

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

Pizzolato Prosecco, 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

2023 Barricas Malbec (ARG) 12/15/42

Entree Specials

RAINBOW TROUT 23

6oz seared fish served with jasmine lemon rice, asparagus, and a blood orange ginger salsa

Pair with our sauvignon Blanc

*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

BRAISED SHORT RIBS 24

Boneless Short Rib with creamy garlic mashed potatoes, marble carrots

Pair with our Castle Rock Cabernet Sauvignon

CHICKEN DUMPLING 20

House made chicken soup topped with fluffy dumplings

Pair with our Sauvignon Blanc

SHEPHERD'S 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

Pair with our Sauvignon Blanc

Portland Dining Month

3 COURSE MEAL FOR 35
DINE IN ONLY

Course 1-

Petite Bleu Cheese & Toasted Hazelnut Salad:

Mixed greens, blue cheese crumbles, hazelnuts, tomato, red onion, avocado, red pepper vinaigrette

Course 2-

Marry Me Chicken:

Chicken breast with sun dried tomato, parmesan cheese sauce, mashed potato, green beans

Course 3-

Affogato:

Frangelico & espresso over vanilla ice cream

Taco Tuesday \$4 each

\$7 Classic Margarita

SHRIMP TACO

Marinated Shrimp, pear salsa

CHICKEN TACOS

Peppers, onions, spinach, cotija cheese tomatillo salsa
side of salsa

VEGGIE TACO

Portobello Mushroom, kale, jack cheese, onions, zucchini

* 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.*