

## Drafts -

Rainier 3  
Ninkasi Vanilla Oatmeal Stout 6  
Ghost Runner Boston Dbl American Red 6  
Migration Glisan Street Pale 6  
Ex Novo Eliot IPA 6  
Seasonal Drafts and Cider\*  
*\*ask your server about our rotating taps*

## Growlers To-Go 5-new/15-fill

## Bottles -

16oz Domestic Can 3  
Session Lager or Dark 3.50  
Select Micro Brew Can 4.5  
Budweiser or Bud Light 3.25  
Coors Light 3.25  
Stella Artois 3.75  
Pacifico 4  
Widmer Hefeweizen 4  
Guinness Pub Can 4.5  
Dundee Porter 4.5  
Omission Gluten-Free 4.5  
Finn River Black Currant Cider 11 • 500 ML  
Woodbox Cider 9.5 • 500 ML  
Jester and Judge American Apple Cider 5  
Buckler Non-Alcoholic 3.5

## NON-ALCOHOLIC BEVERAGES

Sodas 2 • rc products  
San Pellegrino 3  
Iced Tea or Hot Tea 2  
House Made Double Ginger Beer 3  
Drinking Vinegar and Soda 4  
Italian Sodas 3  
Lemonade 3 • strawberry 3.5  
Root Beer Float 4.5  
Happy Cup Coffee OR Cold Brew 3

## Red Wine -

House Red 6-gls/24-btl  
Elk Cove Pinot Noir, Willamette Valley OR '14  
*delicious black cherry & wild berry with floral accents,  
immediately enjoyable 11-gls/41-btl*

## White Wine -

House White 6-gls/24-btl  
Chateau de la Ragotiere Muscadet, France '15  
*dry, fresh sur lie. perfectly paired with oysters!! 9-gls/34-btl*  
Domaine La Colombe Rose, France '16  
*bright floral grapefruit & watermelon notes with a  
fresh herbal nose 8.5-gls/33-btl*

## SPARKLES

Althea Valdobbiadene Prosecco , Italy NV 10-gls/39-btl  
*superiore D.O.C.G. brut*  
Clara C Sparkling Rose, Italy NV 9-gls/34-btl  
*100% pinot noir*  
Cleto Chiarli Lambrusco, Italy NV 8-gls/32-btl

## By The Bottle Wine

Saffron Fields Chardonnay, Willamette Valley OR '14  
*vanilla from french oak, peach blossom & fresh apricot 65-btl only*  
Von Winnings Riesling, Germany '15  
*dry & balanced, residual sugars & apricot finish 39-btl only*  
Saffron Fields Heritage Clones Pinot Noir, OR '13  
*willamette valley grapes, soft herbs with rich plum 65-btl only*  
J. Christopher Chehalem Mt. Pinot Noir, OR '14  
*traditional willamette valley pinot with subtle tannins & long  
elegant finish 48-btl only*



## .....Signature Cocktails.....

**Rose Milk and Honey**  
*earl grey rum, rose water, honey, vanilla & cream shaken  
on the rocks 9*

**The Capricorn**  
*vodka, strawberry puree & black peppercorn syrup  
with a salt and pink peppercorn rim served up 9*

**Cumin Centipede**  
*cumin tequila muddled with bell pepper, cucumber &  
a touch of cilantro served up with a salted rim 9*

**Tom Kah\***  
*thai bird chili infused vodka, lemongrass-cilantro  
simple syrup, coconut cream and lots of fresh lime 9  
\*chili infused means it's HOT y'all!\**

**Lavender Gin Lemon Drop**  
*lavender infused gin, fresh squeezed lemon,  
creme de violette & a lavender sugared rim 9*

**Rosemary Pear Martini**  
*clear creek pear brandy, gin, rosemary simple syrup  
& fresh citrus 9*

**Orange Blossom**  
*orange infused cruzan rum, aperol, fresh citrus &  
orange bitters served up 9*

## .....Sparkling Cocktails.....

**When in Rome**  
*blood orange, rosemary, cocchi americano &  
champagne on the rocks 8*

**Sparkling Elderflower Punch**  
*lambrusco, st germain, citrus & soda served  
on the rocks 8*

**Tart Cherry-Aperol Spritzer**  
*aperol, balsamic-cherry puree & champagne served  
on the rocks 8*

**The Cleanse**  
*rooibos whiskey, real maple syrup, fresh lemon & cayenne  
served piping hot... your liver will thank you! 9*

**Fresh-Fashioned**  
*tart cherry infused bourbon muddled with fresh  
pineapple, armarena cherries & bitters with a  
splash of soda on the rocks 9*

**Banana Habanero Pain Killer\***  
*habanero rum, banana puree, coconut, pineapple  
& OJ on the rocks topped with nutmeg 9  
\*habanero peppers are spicy, folks.... not for the timid\**

**Hibiscus-Acai Margarita**  
*hibiscus-acai berry infused tequila shaken &  
layered with house sour mix 8*

**Blood Orange Negroni**  
*fresh blood orange juice, gin, campari & sweet  
vermouth served up 9  
\*this cocktail is wonderfully bitter-NOT sweet\**

