

## SMALL PLATES

### PUB WINGS

Twelve wings and drums slow braised, fried and tossed in our house buffalo, ghost chili, sweet BBQ or sesame-ginger sauce; 6 wings for 14 *gf*

25

### BRUSSELS SPROUTS

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

16

### 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*

16

### CAPRESE FLATBREAD

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

17

### 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

17

### CHIPS, GUAC & SALSA

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

13

### HOUSE CUT FRIES

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

13

### ROASTED HUMMUS

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

15

## SOUPS & SALADS

*Add Carnitas, fried shrimp or crispy tofu to any salad +7*

*Add 1/2 lb beef patty\* or chicken breast\* +8*

*Add 6oz COHO salmon filet\* or 6oz New York strip steak\* +15*

### 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*

20

### CIDER SNOB COBB

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

20

### 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

16

### THE ROW SOUP

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

13

### 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*

22

### TETHEROW WEDGE

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

22

### 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*

18

### CAESAR SALAD \*

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

15

### TASTE OF SOLOMON'S

Served after 5 pm Wed - Sun

#### CHARCUTERIE BOARD

Drunken goat cheese, smoked Gouda, Oregon Rogue Blue cheese, prosciutto, capicola, candied pecans and honey glazed figs  
2 for 19      4 for 35

#### RISOTTO

Saffron risotto with foraged mushrooms, baby spinach, seasonal vegetables, vegetable stock and finished with parmesan and cream  
26 *v, can be veg*

## BREADS & BUNS

Served with veggies or chips. Substitute fries, truffle fries, sweet potato waffle fries, soup or salad +4  
Substitute gluten-free bun or bread +2

### 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

22

### 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. Sub chicken breast +2

19

**Add ons:** Swiss, Tillamook sharp cheddar, Tillamook extra sharp white cheddar, bleu cheese, pepper jack cheese, caramelized onions, bacon, wild mushrooms, avocado +2/ea

### 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

22

### FRENCH DIP

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

23

### ROW CLUB SANDWICH

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

19

### FROMAGE À TROIS

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

18

### 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

18

### SKYLINER SUB

Prime rib, Molinari & Sons Italian Sopressata, pepperoncini, red bell peppers, sautéed onions with cheddar and pepperjack cheese. Served on a sub roll with mayonnaise and IPA aioli

22

### TETHEROW REUBEN

House roasted corn beef, beet-caramelized onion sauerkraut, Swiss cheese, and 1000 island dressing on toasted Village Baker Striata bread

19

## ENTRÉES

### FISH & CHIPS

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

23

### NEW YORK STRIP\*

New York Strip, potato-parsnip purée and seasonal roasted vegetables

34

### GRILLED SALMON RISOTTO \*

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

31

### 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*

18

### TETHEROW TACOS

Choice of two tacos either flour or corn, served with chips, salsa, and guac. Add a taco for +4

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

**Carnitas or Chicken** - lettuce, feta cheese, pico de gallo, and avocado crema

20

#### NEW FLAVORS

#### ELK SHEPHERD PIE

Ground elk, carrots, celery, onions, red potatoes, fresh herbs and beef stock topped with house made mashed potatoes and cheddar jack cheese 21

#### MAC AND CHEESE

Chipotle cream, red peppers, four cheese blend, green onions, with cavatappi pasta 18  
Add: Bacon 5, Sausage 5, Chicken 6, Shrimp 7

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**