

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

Wild Mushroom Ravioli w/ Prawns 25

Wild mushroom ravioli in a creamy sundried tomato sauce with butternut squash, spinach & prawns

Pair with our Sauvignon Blanc

***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

Airline Chicken 23

Airline chicken breast served on top of mashed potatoes, zucchini with a garlic herb wine butter sauce

Pair with our Wild Roots Chardonnay

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 Wild Roots Chardonnay

Autumn Salad (gf) 20

(add Grilled chicken for 6.50)

Arugula & spinach mix, quinoa, pears, goat cheese, candied pecans; maple balsamic vinaigrette

Pair with our Sauvignon Blanc

Taco Tuesday

Starting at 4 pm

\$7 Classic Margarita

Tacos \$4.00 each

Choose From:

PORK BELLY TACO

Pork belly, onions, red peppers, jack cheese, side of salsa

SALMON TACO

Blackened Salmon, coleslaw, chipotle mayo

VEGGIE TACO

With Asparagus, corn, sweet peppers, 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.*