**Ruby Rye Manhattan**  
*rye whiskey, ruby port & cherry-balsamic  
reduction with cherry and chocolate bitters,  
choose up or rocks 9*

**Guava-Ginger Mimosa**  
*ginger liqueur, fresh guava puree and lots of  
champagne 8*

**The Remedy**  
*strawberry-orange drinking vinegar & champagne  
over ice 7*

**Chelsey's Bellini**  
*absolut pears vodka, peach puree & champagne  
in a flute 7*

# Starts

**Oregano Fry Bread - 5** basil crème fraiche and tomato puree

**Soup of the Day - 3/5** with fresh grand central bread

**Oysters on the Half Shell\*** - **10** per half doz. • **18** per dozen (**available 4pm-10pm**)

*Nevor shellfish farms, Netarts Bay, Oregon: owned and operated by Travis Oja habanero-cilantro mignonette and blood orange champagne granita*

**Smoked Fish Platter - 14** cold smoked salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

**Cheese Platter - 15** rogue blue cheese, face rock cheddar, brie, briar rose goat, rotating selection, roasted garlic, cured bacon, seasonal fruit, red wine caramel & grand central baguette

**Basil and Garlic Prawn Skewers - 11**

*basil, chili and garlic prawns, napa cabbage-bell pepper slaw & coconut cashew sauce*

**Mediterranean Platter - 13**

*pita, house made hummus, local hazelnuts, olives, roasted red pepper, marinated red onions, cucumber, tomato, pepperoncini and harissa*

**Mussels Diabla - 14** spicy white wine, garlic & tomato broth (...also available in a ginger sake broth)

**Chicken Paté - 9** prosciutto wrapped with apple onion jam, pear mustard, bread & crackers

**Citrus Chili Shrimp Ceviche - 10**

*orange, radish, avocado, lime, cilantro, green onion, bell pepper, & tomato served with fresh tortilla chips*

**Charcuterie Plate - 15**

*paté, napoli, copa, schiacciata piccante, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread*

# Starter Salads

*proudly serving Millenium Farms organic greens* • add chicken: pulled, crispy or grilled - \$4

**Field Greens - 4/7**

*fried shallots & cherry tomatoes in house sherry vinaigrette*

**Caesar Salad - 5/8**

*whole leaf romaine, house caesar dressing, red bell pepper & fried wontons*

**Old House Dahlia Salad - 7/10**

*shaved dahlia tubers, fennel, fresh citrus, pears, & candied almonds in a cranberry vinaigrette topped with dahlia chips*

**Black Kale Salad - 7/10**

*purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese*

# Entree Salads

*proudly serving Millenium Farms organic greens*

**Apple and Beet Salad - 10** rogue blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette

**Chicken Salad with Crispy Bacon - 12** chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing

**Smoked Trout Salad - 13**

*house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing*

**Sesame Chili Chicken Salad - 12** crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

# Dinner

*proudly serving Portland Ketchup*

**Panko Crusted Fish and Chips - 14** remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

**Lamb Burger\*** - **14**

*anderson ranch lamb, brier rose goat cheese, roasted red peppers, marinated onions & red pepper aioli served with fries*

**Quinoa-Mushroom Veggie Burger - 9** vegan patty. served with fries • add cheese – **1**

**Burger Burger\*** - **12** 6oz. cascade natural beef with fries • add cheese – **1**

**Chipotle Elk Burger\*** - **13** 6oz. elk patty with crispy onions, pepper jack cheese & chipotle mayo, served with fries

**Slaw Dog - 10** local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard and french fries

**Four Horsemen Pulled Pork Sandwich - 12**

*braised carlton farms pork topped with napa cabbage-bell pepper slaw on ciabatta, with sweet potato fries choose four chili hot sauce or bourbon bbq sauce*

*following items not available after 10pm*

**Country Meatloaf - 15** sriracha-hoisin glazed with red wine carrots, mashed potatoes & gravy

**Catch of the Day\*** - **17** paprika dusted with potato pancake, sauteed peppery greens & sorrel aioli

**Chicken Fried Chicken - 15** panko coated cascade natural thigh with gravy, bacon braised greens & mac n' cheese

**Pan Fried Idaho Trout Picatta - 14** seasoned rice flour, white wine lemon caper sauce, broccolini & mushroom wild rice

**Jamaican Jerk Chicken - 14** cascade natural chicken breast with pineapple salsa, coconut black beans & coconut rice

**Andouille Mac N' Cheese - 13**

*creamy tillamook cheddar & provolone sauce with broccoli & andouille sausage topped with garlic-panko parmesan crust*

**Chicken Linguini with Sage Cream - 15**

*pulled chicken breast, butternut squash, broccoli, wild mushrooms and parmesan with grilled bread*

**8oz Grilled Sirloin\*** - **18**

*chanterelle butter with mashed potatoes & apple cider vinegar brussels sprouts*

**Coconut Snapper - 15** cilantro, lime, coconut milk & garlic marinade with coconut black beans & coconut rice

there may be an upcharge for substitutions

seating is limited, please be courteous of others waiting. AKA no camping please

\*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness