

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 wings for 10 *gf*

18

ROASTED RED PEPPER HUMMUS

House-made hummus and olive tapenade. Served with fresh vegetables and grilled pita bread *v*

12

WHITE BEAN & GREEN CHILI TOSTADA

Crisp corn tortilla topped with stewed white beans, green chilis and spices. Topped with shredded lettuce, pico de gallo, salsa, crème fraîche and avocado *gf v*

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 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 *v*

14

HOUSE CUT FRIES

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

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 *v*

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 +5. Add salmon filet +9.*

THE BURGER SALAD *

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

16

BEER SNOB COBB *

Mixed greens 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 cucumber, tomato, avocado and feta cheese *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 *gf option available*

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 *v*

8

TODAY'S SOUP

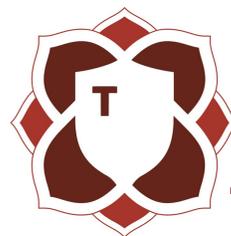
Ask your server about the Soup of the Day. Bowl served with fresh bread from Village Baker

8

We can make many items gluten-free upon request - just ask!

Split plate fee +2.50

gf- gluten free; v- vegetarian; vegan- vegan



BREADS & BUNS

Served with veggies or chips. Substitute fries, soup or salad +2

Substitute gluten-free bun +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, lettuce, tomato, onion, and pickle

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

Sub chicken breast +2

16

TRUFFLE MARROW BURGER *

1/2 lb Cascade Natural beef with 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, avocado, pepper jack cheese, lettuce, tomato, onion and our IPAioli
Sub chicken breast +2 sub beef patty +2

14

FRENCH DIP

Painted Hills prime rib, 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 v

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 vegan

15

TETHEROW TACOS *Choice of two tacos served with chips, salsa, and guac.*

Add a taco for +4

16

Blackened shrimp - shredded red cabbage, corn salsa, shaved radish, cilantro, cotija cheese 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

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

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

gf- gluten free; v- vegetarian; vegan- vegan