



**SEASONAL MENU**

**STARTERS**

**Focaccia Flatbread**

Our housemade classic focaccia toasted with crispy bacon, blue cheese, & balsamic onions, finished with cherry tomatoes, extra virgin olive oil, & sea salt. \$10

**Mexican Street Corn Dip GF**

A blend of corn, jalapeno, parmesan, cheddar cheese, green onion, cilantro, & lime. Served warm with house fried tortilla chips. \$9

**SANDWICH**

**Steak & Smoked Cheddar Melt**

Grilled flank steak, smoked Tillamook cheddar cheese, & garlic aioli served open-faced on focaccia and topped with crispy buttermilk fried onions & our house marionberry BBQ sauce. Served with your choice of russet fries, soup, or a green salad. \$16.50

**ENTREE**

**Vietnamese Chilled Shrimp Noodle Bowl GF**

Grilled prawns atop vermicelli rice noodles with cucumber, pickled carrot & daikon, bean sprouts, mint, cilantro, romaine lettuce, green onions, & garnished with toasted peanuts. Served with sides of nuoc cham, a traditional Vietnamese sweet & tangy sauce, & spicy peanut sauce. \$17

**SALAD**

**Chopped Antipasto Salad GF**

Dry salami, provolone, shredded Parmesan, tomato, cucumber, red pepper, artichoke hearts, red onion, basil, & romaine lettuce tossed in our herb-red wine vinaigrette. \$15

**HAPPY HOUR SNACKS**

**Maple Blue Cheese Spread**

Served with pear slices, candied pecans & baguette. 6

**Mexican Street Corn Dip GF**

A blend of corn, jalapeno, parmesan, cheddar cheese, green onion, cilantro, & lime. Served warm with house fried tortilla chips. \$7.5



**FROM THE BAR**

**SEASONAL COCKTAILS**

**Blueberry Gin Rickey**

Beefeater gin, fresh blueberries, fresh lime juice, simple syrup, & soda water. Served over ice. \$9

**Passion Fruit & Lychee Mojito**

Bacardi rum, passion fruit juice, lychee syrup, fresh lime juice, & muddled mint. Served over ice. \$9

**Guava Margarita**

Hornitos Reposado tequila, Cointreau liqueur, guava juice, fresh lime juice, & simple syrup. Served over ice with a sugar rim. \$10

**BEER & WINE**

Anthem Pear Cider on tap. \$6/pint

We also offer a rotating selection of two NW beers on tap. Ask your server for the current offerings or check out our chalk board. \$5.50/pint

We offer a rotating selection of regional, domestic, & international wines. Ask your server for the current offerings or check out our chalk board.

**SPECIALTY COCKTAILS**

**Pho Mary**

Gin & our housemade Pho-infused bloody mary mix, served over ice with a 5-spice salt rim. Garnished with a grass-fed beef skewer, fresh herbs, onions, beans sprouts, & lime \$11

**Citrus Pomegranate Crush**

Absolut vodka, limoncello, San Pellegrino grapefruit, lime juice, & pomegranate syrup, served up. \$10

**Peartini**

Absolut Pear vodka, pear juice, & sweet vermouth, served up. \$10

**Salem Sour**

Pendleton whiskey, lemon juice, simple syrup, & a fruity red wine float, served over ice. \$9.5

**Lavender Lemondrop**

Smirnoff vodka, fresh lemon juice, lavender syrup, & lavender water, served up with a sugar rim. \$9