

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

VEGGIE YAKISOBA 22

(ADD GRILLED CHICKEN 6.50)

Yakisoba noodles sauteed with onions, peppers, cabbage slaw mix, broccoli in a yakisoba sauce

Pair with our Sauvignon Blanc

GRILLED TRI-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

Featured Cocktails

CUCUMBER LEMON GRASS REFRESHER 15

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

RED SANGRIA 12

Deep & fruity with a balanced elegance, red wine, brandy, passion fruit liquor, peach, citrus, apples, and strawberries

THE PAPER PLANE 14

Rebel rye Wiskey, Aperol, Amaro Nonino, lemon juice

* 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.*