

SMALL PLATES

PUB WINGS

Twelve wings and drums slow braised, fried and tossed in our house buffalo, ghost chili, sesame ginger or sweet BBQ sauce; 6 wings for 11 *gf*

21

CHIPS, GUAC & SALSA

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

13

BRUSSELS SPROUTS

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

15

CAPRESE FLATBREAD

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

16

TRUFFLE & CAPICOLA FLATBREAD

Truffle oil, capicola, mozzarella, and Parmesan. Topped with fresh arugula tossed in Agrumato lemon oil

18

SCOTCH EGGS * 10-15 minute cook time

Two farm fresh eggs wrapped in sausage, fried and served with creamy brandy peppercorn aioli and balsamic reduction

16

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

11

ROASTED HUMMUS

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

14

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*

15

SOUPS & SALADS

Add beef patty*, chicken breast, carnitas, fried shrimp or crispy tofu to any salad +6

Add salmon filet* +11 Add steak* +11

THE BURGER SALAD *

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

18

BEER SNOB COBB *

Mixed greens with blue cheese dressing and crumbles, chicken, crispy prosciutto, hard boiled egg, tomato, cucumber, avocado, and gluten-free beer berries *gf*

18

STEAK SPINACH SALAD *

Top sirloin, spinach, mixed greens, candied Oregon hazelnuts, red and gold roasted beets, blue cheese crumbles and cherry tomatoes. Served with our house sweet Walla Walla onion vinaigrette dressing *gf*

20

THE ROW SOUP

Choice of our house-made rotating daily soup or tomato soup. Served with Village Baker Striata

12

CARNITAS TACO SALAD

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

18

TETHEROW WEDGE

Half an ice berg wedge with blue cheese crumbles, cherry tomatoes, bacon bites, and red onion. Served with a side of blue cheese dressing *gf*

14

CAESAR SALAD *

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

13

KALE & QUINOA SALAD

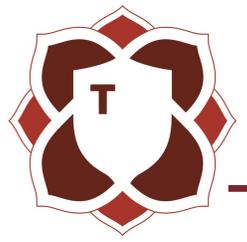
Shredded kale sautéed with quinoa, pickled onions, and roasted shallot-champagne vinaigrette, topped with cucumber, tomato, avocado and feta cheese. Served warm *gf*

17

A 20% Gratuity will be added to all take-out orders.

*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 patty with fried sweet potato crispies, maple bacon, demi-glace, IPAioli and bleu cheese crumbles. Served on a Big Ed's brioche bun

20

THE BURGER *

1/2 lb Cascade Natural beef patty 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, bleu cheese, pepper jack cheese, caramelized onions, bacon, wild mushrooms, avocado +2/ea
Sub chicken breast +2

18

TRUFFLE MARROW BURGER *

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

21

ROW CLUB SANDWICH

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo. Served on sourdough bread
Add avocado +2

18

FRENCH DIP

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

20

ROASTED VEGGIE SANDWICH

Roasted eggplant and zucchini, mozzarella, pesto-mayo, and arugula. Topped with tomatoes, onions, roasted red peppers and drizzled with a balsamic reduction. Served on house-made rosemary Focaccia bread ✓
Add grilled chicken breast +5

15

FROMAGE À TROIS

Asiago crusted sourdough with Tillamook sharp cheddar, extra sharp white cheddar and honey glazed ham, served with a bowl of our house made tomato soup

17

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

17

ENTRÉES

FISH & CHIPS

Beer battered cod with house-cut fries and coleslaw. Served with remoulade

22

STEAK FRITES *

Grilled top sirloin served over herb-Parmesan truffle fries. Topped with roasted wild mushrooms and demi-glace

30

GRILLED SALMON RISOTTO *

Fresh grilled salmon filet. Served over an herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique *gf*

30

VEGAN BOWL

Coconut jasmine rice and red quinoa, topped with fresh avocado, edamame, slaw, roasted beets, cucumber and fried rice noodles. Served with a side of sesame-ginger and Thai peanut sauce *vegan*

17

TETHEROW TACOS *Choice of two tacos either flour or corn, served with chips, salsa, and guacamole. Add a taco for +6*

Fish or Shrimp - breaded and fried, shredded lettuce, pico de gallo, and cilantro-lime sour cream, topped with fresh cilantro

Carnitas or Chicken - shredded lettuce, feta cheese, pico de gallo, and avocado crema, topped with fresh cilantro

20

A 20% Gratuity will be added to all take-out orders.

*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