



## 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

### CEVICHE

Fresh halibut and prawns marinated in citrus juices, red onion, cilantro, serrano peppers and spices. Served with crisp tostadas and pickled vegetables *gf*

\$14

### CHICKEN LETTUCE WRAPS

Sauteed sesame-ginger chicken, curry cashews and sliced shiitake mushrooms. Served with Asian slaw, lettuce cups and Thai basil, mint and cilantro *gf*

\$13

### THAI CURRY LETTUCE WRAPS

Asian slaw tossed with a ginger-peanut dressing. Served on fresh napa cabbage leaves and topped with kimchi, avocado crema and fried rice noodles *gf v*

\$12

### 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

### CHIPS, GUAC & SALSA

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

\$9

## FLATBREADS

### EL GUAPO FLATBREAD

Carnitas, black beans, house salsa, cheddar and mozzarella cheese, feta, pico de gallo, avocado, crème fraîche, cilantro

\$14

### CAPRESE FLATBREAD

Asiago pignoli nut pesto, sliced tomatoes, fresh mozzarella, basil, 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

### ICEBERG WEDGE TRIO

Crisp iceberg lettuce wedges topped with bleu cheese crumbles, red onion, cherry tomato, applewood bacon and bleu cheese dressing *gf*

\$12

### CARNITAS TACO SALAD

Crisp tostada shell, beer black beans, carnitas, pico de gallo, jalapeño, avocado, candied pepitas, cotija cheese, on top of 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

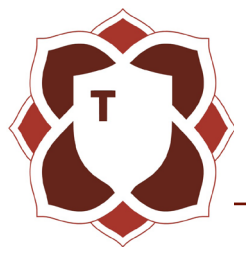
With crème fraîche and fresh bread from Village Baker

\$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-glance, 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, turkey, smoked bacon, lettuce, tomato, pepper jack cheese and honey Dijonnaise on honey wheat bread add avocado +2

\$14

### FISH & CHIPS

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

\$18

### CLUBHOUSE GRINDER

Shaved capicola, salami, ham, provolone, shredded lettuce, tomato, red onion, sliced pepperoncinis, red wine vinaigrette and giardiniera on toasted ciabatta roll

\$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, shiitake, 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

### CHICKEN SALAD SANDWICH

House smoked chicken breast blended with chopped celery, onion, red grapes, candied pecans and our shallot vinaigrette. Served with lettuce and tomato on a Sparrow Bakery croissant.

\$14

## ENTRÉES

### BABY BACK RIBS

Applewood smoked Carlton Farms pork ribs. Served with Row baked beans, coleslaw, fries and your choice of our blackberry-chipotle or whiskey-peach barbeque

\$24

### WAGYU STEAK FRITES\*

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

\$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

### VEGAN BOWL

Coconut jasmine rice and red quinoa topped with fresh avocado, edamame, napa slaw, mango, cucumber and fried rice noodles

\$15

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

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

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

**Fish** - Panko-breaded Cod, topped with Asian slaw, mango salsa, sweet red chili aioli, toasted coconut and fried wontons

\$13

*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.*