

# 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

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

### GRILLED TRIP-TIP 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*

### GRILLED PEACH BURRATA SALAD 20

(ADD GRILLED CHICKEN 6.50)

Mixed greens, grilled peach, 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:

### TILAPIA TACO

Tilapia, coleslaw, avocado cream

### CHICKEN TACO

Chicken, peppers, onions, jack cheese, side of salsa

### VEGGIE TACO

With peppers, red onions, mushroom, jack 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.*