

## Drafts -

Rainier 3

Ninkasi Vanilla Oatmeal Stout 6

Boneyard Diablo Rojo 6

Migration Patio Pale 6

Ex Novo Eliot IPA 6

Migration Straight Outta Portland IPA

Caldera Ashland Amber

Terminal Gravity Lager

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 Negra 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 7-gls/27-btl

**Yohan Lardy Gamay Noir VDF**, France ‘16  
*fresh aromatics, medium bodied w/ good acid a dry but juicy finish “vin de soif” thirst quencher!* 10-gls/39-btl

**Badia Di Morrona Chianti DOCG**, Italy ‘16  
*earthy undertones & red cherry fruit, full bodied with a soft finish* 8-gls/31-btl

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

**Heron Cabernet**, California ‘16  
*female wine producer. full bodied fruit & black pepper balanced with oaky notes & tannins* 9-gls/34-btl

## White Wine

House White 7-gls/27-btl

**Oro Bello Chardonnay**, California ‘16  
*creamy, smooth, lightly oaked with tropical fruit & meyer lemon* 10-gls/39-btl

**Chateau De La Jousneliere**, Folle Blanche, France ‘16  
*crisp, dry & tart with orchard fruit & citrus finish. great with oysters!* 8-gls/31-btl

**Domain de Echardieres Sauv. Blanc**, France ‘15  
*crisp elegant, prominent citrus & tropical fruits* 8.5-gls/33-btl

**Pike Road Pinot Gris**, Willamette Valley OR ‘15  
*refreshing citrus, lychee and baking spice offer a rich rounded texture* 9-gls/34-btl

**J. Christopher “Cristo Irresisto” Rose**, Willamette ‘17  
*deliscious & refreshing summer rosé with light floral strawberry notes. a true crowd pleaser!* 11-gls/41-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* 39-**btl only**

**Guardian Cellars The Alibi**, Columbia Valley WA ‘12  
*cabernet, merlot, malbec blend. ripe dark red fruits & bits of sage, oak tannins with full mouth feel* 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

**The Flu Shot**

*cardamom infused teachers scotch with ginger puree & lemon served up 10*

**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 10*

**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*

**Pink Cloud**

*vodka, momokowa pearl sake, fresh grapefruit, lemon & a dash of simple served up 9*

**Stellar Mojito**

*rhubarb infused rum muddled with strawberries, mint, sugar & lime topped with club soda 10*

**Fresh-Fashioned**

*tart cherry infused bourbon muddled with fresh pineapple, armarena cherries & bitters with a splash of soda on the rocks 10*

**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 10*

## 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-hoisoin 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**