

Menu

Small Plates

DEVILED EGGS 8

Four deviled eggs with honey-glazed bacon

BRUSSEL SPROUTS 8

w/ bacon & side of blue cheese dressing

*STEAK BITES 12

Steak bites, potato rounds, balsamic reduction

FAJITA QUESADILLA 12

Chicken, peppers, onions, jack cheese, sour cream & Salsa

CRAB CAKES 20

w/ chipotle aioli on side

MARCOS NACHOS 14

Flour tortilla, jack & cheddar cheese, sour cream, black bean chili, avocado, salsa

ONION RINGS 6.5

Homemade onion rings with ranch

FRESH COD TACOS 13

Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

TRUFFLE FRIES 8.5

Truffle salt, asiago, fresh parsley, chipotle aioli

PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut | Caesar

Wine List

Sparkling

Lamarca Prosecco, Italy 8 (split)

Pizzolato Brut Rosé 10 (split)

Whites

2023 Cardwell Hill Pinot Gris (OR) 13/16/48

2023 Sweet Cheeks Sauvignon Blanc (OR) 12/15/42

2023 Parducci Chardonnay (CA) 11/14/40

2023 Fabre en Provence Rosé (FR) 9/12/34

Red

2018 Three Feathers Pinot Noir (OR) 13/16/48.

2021 Castle Rock Cabernet Sauvignon (CA) 9/12/34

2022 Cerro Colli Senesi Chianti (IT) 11/14/40

2022 Les Hauts Lagarde Bordeaux (FR) 12/15/42

Dinner Specials

*POMEGRANATE SALMON BOWL 28 (GF)

6oz pomegranate glazed salmon filet over white rice with avocado, watermelon radish, pomegranate, sesame seeds; pomegranate siracha mayo

Pair with our Sauvignon Blanc

BEEF BOLOGNESE 22

Beef Bolognese meat sauce with pasta noodles, and ricotta cheese

Pair with our Les Hauts Lagarde Bordeaux Red

BRAISED SHORT RIBS 24

Bone in Short Rib with creamy garlic mashed potatoes, baby carrots

Pair with our Castle Rock Cabernet Sauvignon

CHICKEN DUMPLING 20

House made chicken soup topped with fluffy dumplings

Pair with our Sauvignon Blanc

BUTTERNUT SQUASH ENCHILADAS 20

Two butternut squash enchiladas wrapped in a flour tortilla with red sauce; topped w/ sour cream, shredded cabbage, jack cheese, avocado & cotija cheese

Pair with our Parducci Chardonnay

HUNGARIAN CHICKEN 22

Chicken coated with paprika dill breadcrumbs, grilled and topped with a mushroom, paprika, dill and sour cream sauce; served with whipped creamy garlic mashed potatoes.

Pair with our Three Feathers Pinot Noir

Featured Cocktails

POM G&T 12

Tanqueray Gin, lime juice, tonic water, pomegranate juice

SPICED OLD FASHIONED 12

Infused Bourbon, rosemary syrup, orange bitters

* 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.*