

# Dinner Menu

## Small Plates

### \*STEAK TACOS 15

Two steak tacos, 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 a side of creamy horseradish

### 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 SALADS

Bleu Cheese & Toasted Hazelnut 11 |

Caesar 8 | Farro Salad 11

## 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

2023 Ponzi Vineyards Pinot Gris (OR) 13/16/48

### 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

### PORK CHOP 22

Pork chop, asparagus, farro, Dijon cream sauce  
*Pair with our Chardonnay*

### 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*

### PAN-SEARED KING PRAWNS 24

Prawns with a perfect golden crust, sitting on a bed of silky garlic spinach, finished with a rich cream and a gentle Chilli kick with creamy mashed potatoes  
*Pair with our Sauvignon Blanc*

### SPRING FARRO SALAD 20

(ADD GRILLED CHICKEN 6.50)

farro, spinach, arugula, asparagus, pine nuts and goat cheese topped with an herb vinaigrette.

*Pair with our Quady North Rose*

### BAKED HARRISA CHICKEN MEATBALLS 22

with turmeric pearl couscous, topped with a creamy harissa yogurt sauce, chopped pecans & fresh dill.

*Pair with our Farm House Red Blend*

### LEMON RICOTTA RIGATONI 20

(ADD GRILLED CHICKEN 6.50)

Rigatoni pasta tossed with arugula and peas, in a creamy lemon ricotta sauce topped with chili flakes & lemon zest.

*Pair with our Sauvignon Blanc*

## Featured Cocktails

### SPRING OLD FASHIONED 15

Woodford Reserve Straight Wheat Bourbon Whiskey, Demerara Syrup, Chocolate bitters, Walnut Bitters

### PRIMAVERA SUNRISE 12

XO Tullamore D.E.W Irish Whiskey, Peach schnapps, orange juice, ginger ale

### LAVENDER MARGARITA 14

El Milagro Silver, Lemon Juice, Lime Juice, Cointreau, Lavendar Water, lavender syrup

\* 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.*