

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

CHARCUTERIE BOARD New!

Drunken goat cheese, smoked Gouda, Oregon Rogue Bleu cheese, prosciutto, capicola, candied pecans and honey-glazed figs

22

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

CHIPS, GUAC & SALSA

House-made tortilla chips, guacamole, and salsa *gf*

13

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

18

BRUSSELS SPROUTS

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

16

ROASTED HUMMUS

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

15

HOUSE CUT 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

SOUPS & SALADS

Add Carnitas, fried shrimp or crispy tofu to any salad +7. Add 1/2 lb beef patty or chicken breast* +8
Add 6 oz COHO salmon filet* or 6 oz 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*

21

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

20

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*

23

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*

15

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

Oysters On The Half Shell

Half dozen Quilcene Bay Oysters. Served with house-made mignonette, spicy cocktail sauce and lemon 22

Grilled Pacific Northwest Halibut

Alaskan-caught grilled Halibut served over risotto, finished with saffron butter and blood orange salsa, alongside oven-roasted rainbow baby carrots 45

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

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

21

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

23

FRENCH DIP

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

24

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

20

ENTRÉES

FISH & CHIPS

Beer battered Cod 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 with herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique *gf*

33

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*

19

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

22

NEW FLAVORS

BACON JAM WAGYU BURGER

1/2 lb. American Wagyu beef with house made bacon jam, smoked gouda cheese, arugula, tomatoes, and garlic aioli on a Big Ed's brioche bun 27

AHI TARTARE

Avocado and mango purée dressed with sesame oil, fresh ginger, garlic, sweet soy sauce and wasabi crema garnish 23

A 20% Gratuity will be added to all take-out orders. *Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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