

SMOOTHIES & BEVERAGES

FRESH & FIT

Banana, mango, kale, spinach, parsley, mint, almond milk, and a date

8

POOLSIDE

Banana, strawberry, mango, orange juice

8

HEARTY BOOSTER

Banana, mixed berries, pineapple, spinach, chia-seeds, almond milk

8

BERRY STRONG

Banana, mixed berries, orange juice

8

PB&J

Mixed berries, 1 scoop of peanut butter, spinach, vegan vanilla protein powder, hemp milk

8

POWER HOUSE

Banana, cocoa powder, dates, peanut butter, almond milk

8

GROWLER FILL

Purchase a Tetherow growler with one of our seasonal draft fills

16

BOTTLE OF WINE

Purchase a bottle of wine from our rotating wine list to enjoy with your take out order. Ask about our wine selections

MP

METOLIUS TEA

Ask about our seasonal rotating selections

3

KOMBUCHA

Happy Mountain Kombucha with the selection of peach blossom, honeydew melon, dragonfruit, lavender-white

5

LAIRD'S COFFEE OR ESPRESSO

Ask about various coffee or espresso drinks made with our Laird Superfood coffee products

3

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

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

WHITE BEAN TOSTADA

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

14

HOUSE CUT FRIES

Made fresh daily, tossed in fresh herbs, kosher salt and pepper *gf*
truffled tatties +2 *gf* sweet potato waffle fries +2

10

SOUPS & SALADS

Add beef patty, chicken breast, carnitas to any salad +5.*

Add salmon filet +9. Add steak* +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, grilled chicken, crispy prosciutto, stout-glazed egg, tomato, cucumber, avocado, Danish bleu cheese crumbles and beer berries *gf*

16

KALE & QUINOA

Shredded kale sautéed with quinoa, pickled onions, and roasted shallot vinaigrette topped with cucumber, tomato, avocado and feta cheese.

Served warm *gf*

15

CARNITAS TACO SALAD

Crispy corn tostada with beer black beans, carnitas, pico de gallo, jalapeño, avocado, candied pepitas, cotija cheese, arugula and romaine lettuce. Served with cilantro ranch dressing *gf*

15

CAESAR SALAD *

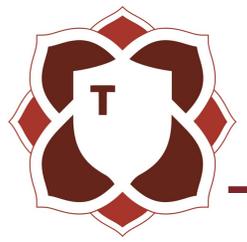
Crisp baby romaine, paprika croutons, shredded Parmesan cheese, and our cracked pepper Caesar dressing

12

FIRE-ROASTED TOMATO SOUP

With crème fraîche and fresh bread from Village Baker *v*

8



FLATBREADS

CAPRESE FLATBREAD

Pesto, sliced tomatoes, fresh mozzarella, asiago, basil, balsamic reduction *v*

15

MUSHROOM & ROAST BEEF

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

16

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. Served on a Big Ed's brioche bun

18

ROW CLUB SANDWICH

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

15

THE BURGER *

1/2 lb Cascade Natural beef with IPAioli, lettuce, tomato, onion, and pickle. Served on a Big Ed's brioche bun

16

FRENCH DIP

Painted Hills prime rib, caramelized onions, Swiss cheese, demi au jus with horsey aioli on a ciabatta roll

15

TRUFFLE MARROW BURGER *

1/2 lb Cascade Natural beef with bone marrow butter, fresh horseradish, IPAioli, caramelized onions, white cheddar and crispy prosciutto. Served on a Big Ed's brioche bun

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. Served on a Big Ed's brioche bun
Sub chicken breast +2 sub beef patty +2

14

ENTRÉES

FISH & CHIPS

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

20

STEAK FRITES *

Grilled steak 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*

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

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

16

DAILY SPECIAL

Ask about our daily specials and daily wine pairings

MP

**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