

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 |

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

2023 Barricas Malbec (ARG) 12/15/42

Entree Specials

SALMON BOWL (GF) 30

6 oz. soy honey glazed salmon filet over white rice with avocado, cucumber, sesame seeds; siracha mayo

Pair with our Chardonnay

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

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

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

* 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.*