

## Drafts -

Rainier 3  
Ninkasi Vanilla Oatmeal Stout 6  
Laurelwood Free Range 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/12-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  
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  
Stephen Vincent Pinot Noir, Sonoma County '12  
*forward fruit with hints of clove, cinnamon & blackberry  
great winter pinot!! 9-gls/32-btl*

## White Wine -

House White 6-gls/24-btl  
Bernier Chardonnay, France '15  
*vibrant, un-oaked, wonderful with fish 8.5-gls/31-btl*  
Nortico Dry Rose, Portugal '16  
*light & fresh with bright berry & watermelon fruit,  
refreshing minerality 9.5-gls/33-btl*

## SPARKLES

Rive Della Chiesa Prosecco, Italy NV 8/31  
Clara C Sparkling Rose, Italy NV 9/34  
*100% pinot noir*  
Cleto Chiarli Lambrusco, Italy NV 8/32

## By The Bottle Wine

Harper Voit Pinot Blanc, Willamette Valley OR '15  
*bright fruit, crisp acidity & mineral finish 42-btl only*  
Saffron Fields Chardonnay, Willamette Valley OR '14  
*vanilla from french oak, peach blossom & fresh apricot 65-btl only*  
Elk Cove Willamette Valley Pinot Noir, OR '14  
*french oak, fresh flavors of cranberry & raspberry with  
delicate tannins 54-btl only*  
Saffron Fields Heritage Clones Pinot Noir, OR '13  
*willamette valley grapes, soft herbs with rich plum 65-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*

**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*

**The Cleanse**  
*rooibos whiskey, cayenne, lemon and real maple syrup  
served with hot water. your liver will thank you!!! 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 & 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 wild salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

**Cheese Platter** - 15 variety of cheeses, roasted garlic, house cured bacon, fresh 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, marinated olives, roasted red pepper, cucumber, marinated red onion, tomato, pepperoncini and harissa

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

**Chicken Paté** - 9 prosciutto wrapped chicken liver mousse 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 fried tortilla chips

**Charcuterie Plate** - 15 paté, genoa, copa, sopresata, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread

# Starter Salads

• add chicken: pulled, crispy or grilled - 4.....

**Field Greens** - 4/7 millennium farms greens, fried shallots & cherry tomatoes in house sherry vinaigrette

**Roasted Red Pepper and Parmesan** - 5/8 baby greens tossed in roasted red pepper vinaigrette topped with parmesan & pine nuts

**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

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

**Smoked Trout Salad** - 13 house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & red pepper in a creamy kalamata olive dressing

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

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

**Spinach and Goat Cheese Salad** - 11 millenium farms spinach, briar rose goat cheese, mandarin oranges, strawberries, mint, cashews & balsamic red onions in a strawberry vinaigrette

# Dinner

*proudly serving Portland Ketchup*

**Panko Crusted Fish and Chips** - 13 remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

**Lamb Burger\*** - 14 anderson ranch lamb, brier rose local goat cheese, roasted red peppers, marinated onions & red pepper aioli served with fries

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

**Burger Burger\*** - 11 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.....*

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

**Chicken Fried Chicken** - 14 panko coated cascade natural thigh with gravy, sweet potato hash & broccolini

**Pan Fried Idaho Trout** - 14 seasoned rice flour, fried garlic-lemon zest-parsley oil, green beans & mushroom wild rice

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

**Andouille Mac N' Cheese** - 12 creamy tillamook cheddar & provolone sauce with broccoli & andouille sausage topped with garlic-panko parmesan crust

**Chicken Linguini with Pesto Cream** - 15 pulled chicken breast, garlic, sage, mushrooms, roasted red peppers, grilled zucchini & yellow squash with grilled bread

**10oz New York Strip\*** - 20 chimichurri, balsamic red onion grilled asparagus, & pan fried potato salad

**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