Dinner Menu

Small Plates

***Steak Tacos 15**
Two steak tacos on corn tortilla, chimichurri sauce, pickled onions, cotija cheese

Crab Cakes 20
w/ chipotle aioli on side

Marcos Nachos 14
Corn tortilla, jack & cheddar cheese, sour cream, black bean chili, avocado, salsa

Fresh Cod Tacos 15
Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

***Steak Bites 15**
Steak bites with demi glaze; Served with a mixed green salad with cucumbers, pickled onions & feta cheese, creamy balsamic vinaigrette on side

Fajita Quesadilla 12
Flour tortilla, chicken, peppers, onions, jack cheese, sour cream & Salsa

Truffle Fries 9
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 Watermelon Salad 11
Round watermelon, arugula, cucumbers, cherry tomatoes, feta cheese, pickled onions, with a honey glaze on top

Petite Salads
Bleu Cheese & Toasted Hazelnut 11 | Caesar 8

Wine List

Sparkling
Pizzolato Prosecco, Italy 10 (split)
Pizzolato Brut Rosé 10 (split)

Whites
2024 Anne Amie Pinot Gris (OR) 14/17/48
2023 Sweet Cheeks Sauvignon Blanc (OR) 12/15/42
2023 Wild Roots Chardonnay (OR) 12/15/42
2025 Quady North Rose (OR) 14/17/48

Red
2023 Adelsheim Pinot Noir (OR) 16/19/51
2022 Farmhouse Red Blend (OR) 11/14/40
2022 Castle Rock Cabernet Sauvignon (WA) 9/12/34

Entree Specials

Spaghetti & Clams 25
fresh clams sauteed in piquillo pepper butter w/ Mexican chorizo, spinach, onions, and lemon, over spaghetti; topped with parmesan cheese
Pair with our Sauvignon Blanc

***Grilled Tri-Tip (GF) 27**
Tender grilled tri-tip steak paired with fingerling potatoes and grilled zucchini, finished with chimichurri
Pair with our Cabernet Sauvignon

Salmon bowl (GF) 30
6 oz. soy honey glazed salmon filet over white rice with avocado, cucumber, sesame seeds; siracha mayo
***Pair with our* Ponzi Vineyards Pinot Gris**

Grilled BBQ Chicken Skewers 20
Three marinated BBQ chicken skewers paired with mixed greens, tomatoes, black beans, cilantro, sweet corn, and a creamy ranch dressing
Pair with our Quady North Rose

Shrimp Scampi 23
Sautéed shrimp tossed in angel hair pasta, garlic, white wine, lemon, and fresh herbs, topped with parmesan cheese
Pair with our Sauvignon Blanc

Stone Fruit Burrata Salad (GF) 20
(Add Grilled Chicken 6.50)
Mixed greens, stone fruit, candied walnuts, quinoa, cherry tomatoes, pickled onions, tossed in a creamy balsamic vinaigrette, finished with burrata cheese
Pair with our Wild Roots Chardonnay

Taco Tuesday

Starting at 4 pm
$7 Classic Margarita
Tacos $4.00 *each*
Choose From:

Beef Taco
Beef Marinated, peppers, red onions, jack cheese side of salsa

Shrimp taco
Blackened shrimp, coleslaw, chipotle mayo

Veggie Taco
Poblano peppers, onions, corn, Oaxaca cheese

$8 Chips & Guacamole

* 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.***