

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

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

MONKFISH 25

6 oz. pan-seared monkfish served with Parson Farm vegetables, baby kale, zucchini, yellow squash, onions, peppers, and Yukon potatoes, finished with a Calabrian crème fraîche

Pair with our Sauvignon Blanc

***GRILLED TRI-TIP (GF) 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

STONE FRUIT BURRATA SALAD (GF) 20

(ADD GRILLED CHICKEN 6.50)

Mixed greens, stone fruit, candied walnuts, quinoa, cherry tomatoes, pickled onions, tossed in a creamy balsamic vinaigrette, finished with burrata cheese

Pair with our Wild Roots Chardonnay

Featured Cocktails

COCONUT MARGARITA 12

Tequila, lime juice, triple sec, Coconut puree

CUCUMBER LEMON GRASS REFRESHER 15

Botanist Gin, Lemon Juice, Lemon Grass Syrup, Muddled Cucumber, Soda Water

SUNSET G&T 15

Empress Gin Indigo, Peach Puree, Lavender Syrup, Lemon Juice, Tonic

* 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.*