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 Salads
Bleu Cheese & Toasted Hazelnut 11 | Caesar 8

Wine List

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

Whites
2025 Portlandia Pinot Gris (OR) 14/17/48
2024 Chenin Blanc Viognier (OR) 12/15/42
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
2024 Natura Malbec (WA) 9/12/34

Entree Specials

*** Halibut 38**
6 oz crusted hazelnut halibut, lemon jasmine rice, spinach, Caper beurre Blanc
Pair with our Pinot Gris

***Prime Rib (GF) 30**
8 oz cut paired with potatoes wedges, corn on the cob, creamy horseradish & au jus on side
Pair with our Cabernet sauvignon

Short Rib 25
6 oz. tender, slow-braised short rib served over creamy garlic mashed potatoes with rainbow chard
Pair with our Cabernet Sauvignon

***Harvest Salmon Bowl (gf) 30**
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 Gris

Shepherds' Pie 22
Ground beef with sweet corn, sweet pea, onions, carrots in a rich tomato sauce, topped with mashed potatoes and cheddar cheese
Pair with our Cabernet Sauvignon

Sage Brown Butter Pappardelle 21
(add Grilled chicken for 6.50)
Pappardelle pasta, pecans, onions, sage, butternut squash and arugula, topped with crumbled goat cheese and brown butter
Pair with our Chenin Blanc Viognier

Featured Cocktails

Spiced Fig Old Fashioned 15
New Riff BIB Rye Whiskey, Homemade Fig Syrup, Orange Bitters, Tiki Bitters

Cran-apple Hot Toddy 13
Bird Dog Apple Whiskey, Lemon Juice, Cranberry Juice, Hot Water

* 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.*