

WINTER MENU



Two Warm Buttermilk Biscuits \$6
Honey Butter

Soup of the Day \$7/cup, \$10/bowl
Add a 3-Cheese Grilled Cheese on Sourdough +\$9
Add a Biscuit +\$2.50

Beer Cheese Dip \$18
Warm Pretzel Sticks, Sliced Kielbasa

Gambas al Ajillo \$17
Spicy Garlic Shrimp, Toasted Baguette

Chef's Choice Tacos \$19
Ask your server for today's selection

Eight Fried Chicken Wings \$16
Buffalo Sauce or Bang Bang Dry Rub,
Served with Bleu Cheese Dressing,
Celery & Carrots

Crispy Calamari \$17
Spicy Brava Sauce, Garlic Aioli

Caesar Salad \$14
Fresh Romaine, Anchovies, Housemade Dressing,
Shaved Parmesan, Lacy Toast

*Add Grilled Chicken \$8, Add Tofu \$6
Add 4 Grilled Shrimp \$10*

Winter Salad \$17
Spinach, Pomegranate Seeds, Goat Cheese,
Parsnip Chips, Orange Segments, White Balsamic
Vinaigrette

*Add Grilled Chicken \$8, Add Tofu \$6
Add 4 Grilled Shrimp \$10*

Chicken Parmesan \$28
Penne alla Vodka

Skillet Turkey Pot Pie \$24
Roasted Turkey & Veggies in Creamy Gravy,
Topped with a Buttermilk Biscuit

Braised Short Ribs \$32
Mashed Potatoes, Roasted Asparagus

Mushroom Risotto \$26
Creamy Arborio Rice, Parmesan, Balsamic Glaze
*Add Grilled Chicken \$8, Add Tofu \$6
Add 4 Grilled Shrimp \$10*

Turkey "Club" Sandwich \$16
House Roasted Sliced Turkey Breast, Lettuce,
Tomato, Applewood Smoked Bacon, Mayo,
Toasted Marbled Rye, Fries & a Pickle
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

Crispy Chicken Sandwich \$17
Pesto Mayo, Mozzarella, Tomato, Arugula,
Pressed Hard Roll, Fries & a Pickle
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

Pork al Pastor Sandwich \$18
Braised Pork, Pickled Red Onions, Grilled
Pineapple, Oaxaca Cheese, Club Roll,
Fries & a Pickle
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

8 oz Cheddar Burger \$18
Lettuce, Tomato, Red Onion, Brioche Bun,
Fries & a Pickle, Add Bacon +\$2
Sub Sweet Potato Fries or Side Salad +\$2, GF Bun +\$2

SPECIALTY COCKTAILS

Gold Rush \$15

Bourbon, Honey Syrup, Lemon

Cranberry Mule \$13

Deep Eddy Cranberry Vodka, Ginger Beer, Lime

Pomegranate Cosmo \$15

Titos, Pom Wonderful, Cointreau, Lime Juice

Espresso Old Fashioned \$14

Bourbon, Grind Espresso Rum, Orange Bitters, Simple Syrup

Winter Mocktail \$6

Pomegranate, Ginger Beer, Lime

WINE

SPARKLING

Prosecco \$11/34

Torresella, Italy

Sparkling Crémant d'Alsace \$39/Bottle

Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$11/34

Lamoreaux Landing, Finger Lakes NY

Pinot Grigio \$13/39

KRIS, Veneto Italy

Sauvignon Blanc \$13/39

Otto's Constant Dream, New Zealand

Chardonnay \$12/37

Bernier, Loire Valley France

Albariño \$14/43

Kentia, Rias Baixas Spain

Chablis \$50/btl

Albert Bichot, Beaune France

DESSERT & AFTER DINNER DRINKS

Espresso Martini \$14

Vanilla & Espresso Vodkas, Bailey's, Kahlua

Nutty Irishman \$14

Frangelico, Bailey's, Jameson, Coffee

Warm Chocolate Lava Cake \$10

Vanilla Ice Cream

Mixed Berry Tart \$10

Vanilla Ice Cream

Brownie Cheesecake \$12

Bourbon Caramel Drizzle

ROSE

Rosé \$14/43

Ame du Vin, Provence France

Sparkling Rosé 350ml \$15

LaLuca, Veneto Italy

RED

Côtes du Rhône \$11/34

Famille Perrin, Rhone Valley France

Montepulciano \$14/43

Umani Ronchi, Abruzzo Italy

Pinot Noir \$13/39

Underwood, OR

Malbec \$12/37

Alamos, Mendoza Argentina

Cabernet Sauvignon \$14/43

Substance, Columbia Valley WA

Cabernet Sauvignon \$78/btl

Chateau Buena Vista, Napa Valley CA

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please inform your server if you have any allergies before placing your order.

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford