



## SMALL PLATES

### PUB WINGS

12 wings and drums slow braised in bacon fat, fried and tossed in our house buffalo, ghost chili or sweet bbq sauce; 6 for \$10 *gf*

\$18

### SHRIMP CEVICHE TOSTADA

Oregon bay shrimp marinated in citrus juice, red onion, cilantro, mint and Serrano pepper. Topped with shredded lettuce, pickled Jalapeños, crème fraîche and guacamole *gf*

\$16

### 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*  
Add smoked chicken +3 *gf*

\$14

### CHIPS, GUAC & SALSA

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

\$10

### SCOTCH EGGS *10-15 minute cook time*

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

\$14

### SPINACH ARTICHOKE DIP

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

\$14

### 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*

\$10

### BRUSSELS SPROUTS

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

\$12

## FLATBREADS

### EL GUAPO FLATBREAD

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

\$15

### CAPRESE FLATBREAD

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

\$15

### WILD MUSHROOM AND ROAST BEEF FLATBREAD

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

\$16

## 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*

\$16

### 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*

\$16

### ICEBERG WEDGE TRIO

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

\$13

### KALE & QUINOA

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

\$15

### 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

\$15

### CAESAR SALAD

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

\$12

### 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

\$18

### 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

\$16

### TRUFFLE MARROW BURGER

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

\$18

### 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

\$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

### ROW CLUB SANDWICH

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

\$15

### FISH & CHIPS

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

\$20

### CLUBHOUSE GRINDER

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

\$16

### THE REUBEN

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

\$16

### 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  
Add Roast Beef +5

\$15

### FRENCH DIP

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

\$15

## ENTRÉES

### FLAT-IRON STEAK FRITES

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

\$28

### GRILLED SALMON RISOTTO

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

\$28

### VEGAN BOWL

Coconut jasmine rice and red quinoa topped with fresh avocado, edamame, napa slaw, mango, cucumber and fried rice noodles. Served with a side of sesame-ginger and thai peanut sauce *gf*

\$15

### TETHEROW TACOS *Choice of two Served with chips, salsa, and guac. Add a taco for +4*

**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

\$16

All burgers and steaks cooked to order. Split plate fee +2.50  
Bills can be split up to 4 ways.

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