

DINNER MENU

STARTERS

SAUTÉED BRUSSELS SPROUTS

Steamed and sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano cheese. 7.95

GOURMET DEVEILED EGGS*

Applewood smoked bacon, jalapeño, scallions, capers and smoked paprika, with Greek olives. 5.95

HUMMUS & MARINATED FETA

Housemade garlic hummus served with grilled pita, kalamata olives, sundried tomato & basil, marinated feta cheese and cucumber. 9.95

BACON WRAPPED DATES**

Medjool dates stuffed with Gorgonzola cream cheese and almonds, wrapped with maple bacon and roasted until crispy.
Served with balsamic reduction and spring greens. 7.95

CRISPY CALAMARI

Semolina crusted and crispy fried with sambal chili lime sauce. 10.95

SESAME SEARED AHI TUNA*

Spice rubbed and seared rare, sesame slaw, Sriracha aioli, ginger soy glaze and rice noodles. 11.95

SALAD & SOUP

BRUSSELS SPROUTS, QUINOA & GRILLED CHICKEN SALAD**

Shaved raw Brussels sprouts, red & white quinoa, arugula, cranberries, candied walnuts, Zante currants & Asiago cheese, tossed with white balsamic & pomegranate vinaigrette. 12.95

TUSCAN KALE SALAD WITH CURRANTS & ALMONDS**

Fresh Tuscan kale, lemon shallot vinaigrette, Zante currants and shaved asiago cheese. Starter salad 7.95.

ROASTED BEET, ARUGULA & GRILLED CHICKEN SALAD**

Roasted red and yellow beets, baby greens, arugula, grain mustard & lemon vinaigrette, chévre cheese, candied hazelnuts and grilled chicken. 12.95

SEARED AHI TUNA SALAD*

Spice rubbed Ahi tuna seared rare, crisp greens, red peppers, cucumbers and Napa cabbage tossed with ginger wasabi vinaigrette dressing, crispy wonton strips, sesame seeds and soy ginger glaze. 14.95

SOUPS CUP: 4.95 | BOWL: 6.95

ENTRÉES

SEARED ATLANTIC SEA SCALLOPS*

Flash seared with braised Tuscan kale, jasmine rice, fresh thyme and Meyer lemon beurre blanc. 19.95

SESAME SEARED AHI TUNA*

Spice rubbed and seared rare with hoisin glaze and Sriracha aioli, ginger slaw, Asian bok choy vegetables and jasmine rice 18.95

BAJA FISH TACOS

Spice rubbed sautéed cod, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. Served with Santa Fe bacon black beans. 13.95

MAPLE BACON, BLUE CHEESE & CHEDDAR BURGER*

Blue cheese infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream on grilled ciabatta bread. 12.95

BACON WRAPPED MEATLOAF

Wrapped in bacon and slow roasted with sautéed mushrooms, onions, celery, garlic, BBQ sauce and bread crumbs. Served with portabello Gorgonzola demi, Yukon gold mashed potatoes, crispy onion strings and seasonal vegetables. 13.95

GARLIC HERB CRUSTED STEAK*

Rosemary marinated, grilled with a garlic herb crust, horseradish cream, Brazilian chimichurri, smashed red potatoes and seasonal vegetables. 15.95

SCALLOP & PESTO LINGUINE**

Sautéed scallops, garlic, rosemary, smoked bacon, red pepper, onion and capers in a basil pesto cream sauce with Parmesan, Asiago cheese and fried kale. 18.95

BLACKENED SALMON & QUINOA MANGO SALAD**

Fresh Northwest salmon pan seared with Cajun spices, mango quinoa salad, sunflower seeds, grilled asparagus, jalapeño lime beurre blanc and shaved fennel. 19.95

DESSERTS

NORTHWEST HAZELNUT BROWNIE**

Ghirardelli Chocolate, hazelnut & Frangelico infused brownie, creamy vanilla ice cream, housemade caramel & dark chocolate. 5.95

CHOCOLATE SUNDAE

With vanilla ice cream, Ghirardelli chocolate syrup, whipped cream, and a bordeaux cherry. 5.95

**Consuming raw or under cooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.*

***Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.*

CLASSIC COCKTAILS

THE DEVEREAUX

Bulleit Bourbon, St. Germain, lemon juice, simple syrup and sparkling wine.

