

SMALL PLATES

PUB WINGS

Wings and drums slow braised, fried and tossed in our house buffalo, ghost chili, sweet BBQ or sesame-ginger sauce 12 for 25 or 6 for 14

CAPRESE FLATBREAD *v*

Pesto, sliced heirloom tomatoes, fresh mozzarella, asiago, basil, balsamic reduction 17

AHI TARTARE

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

CHIPS, GUAC & SALSA *gf*

Tortilla chips, guacamole and salsa 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 *gf v*

Roasted brussels sprouts with lemon, olive oil, local honey and shaved parmesan 16

FRIES *gf*

Made fresh daily, tossed in fresh herbs, kosher salt and pepper 13

truffled french fries +2 *gf*

sweet potato waffle fries +2

SOUPS & SALADS

Add carnitas or crispy tofu to any salad +7. Add 1/2 lb beef patty or chicken breast* +8
Add 6oz Scottish salmon fillet* or 6oz New York strip steak* +15*

THE BURGER SALAD *gf*

1/2 lb Cascade Natural beef burger patty with pickles, onion, tomatoes and Tillamook cheddar a top mixed greens with a choice of dressing 21

CIDER SNOB COBB *gf*

Mixed greens with bleu cheese dressing and crumbles, grilled chicken, crispy prosciutto, hard boiled egg, tomato, cucumber, avocado, and gluten-free beer berries 20

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 18

CAESAR SALAD

Crisp baby romaine, house-made croutons, shredded Parmesan cheese, served with our house cracked-pepper Caesar dressing 15

THE ROW SOUP

Choice of our house-made rotating daily soup or tomato soup, served with Village Baker striata 13

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 BURGER*

Choice of 1/2 lb Cascade Natural beef patty with our IPAioli, lettuce, tomato, onion and pickle, served on a Big Ed's brioche bun 21

Substitute chicken breast +2

Substitute Housemade Black Bean Patty +2 v

Add Ons + 2 each

Swiss, Tillamook sharp cheddar, Tillamook extra sharp white cheddar, bleu cheese, pepper jack cheese, caramelized onions, bacon, wild mushrooms, avocado

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 20

Add avocado +2

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

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 fries and coleslaw, served with remoulade 23

NEW YORK STRIP*

New York Strip, potato-parsnip purée and seasonal roasted vegetables 34

GRILLED SALMON RISOTTO* *gf*

Fresh grilled salmon fillet with herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique 33

VEGAN BOWL *vegan*

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 19

TETHEROW TACOS

Choice of two tacos either flour or corn tortillas, served with chips, salsa, and guac. 22

Add a taco +4

Fish | 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