

SMALL PLATES

PUB WINGS

Twelve wings and drums slow braised, fried and tossed in our house buffalo, ghost chili or sweet BBQ sauce; 6 wings for 10 *gf*

BRUSSELS SPROUTS

Roasted brussels sprouts with lemon, olive oil, local honey and shaved Parmesan *gf v*

WHITE BEAN & GREEN CHILI

TOSTADA

Crispy 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*

CAPRESE FLATBREAD

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

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

12

HOUSE CUT FRIES

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

10

14

CHIPS, GUAC & SALSA

House-made tortilla chips, guacamole, and pico de gallo *gf*

10

ROASTED HUMMUS

House-made roasted red pepper hummus. Served with fresh vegetables, grilled pita bread and tortilla chips *v*

12

15

SOUPS & SALADS

Add beef patty*, chicken breast, carnitas, fried shrimp or crispy tofu 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 and Tillamook cheddar atop mixed greens with choice of dressing *gf*

16

CARNITAS TACO SALAD

Crispy corn tostada with gluten-free beer black beans, carnitas, pico de gallo, jalapeño, avocado, candied pepitas, Cotija cheese, arugula and romaine lettuce. Served with cilantro ranch dressing

15

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

CAESAR SALAD *

Crisp baby romaine, paprika croutons, shredded Parmesan cheese. Served with house-made cracked pepper Caesar dressing

12

STEAK SPINACH SALAD

Top sirloin, spinach, candied Oregon hazelnuts, roasted beets, blue cheese crumbles and cherry tomatoes. Served with a sweet Walla Walla onion vinaigrette dressing

18

FIRE-ROASTED TOMATO SOUP

Served with crème fraîche and house-made rosemary Facaccia bread

8

KALE & QUINOA SALAD

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

15

TODAY'S SOUP

Ask your server about the Soup of the Day. Served with house-made rosemary Facaccia bread

8

Bills can be split up to 4 ways. Split plate fee +2.50

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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. Served on a Big Ed's brioche bun

18

THE BURGER *

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

Add ons: Swiss, Tillamook sharp cheddar, Tillamook extra sharp white cheddar, American, Danish bleu cheese, pepper jack 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, served on a Big Ed's brioche bun

18

FRENCH DIP

Cedar River prime rib, caramelized onions, Swiss cheese, horsey aioli. Served on a ciabatta roll with demi au jus

17

ROW CLUB SANDWICH

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo. Served on sourdough bread

Add avocado +2

16

ROASTED VEGGIE SANDWICH

Roasted eggplant and zucchini, mozzarella, pesto mayo, arugula. Topped with a cherry tomato, onion and roasted red pepper mix. Drizzled with a balsamic reduction. Served on Focaccia bread

Add grilled chicken breast +5

15

CRISPY FISH SANDWICH

Breaded rockfish, remoulade, pickled red onion, B&B pickles, tomato, and shredded iceberg. Served on a Big Ed's brioche bun

16

BLACK BEAN BURGER

House-made, gluten-free black bean burger topped with 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. Served with lemon caper aioli

20

STEAK FRITES *

Grilled top sirloin served over herb-Parmesan truffle fries. 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 either flour or corn, served with chips, salsa, and guac. Add a taco for +4*

16

Shrimp - breaded and fried, Asian slaw, pineapple- grapefruit salsa, sweet red chili aioli

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

Fish - breaded rockfish, cabbage, corn salsa, cilantro and lime sour cream

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