

## 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*

### CHARCUTERIE BOARD New!

Smoked Gouda, Oregon Rogue Bleu cheese, smoked Tillamook Cheddar, prosciutto, capicola, candied pecans and honey-glazed figs

### 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*

### AHI TARTARE New!

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

25

### 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

22

### BRUSSELS SPROUTS

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

16

16

### ROASTED HUMMUS

House-made roasted red pepper hummus. Served with fresh vegetables, grilled pita bread<sup>V</sup>

15

17

### 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

23

### CHIPS, GUAC & SALSA

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

13

## SOUPS & SALADS

Add Carnitas, fried shrimp or crispy tofu to any salad +7. Add ½ lb beef patty\* or chicken breast\* +8  
Add 6 oz COHO salmon fillet\* or 6 oz New York strip steak\* +15

### THE BURGER SALAD \*

½ lb Cascade Natural beef burger patty with pickles, onion, tomatoes and Tillamook cheddar a top mixed greens with a choice of dressing *gf*

21

### STEAK SPINACH SALAD \*

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

23

### CIDER SNOB COBB

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

20

### TETHEROW WEDGE

Half of iceberg wedge with bleu cheese crumbles, cherry tomatoes, bacon bits, and red onion. Served with a side of bleu cheese dressing *gf*

15

### CARNITAS TACO SALAD

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

20

### 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

### THE ROW SOUP

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

13

### CAESAR SALAD \*

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

15

### ONO RANCH WAGYU BURGER

#### SUPPORTING OUR LOCAL PARTNERS

½ lb. ONO Wagyu beef patty served on a Big Ed's brioche bun with our IPAloli, Tillamook smoked cheddar, bacon, lettuce, tomato, onion and pickle. 26

*The Ono Ranch is in Redmond, OR. "Ono" in Hawaiian means delicious and in Japanese, it means small farm. The perfect name for a small ranch that raises Japanese cattle.*

## 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

### 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

### 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

### 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

### 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

### 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

### 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

### 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 IPAioli

22

### TETHEROW REUBEN

House roasted corn beef, Granny Smith apple sauerkraut, Gruyere cheese, and 1000 island dressing on toasted marble rye bread

21

## 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 fillet 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



#### HOUSE-MADE MEATBALLS

House-made rich marinara sauce, Gruyere cheese, fresh basil and toast points. 15



#### BLACKENED CHICKEN WRAP

Blackened chicken breast, black beans, corn salsa, spicy mayo, mixed cheese wrapped in a tomato basil tortilla. 17