

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 | Autumn 9

Wine List

- Sparkling

Pizzolato Prosecco, Italy 10 (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 Wild Roots Chardonnay (OR) 12/15/42

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

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

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

- SPINACH & CHEESE RAVIOLI w/ CRAB 26

Spinach and cheese ravioli in a cream sauce w/ fresh crab meat, onions, garlic, spinach, parmesan cheese

Pair with our Sauvignon Blanc
- *BEEF STROGANOFF 24

6 oz. of beef Sautee mushroom, onions, garlic, green onion, with fettucine pasta, demi glaze and sour cream

Pair with our Three Feathers Pinot Noir
- *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 Chardonnay
- CHICKEN DUMPLING 20

House made chicken soup topped with fluffy dumplings

Pair with our Sauvignon Blanc
- BRAISED SHORT RIBS 24

Boneless Short Rib with creamy garlic mashed potatoes, marble carrots

Pair with our Castle Rock Cabernet Sauvignon
- SHEPHERDS' PIE 20

Ground Beef with sweet corn, sweet pea, onions, carrots in a rich tomato sauce, topped with mashed potatoes and cheddar cheese

Pair with our Malbec
- VEGGIE WHITE LASAGNA 22

Layer pasta, ricotta cheese, spinach, zucchini, bell peppers, broccoli, mozzarella cheese, white sauce paired with a Caesar salad

Pair with our Sauvignon Blanc

Featured Cocktails

- APPLE POMEGRANATE KENTUCKY MULE 13

Crown Royal Apple Whiskey, Pomegranate Juice, Lime Juice, Ginger Beer
- PORTLAND OLD FASHIONED 14

Penelope Bourbon, Black Walnut bitters, Sugar Cube, Orange Oils
- MULLED WINE 1 1

House Red, brandy, oranges cranberries, cloves, anise star, cinnamon stick and honey

* 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.*