

Drafts - 6

Migration Straight Outta Portland IPA
Caldera Ashland Amber
Terminal Gravity Lager
Seasonal Selection*
**ask your server about our rotating tap*

Growlers To-Go 5-new/15-fill

Bottles

16oz Domestic Can 3
Session Lager or Dark 3.50
Select Micro Brew Can 4.5
Budweiser or Bud Light 3.25
Coors Light 3.25
Stella Artois 3.75
Pacifico 4
Widmer Hefeweizen 4
Guinness Pub Can 4.5
Dundee Porter 4.5
Omission Gluten-Free 4.5
Finn River Black Currant Cider 11 • 500 ML
Woodbox Cider 9.5 • 500 ML
Jester and Judge American Apple Cider 5
Buckler Non-Alcoholic 3.5

NON-ALCOHOLIC BEVERAGES

Sodas 2 • rc products
San Pellegrino 3
Iced Tea or Hot Tea 2
House Made Double Ginger Beer 3
Drinking Vinegar and Soda 4
Italian Sodas 3
Lemonade 3 • strawberry 3.5
Root Beer Float 4.5
Happy Cup Coffee or Cold Brew 3

Red Wine

House Red 6-gls/24-btl

Domaine de l'Amauve Grenache Syrah, France '16
dry black raspberry fruit, lush texture & a quenching finish 8-gls/31-btl

Col de Mondo Montepulciano, Italy '15
flavors of earthy cherry & blackberry, bright acidity. organic 8-gls/31-btl

Elk Cove Pinot Noir, Willamette Valley OR '14
delicious black cherry & wild berry with floral accents, immediately enjoyable 11-gls/41-btl

Familia Montana Rioja Crianza, Spain '12
ripe black balsamic fruit aromas, full body with fruity finish 8.5-gls/33-btl

White Wine

House White 6-gls/24-btl

Bernier Chardonnay, France '15
vibrant, un-oaked, wonderful with fish 8.5-gls/33-btl

Chateau de la Ragotiere Muscadet, France '15
dry, fresh sur lie. perfectly paired with oysters!! 9-gls/34-btl

Domain de Echardieres Sauv. Blanc, France '15
crisp elegant, prominent citrus & tropical fruits 8.5-gls/33-btl

Pike Road Pinot Gris, Willamette Valley OR '15
refreshing citrus, lychee and baking spice offer a rich rounded texture 10-gls/39-btl

Domaine La Colombe Rose, France '16
bright floral grapefruit & watermelon notes with a fresh herbal nose 8.5-gls/33-btl

SPARKLES

Althea Valdobbiadene Prosecco, Italy NV 10-gls/39-btl
superiore D.O.C.G. brut

Clara C Sparkling Rose, Italy NV 9-gls/34-btl
100% pinot noir

Cleto Chiarli Lambrusco, Italy NV 8-gls/32-btl

By The Bottle Wine

Saffron Fields Chardonnay, Willamette Valley OR '14
vanilla from french oak, peach blossom & fresh apricot 65-btl only

Von Winnings Riesling, Germany '15
dry & balanced, residual sugars & apricot finish 39-btl only

Saffron Fields Heritage Clones Pinot Noir, OR '13
willamette valley grapes, soft herbs with rich plum 65-btl only

J. Christopher Chehalem Mt. Pinot Noir, OR '14
traditional willamette valley pinot with subtle tannins & long elegant finish 48-btl only



.....Signature Cocktails.....

Rose Milk and Honey

earl grey rum, rose water, honey, vanilla & cream shaken on the rocks 9

The Capricorn

vodka, strawberry puree & black peppercorn syrup with a salt and pink peppercorn rim served up 9

Cumin Centipede

cumin tequila muddled with bell pepper, cucumber & a touch of cilantro served up with a salted rim 9

Tom Kah*

*thai bird chili infused vodka, lemongrass-cilantro simple syrup, coconut cream and lots of fresh lime 9
*chili infused means it's HOT y'all!**

Lavender Gin Lemon Drop

lavender infused gin, fresh squeezed lemon, creme de violette & a lavender sugared rim 9

Rosemary Pear Martini

clear creek pear brandy, gin, rosemary simple syrup & fresh citrus 9

Orange Blossom

orange infused cruzan rum, aperol, fresh citrus & orange bitters served up 9

.....Sparkling Cocktails.....

When in Rome

blood orange, rosemary, cocchi americano & champagne on the rocks 8

Sparkling Elderflower Punch

lambrusco, st germain, citrus & soda served on the rocks 8

Tart Cherry-Aperol Spritzer

aperol, balsamic-cherry puree & champagne served on the rocks 8

The Cleanse

roibos whiskey, real maple syrup, fresh lemon & cayenne served piping hot... your liver will thank you! 9

Fresh-Fashioned

tart cherry infused bourbon muddled with fresh pineapple, armarena cherries & bitters with a splash of soda on the rocks 9

Banana Habanero Pain Killer*

*habanero rum, banana puree, coconut, pineapple & OJ on the rocks topped with nutmeg 9
*habanero peppers are spicy, folks.... not for the timid**

Hibiscus-Acai Margarita

hibiscus-acai berry infused tequila shaken & layered with house sour mix 8

Blood Orange Negroni

*fresh blood orange juice, gin, campari & sweet vermouth served up 9
*this cocktail is wonderfully bitter-NOT sweet**

Ruby Rye Manhattan

rye whiskey, ruby port & cherry-balsamic reduction with cherry and chocolate bitters, choose up or rocks 9

Guava-Ginger Mimosa

ginger liqueur, fresh guava puree and lots of champagne 8

The Remedy

strawberry-orange drinking vinegar & champagne over ice 7

Chelsey's Bellini

absolut pears vodka, peach puree & champagne in a flute 7

Starts.....

