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

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