BULLEIT OLD FASHIONED

Bulleit Rye, cherry bitters, Bordeaux cherries and muddled oranges.

BUFFALO TRACE MANHATTAN

Buffalo Trace Whiskey, Noilly Prat Vermouth, a dash of bitters and Bordeaux cherries.

BLOOD ORANGE MARGARITA

El Jimador Tequila, puréed blood orange, agave nectar, muddled citrus and sweet & sour.

SAZERAC

Bulleit Rye Bourbon, Peychaud's & Angostura Bitters, Pastis de Marseille Ricard and simple syrup.

BURNSIDE SIDECAR

Burnside Bourbon, triple sec, orange juice and sweet & sour.

AÑEJO HIGHBALL

Cruzan Aged Rum, Reed's Ginger Beer, Fee Brothers Orange Bitters, orange curaçao and lime wedges.

MOSCOW MULE

Smirnoff Vodka, lime juice, Reed's Ginger Beer, mint and a lime wedge.

ELDERFLOWER MOJITO

St. Germain Liqueur, Bacardi Silver Rum, triple sec, mint, lime, simple syrup, soda and Sprite.

HOT PINEAPPLE MARTINI

Our house infused habanero pineapple vodka with fresh muddled limes, pineapple juice, triple sec and a splash of sour.

GRAPEFRUIT & BASIL MARTINI

Our house infused ruby red grapefruit vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime, simple syrup and a sugar rim.

RUBY GRAPEFRUIT COSMO

Our house infused ruby red grapefruit vodka with fresh muddled limes, simple syrup and a splash of cranberry juice.

CITRON LEMON DROP

Absolut Citron Vodka, muddled lemons, fresh lemon juice, simple syrup and triple sec.

BLOOD ORANGE COSMO

Absolut Mandarin, blood orange purée, triple sec, lime juice and cranberry.

HUCKLEBERRY LEMON DROP

44 North Huckleberry Vodka, fresh lemon, mint and lemonade.

SPANISH COFFEE

151 Rum, flamed sugar rim with Kahlua, triple sec, coffee and whipped cream.

BEER ON DRAUGHT

Boneyard RPM IPA.....	Bend, Oregon
Fort George Vortex IPA.....	Astoria, Oregon
10 Barrel Apocalypse IPA.....	Bend, Oregon
Ninkasi Total Domination IPA.....	Eugene, Oregon
Deschutes Fresh Squeezed IPA.....	Bend, Oregon
Gigantic IPA.....	Portland, Oregon
Breakside Pilsner.....	Portland, Oregon
Deschutes Mirror Pond.....	Bend, Oregon
Mac & Jack's African Amber.....	Redmond, Washington
Double Mountain IRA.....	Hood River, Oregon
Pelican Tsunami Stout.....	Pacific City, Oregon
Widmer Hefeweizen.....	Portland, Oregon
Blue Moon.....	Golden, Colorado
Stella Artois Lager.....	Leuven, Belgium
Coors Light.....	Golden, Colorado
Seasonal Rotating Tap.....	(ask server for current selection)

BOTTLES & CIDER

Budweiser.....	St. Louis, Missouri
Bud Light.....	St. Louis, Missouri
Coors Light.....	Golden, Colorado
Omission Pale Ale (Gluten Free).....	Portland, Oregon
Pabst Blue Ribbon (Can).....	Milwaukee, Wisconsin
Wyder's Pear Cider.....	Port Moody, Canada
Crispin Original Apple Cider.....	Colfax, California
Corona.....	Mexico City, Mexico
Strongbow Cider.....	Hereford, England
Guinness (16oz Can).....	Dublin, Ireland

WINE

Served by the Glass or Bottle

Korbel Brut Sparkling (Split).....	California
Lunetta Prosecco (Split).....	Italy
Chateau Ste. Michelle Riesling.....	Washington
Ecco Domani Pinot Grigio.....	Italy
Acrobat Pinot Gris by King Estate.....	Oregon
CK Mondavi Chardonnay.....	California
Clos Du Bois Chardonnay.....	California
Underwood Pinot Noir.....	Oregon
Rodney Strong Merlot.....	California
Columbia Crest Merlot-Cabernet.....	Washington
Bodega Norton Malbec.....	Argentina
14 Hands Cabernet.....	Washington