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

*** Macadamia-Crusted Kanpachi 32**
6 oz. kanpachi fillet coated in a golden macadamia nut crust, served with white rice, sautéed green beans, and a lemon dill cream sauce
Pair with our Pinot Gris

Short Rib 25
6 oz. tender, slow-braised bone-in short rib served over creamy garlic mashed potatoes with rainbow chard
Pair with our Cabernet Sauvignon

***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 Chenin Blanc Viognier

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 Chenin Blanc Viognier

Taco Tuesday

Starting at 4 pm
$7 Classic Margarita
Tacos $4.00 *each*
Choose From:

Chicken Taco
Chicken, peppers, red onions, jack cheese side of salsa

Fish taco
Cod fish, coleslaw, chipotle mayo

Veggie Taco
Zucchini, red peppers, red onions, corn, 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.*