



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

ROASTED RED PEPPER

HUMMUS

House-made hummus and olive tapenade. Served with fresh vegetables and fried pita bread

\$15

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 aioli and cornichones pickles

\$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, kosher salt and black pepper truffled tatties +2 *gf* sweet potato waffle fries +2 *gf*

\$10

BRUSSELS SPROUTS

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

\$12

FLATBREADS

BLACKENED CHICKEN AND PINEAPPLE

FLATBREAD

Blackened chicken, roasted pineapple, house-made salsa, red onion, smoked mozzarella and fried leeks

\$15

CAPRESE FLATBREAD

Pesto, sliced heirloom tomatoes, fresh mozzarella, asiago, 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

Crispy flour tortilla bowl stuffed with beer black beans, carnitas, pico de gallo, jalapeño, avocado, candied pepitas, cotija cheese, arugula and romaine lettuce.

Served with cilantro ranch dressing

Sub corn toastada for gluten-free option

\$15

CAESAR SALAD

Crisp baby romaine, paprika 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

FRENCH DIP

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

\$15

ROW CLUB SANDWICH

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

\$15

FROMAGE À 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

\$15

GRILLED PORTOBELLO

CAPRESE

Marinated portobello mushroom, fresh tomato, basil, pesto and fresh mozzarella. Served on a toasted brioche bun

\$15

SPICY CHICKEN SANDWICH

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

\$16

CHORIZO MEATLOAF

PATTY MELT

House-made chorizo meatloaf, caramelized onion, roasted red bell pepper and smoked mozzarella. Served on jalapeño cornbread

\$16

ENTRÉES

FISH & CHIPS

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

\$20

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, broiled 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

\$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.