with our Sauvignon Blanc
- MARRY ME SHRIMP PASTA 23**
Six prawns, spinach, parmesan, basil, penne pasta in a sundried tomato cream sauce
Pair with our Wild Roots Chardonnay
- PROSCIUTTO CHICKEN 22**
8 oz chicken breast served on top of crispy Yukon potatoes, sauteed with spinach, prosciutto and a lemon chicken au jus
Pair with our Sauvignon Blanc
- *HARVEST SALMON BOWL (GF) 28**
Savory garlic- herb salmon filet, butternut squash, brussels sprouts, wild rice, kale salad, almonds, cranberries, topped with a sweet honey Dijon sauce
Pair with our Pinot Noir
- 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 Malbec
- SAGE BROWN BUTTER RIGATONI 20**
(ADD GRILLED CHICKEN FOR 6.50)
Rigatoni, pecans, onions, sage, butternut squash and arugula, topped with crumbled goat cheese and brown butter
Pair with our Sauvignon Blanc

Featured Cocktails

- MAPLE PECAN OLD FASHIONED 13**
Four Roses Bourbon, Maple Pecan Syrup, Bitters
- PEAR ROSEMARY GIMLET 12**
Brokers Gin, Lime Juice, Pear Rosemary syrup
- CARAJILLO 14**
El Milagro Reposado Tequila, Liquor 43, Espresso, Chocolate Powder

* 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.*