

SMALL PLATES

PUB WINGS

12 Carlton Farms wings and drums slow braised in bacon fat, fried and tossed in our house buffalo, ghost chili or sweet bbq sauce; 6 for \$8 *gf*

\$15

PORK SHANKS

5 mini pork shanks flash fried and tossed in choice of jerk, chipotle-blackberry BBQ, or sesame-ginger sauce *gf*

\$14

CHICKEN LETTUCE WRAPS

Cold smoked chicken, pickled veggies, avocado crema and lime, in a butter lettuce wrap *gf*

\$11

THAI LETTUCE WRAPS

Bell pepper, pickled carrots, red cabbage, toasted cashews, cilantro and peanut ginger thai dressing, in a butter lettuce wrap *gf*

\$10

CHIPS, GUAC & SALSA

All house-made - tortilla chips, guacamole and salsa *gf*

\$9

SCOTCH EGGS *10-15 min cook time*

Two farm fresh eggs wrapped in Carlton Farms sausage, fried and served with creamy brandy peppercorn sauce and aged balsamic reduction

\$12

SPINACH ARTICHOKE DIP

A blend of fresh spinach, artichoke hearts, caramelized onions, pickled jalapeños, cream cheese and smoked mozzarella. Served with pita bread

\$12

HOUSE CUT FRIES

Made fresh daily from the northwest's best spuds, tossed in fresh herbs, sea salt and cracked pepper *gf* truffled tatties +2 *gf* sweet potato fries +2 *gf*

\$8

BRUSSELS SPROUTS

Grilled Brussels sprouts in a honey bourbon glaze with pancetta and bleu cheese

\$10

FLATBREADS

BBQ PORK FLATBREAD

Pulled pork, blackberry chipotle BBQ sauce, red onion, and smoked mozzarella

\$11

CAPRESE FLATBREAD

Asiago pignoli nut pesto, sliced tomatoes, fresh mozzarella, basil, and aged balsamic reduction

\$10

WILD MUSHROOM AND ROAST BEEF FLATBREAD

Sautéed mushrooms, shaved roast beef, roasted garlic cheese sauce, chèvre, caramelized onions and fresh herbs

\$14

SOUPS & SALADS

Add beef patty, chicken breast, carnitas to any salad for \$5. Add smoked chicken for \$3. Add salmon filet for \$9.*

THE BURGER SALAD *

1/2 lb Cascade Natural beef burger patty with pickles, onion, tomatoes, Tillamook cheddar atop mixed greens with choice of dressing *gf*

\$14

BEER SNOB COBB

Mixed greens tossed with bleu cheese dressing, smoked chicken, crispy prosciutto, stout-glazed egg, tomato, cucumber, avocado, Danish bleu cheese crumbles and beer berries *gf*

\$15

BUTTER LEAF SALAD

Crisp butterleaf lettuce wedge, tomato, red onion, smoked bacon and smoked bleu cheese dressing *gf*

\$11

CARNITAS TACO SALAD

Crisp tostada shell, beer black beans, carnitas, pico de gallo, jalapeño, avocado, candied pepitas, cotija cheese, piled on arugula and romaine with cilantro ranch dressing

\$14

KALE & QUINOA

Shredded kale sautéed with quinoa, pickled onions, and roasted shallot vinaigrette topped with fresh veggies and feta *gf*

\$14

CAESAR SALAD

Crisp baby romaine, rosemary croutons, shredded Parmesan cheese, and our cracked pepper Caesar dressing

\$9

FIRE-ROASTED TOMATO SOUP

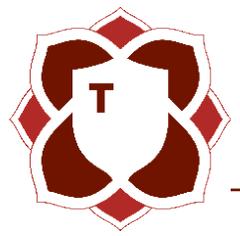
With crème fraîche and fresh bread from Village Baker

\$8

TODAY'S SOUP

Ask your server about the Soup of the Day. Bowl served with fresh bread from Village Baker

\$8



BREADS & BUNS

Served with veggies or chips. Substitute fries, soup or salad for \$2. Substitute gluten-free bun for \$1.

THE BLEU DIAMOND *

1/2 lb Cascade Natural beef with fried sweet potato crispies, maple bacon, demi-glace, IPAioli and Rogue Creamery bleu cheese

\$16

THE BURGER*

1/2 lb Cascade Natural beef with IPAioli and traditional veggie sides.

Add ons: Swiss, Tillamook sharp cheddar, Tillamook extra sharp white cheddar, Danish Bleu cheese, caramelized onions, smoked bacon, wild mushrooms, avocado +2/ea. Sub chicken breast +2

\$14

TRUFFLE MARROW BURGER*

Bet you can't say it five times fast! Bone marrow butter, fresh horseradish, IPAioli, caramelized onions, white cheddar and crispy prosciutto

\$16

BLACK BEAN BURGER

House-made gluten-free black bean burger topped with a roasted corn salsa, guacamole, pepper jack cheese, lettuce, tomato and our IPAioli, Sub chicken breast +2 sub beef patty +1

\$13

FRENCH DIP

Cascade Natural roast beef, caramelized onions, Swiss cheese, demi au jus with horsey aioli on ciabatta

\$14

ROW CLUB SANDWICH

Ham, smoked bacon, lettuce, tomato, turkey, pepper jack cheese and honey Dijonnaise on honey wheat bread add avocado +2

\$14

SPICY CHICKEN SANDO

Breaded chicken tossed in a blend of spicy chili seasoning. Topped with our house-made bread and butter pickles, IPAioli, crisp lettuce and tomato

\$13

"FROMAGE A TROIS"

Asiago crusted sourdough with Tillamook sharp cheddar, extra sharp white cheddar and honey glazed ham, served with a bowl of fire-roasted tomato soup

\$14

THE REUBEN

Shaved pastrami, Local Culture apple-fennel-sage sauerkraut, Provolone cheese and IPAioli served on toasted marble rye

\$15

ROASTED MUSHROOM PHILLY

Oyster, shitake, and portobello mushrooms tossed in truffle oil and herbs. Topped with caramelized onions, red bell peppers, chèvre and Provolone cheese. Served on a toasted ciabatta roll.

\$14

ENTRÉES

MACARONI AND CHEESE

Large elbow macaroni tossed in a rich 4-cheese cream sauce. Topped with buttered panko and baked to a golden brown add bacon +2, add chicken +3

\$12

WAGYU STEAK FRITES*

Grilled Wagyu sirloin served over herb-Parmesan truffle fries and topped with roasted wild mushrooms and demi-glace

\$26

GRILLED SALMON RISOTTO

Fresh grilled salmon filet, served over an herb-Parmesan risotto, sautéed asparagus and a smoked cherry mustard seed gastrique *gf*

\$26

FISH & CHIPS

Beer battered Alaskan cod with house cut fries and daikon-napa cabbage coleslaw with lemon caper aioli

\$18

TETHEROW TACOS (choice of two) Served with chips, salsa, and guac. Add taco for +3

Carnitas - slow roasted carnitas, shredded cabbage, cotija cheese, fresh cilantro, green onion chimichurri and avocado crema

\$13

Blackened shrimp - shredded red cabbage, corn salsa, shaved radish, cilantro, cotija and green onion

Fish - crispy cod tacos with pickled onions, dynamite slaw, feta, and radishes

We can make many items gluten-free - just ask!
All burgers and steaks cooked to order. Split plate fee +2.50
Bills can be split up to 4 ways.
gf = gluten-free

*Consumer advisory: While it tastes great, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.