AVAILABLE FROM 11AM-3PM & 9PM-10PM

YOUR BARTENDER IS READY TO TAKE YOUR ORDER AT THE BAR

SANDWICHES

SERVED WITH YOUR CHOICE OF CHIPS OR SIDE SALAD OR SUBSTITUTE A CUP OF SOUP 5

Grilled Chicken Salad Sandwich celeriac, pickled red onion, spinach, tarragon aioli-focaccia 18

Grilled Marinated Vegetable Sandwich (hot or cold) butternut squash, roasted mushrooms, bell peppers, red onion, havarti, arugula focaccia 17

Roast Beef Sandwich (hot or cold) arugula, rogue creamery smoky bleu, caramelized onion, tomato-horseradish aioli – focaccia 19

SALADS

Add a protein to your salad: Grilled Chicken Breast (hot or cold) 5 | Steelhead (hot) 10

Local Produce Salad no rotating selection of seasonal greens and vegetables, hazelnut vinaigrette 11

Beet Salad no arrugula, spinach, radish, whipped chevre, marinated fingerling potato, pickled red pearl onion 14

Delicata Squash Salad* no baby kale, dried tart cherry, pecorino romano, caramelized onion vinaigrette 14

SHARE

Meridian Clam Chowder razor clams, bay scallops, bacon, winter vegetables, grilled baguette cup 9 / bowl 15

Oregon Mushroom Miso Soup roasted local mushrooms, leeks, winter vegetables, rainbow chard, soft egg cup 8/ bowl 14

Housemade and Artisan Charcuterie 22

Regional Artisan Cheeses ® one 7 /two 11 /three 16

Vegan Segetarian (i) Dairy-free (ii) Gluten-free
Please inform your server of any dietary restrictions as dishes can be modified.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Local Produce Salad of rotating selection of seasonal greens and vegetables, hazelnut vinaigrette 11

Beet Salad of arugula, spinach, radish, whipped chevre, marinated fingerling potato, pickled red pearl onion 14

Delicata Squash Salad* of above baby kale, dried tart cherry, pecorino romano, caramelized onion vinaigrette 14

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RESTAURANT & BAR

HAND-CRAFTED COCKTAILS

The Haystack Bulliet Rye, Courvoisier, sweet vermouth, Bénédictine, Peychaud's and Angostura bitters 13

Huckleberry Haven 44 North huckleberry vodka, housemade mint simple syrup, fresh lime, sparking wine 13

High Tide Hornitos tequila, Cointreau, fresh lime and orange, olive juice 13

Pacific Sipper Crater Lake vodka, St-Germain, grapefruit juice, mint, sparkling wine 13

BEERS ON TAP

Kiwanda Pre-Prohibition Cream Ale Pelican Brewing Company pint 7

Sea'N Red Irish-Style Red Ale Pelican Brewing Company pint 7

Beak Bender Hoppinated IPA Pelican Brewing Company bottle 8

WINES BY THE GLASS

Sauvignon Blanc 2016 J. Christopher Willamette Valley, OR 12

Pinot Gris 2016 Eyrie Vineyards Dundee Hills, OR 12

Chardonnay 2013 Belle Pente Willamette Valley, OR 13

Pinot Gris NV Kramer "Celebration" Yamhill-Carlton, OR 15

Grenache Rose 2017 Abacela Umpqua Valley Oregon 13

Pinot Noir 2013 Anam Cara Estate Chehalem Mountains, OR 12

Pinot Noir 2015 Elk Cove "La Sirene" Willamette Valley, OR 12

Cabernet Sauvignon 2012 Valley View Applegate Valley, OR 12

Syrah 2015 L'Ecole Columbia Valley, WA 15

Riesling 2017 Paetra "K" Willamette Valley, OR 10

Merlot 2016 Novelty Hill Columbia Valley, WA 12



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