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Small Plates

DEVEILED EGGS 8

For deviled eggs with honey-glazed bacon

BRUSSEL SPROUTS 8

w/ bacon & side of blue cheese dressing

*STEAK BITES 12

Steak bites, potato rounds, balsamic reduction

FAJITA QUESADILLA 12

Chicken, peppers, onions, jack cheese, sour cream & Salsa

CRAB CAKES 20

w/ chipotle aioli on side

MARCOS NACHOS 14

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

ONION RINGS 6.5

Homemade onion rings with ranch

FRESH COD TACOS 13

Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

TRUFFLE FRIES 8.5

Truffle salt, asiago, fresh parsley, chipotle aioli

PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut | Caesar

Wine List

WHITE

	6oz	9oz	BT
La Crema Chardonnay, CA	12	15	36
Caldwell Hill Pinot Gris, OR	13	16	39
Sweet Cheeks Sauvignon Blanc, WA	12	15	36
Lagarde Bordeaux Blanc, FR	10	13	30
Lamarca Prosecco Split, IT	-	-	8

REDS

	6oz	9oz	BT
Three Feathers Pinot Noir, OR	13	16	39
Castle rock Cabernet, WA	11	14	33
Notebook Red, WA	11	14	33

ROSE

	6oz	9oz	BT
Cotes De Provence Rose, FR	9	12	27
Pizzolato Rose split, CA {Sparkling}			10

Dinner Specials

*BRAISED SHORT RIB 26

7oz short rib with creamy mashed potatoes and broccolini

Pair with our Castle Rock Cabernet

FALL RAVIOLI 26

Stuffed Ravioli with Oregon hazelnuts, pears, delicata squash and brie cheese, sautéed chanterelle mushrooms, delicata squash in a creamy sauce with grilled chicken and fresh pears on top

Pair with our La Crema Chardonnay

*HARVEST SALMON BOWL (GF) 28

Savory garlic- herb salmon, butternut squash, brussels sprouts, wild rice, kale salad, almonds, cranberries all topped with sweet honey Dijon sauce

Pair with our Sauvignon Blanc

PRAWN SCAMPI LINGUINI 24

Six Prawns, linguini pasta, parsley with a garlic white wine butter lemon sauce, parmesan

Pair with our La Crema Chardonnay

SHEPHERDS' PIE 22

Ground Beef with sweet corn, sweet pea, onions, carrots in a rich tomato sauce, topped with mashed potatoes, cheddar

Pair with our Notebook Red Blend

*PUMPKIN POLENTA WITH ROASTED VEGETABLES (GF) 20

Cheesy pumpkin Polenta, Brussel sprouts, roasted vegetable & parmesan cheese

Pair with our Butternut Squash Old-Fashioned

AUTUMN SALAD (GF) 20

Arugula & spinach mix, quinoa, pears, goat cheese, candied pecans; maple balsamic vinaigrette

Featured Cocktails

AUTUMN MULE 12

Vodka, Fresh Bood Orange, Cranberry, Ginger Beer
A DELICIOUS MULE WITH A LONG, CITRUSY FINISH

PUMPKIN-SPICED ESPRESSO MARTINI 14

Vodka, House-Made Pumpkin Syrup, Kahlua, Espresso

WOULD IT REALLY BE FALL WITHOUT A TRIBUTE TO THE PSL?

* 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.*