Oregano Fry Bread - 5 basil crème fraiche and tomato puree

Soup of the Day - 3/5 with fresh grand central bread

Oysters on the Half Shell* - **10** per half doz. • **18** per dozen (**available 4pm-10pm**)

*Nevor shellfish farms, Netarts Bay, Oregon: owned and operated by Travis Oja
habanero-cilantro mignonette and blood orange champagne granita*

Smoked Fish Platter - 14 cold smoked salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

Cheese Platter - 15 rogue blue cheese, face rock cheddar, brie, briar rose goat, rotating selection, roasted garlic, cured bacon, seasonal fruit, red wine caramel & grand central baguette

Basil and Garlic Prawn Skewers - 11

basil, chili and garlic prawns, napa cabbage-bell pepper slaw & coconut cashew sauce

Mediterranean Platter - 13

pita, house made hummus, local hazelnuts, olives, roasted red pepper, marinated red onions, cucumber, tomato, pepperoncini and harissa

Mussels Diabla - 14 spicy white wine, garlic & tomato broth (...also available in a ginger sake broth)

Chicken Paté - 9 prosciutto wrapped with apple onion jam, pear mustard, bread & crackers

Citrus Chili Shrimp Ceviche - 10

orange, radish, avocado, lime, cilantro, green onion, bell pepper, & tomato served with fresh tortilla chips

Charcuterie Plate - 15

paté, napoli, copa, schiacciata piccante, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread

Starter Salads.....

proudly serving Millenium Farms organic greens • add chicken: pulled, crispy or grilled - \$4

Field Greens - 4/7

fried shallots & cherry tomatoes in house sherry vinaigrette

Caesar Salad - 5/8

whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

Old House Dahlia Salad - 7/10

shaved dahlia tubers, fennel, fresh citrus, pears, & candied almonds in a cranberry vinaigrette topped with dahlia chips

Black Kale Salad - 7/10

purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

Entree Salads.....

proudly serving Millenium Farms organic greens

Apple and Beet Salad - 10 rogue blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette

Chicken Salad with Crispy Bacon - 12 chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing

Smoked Trout Salad - 13

house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing

Sesame Chili Chicken Salad - 12 crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

Dinner.....

proudly serving Portland Ketchup

Panko Crusted Fish and Chips - 14 remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

Lamb Burger* - **14**

anderson ranch lamb, brier rose goat cheese, roasted red peppers, marinated onions & red pepper aioli served with fries

Quinoa-Mushroom Veggie Burger - 9 vegan patty. served with fries • add cheese – **1**

Burger Burger* - **12** 6oz. cascade natural beef with fries • add cheese – **1**

Chipotle Elk Burger* - **13** 6oz. elk patty with crispy onions, pepper jack cheese & chipotle mayo, served with fries

Slaw Dog - 10 local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard and french fries

Four Horsemen Pulled Pork Sandwich - 12

*braised carlton farms pork topped with napa cabbage-bell pepper slaw on ciabatta, with sweet potato fries
choose four chili hot sauce or bourbon bbq sauce*

following items not available after 10pm.....

Country Meatloaf - 15 sriracha-hoisin glazed with red wine carrots, mashed potatoes & gravy

Catch of the Day* - **17** paprika dusted with potato pancake, sauteed peppery greens & sorrel aioli

Chicken Fried Chicken - 15 panko coated cascade natural thigh with gravy, bacon braised greens & mac n' cheese

Pan Fried Idaho Trout Picatta - 14 seasoned rice flour, white wine lemon caper sauce, broccolini & mushroom wild rice

Jamaican Jerk Chicken - 14 cascade natural chicken breast with pineapple salsa, coconut black beans & coconut rice

Andouille Mac N' Cheese - 13

creamy tillamook cheddar & provolone sauce with broccoli & andouille sausage topped with garlic-panko parmesan crust

Chicken Linguini with Sage Cream - 15

pulled chicken breast, butternut squash, broccoli, wild mushrooms and parmesan with grilled bread

8oz Grilled Sirloin* - **18**

chanterelle butter with mashed potatoes & apple cider vinegar brussels sprouts

Coconut Snapper - 15 cilantro, lime, coconut milk & garlic marinade with coconut black beans & coconut rice

there may be an upcharge for substitutions

seating is limited, please be courteous of others waiting. AKA no camping please

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