



## AUGUST SPECIALS

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### 🍷 **TEKIWI** 🌿 ☐☐

*fresh muddled kiwi and lime shaken with milagro silver tequila, triple sec, sour, and a bit of simple syrup strained onto fresh ice* 8.5

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### **SMOKED SALMON BENEDICT** \*

*house smoked salmon, poached eggs, spinach, tomato, onion, on english muffin and covered with hollandaise sauce, served with breakfast potatoes* 15

🍷 Territorial Riesling, Willamette Valley 2014 7.5

### **NORTHWEST CHEESE PLATTER**

*our house smoked salmon and an assortment of smoked provolone and fontina cheeses, crostini, artichoke tapenade, pistachios, apples, grapes, jam and mesclun greens* 15

🍷 di Lenardo Chardonnay, Venezia Giulia IGT  
2015 7.5

### **FRENCH BRÄT**

*Guinness brät with house spiced sauerkraut, truffle aioli, garlic butter and mesclun greens on grilled french bread served with choice of cheese fries or caesar salad* 16

🍷 Falling Sky Wolkig Hefe | 4.9% ABV 4.5

### **CHAMPAGNE PASTA**

*linguini, collard greens and bacon, tossed in our champagne-basil cream sauce and parmesan, topped with fire-roasted tomato puree, served with choice of soup or salad* 17 | add salmon 4

🍷 French 75 8.5

### **ISLAND IN THE SKY** 🍷 ☐☐

*almond meringue floating in cointreau-infused crème anglaise, garnished with whipped cream, kiwi and raspberry* 12

🍷 Tekiwi 8.5

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### **CHOCOLATE PEPPERMINT PIE** 🌿 ☐☐

*chocolate and peppermint cheesecake in a dark chocolate shell and crust of walnut and date. gluten & dairy free* 11

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\* available during breakfast hours; tue-sun 9AM-2PM

🍷\* available vegetarian / 🌿 vegan / ☐☐ gluten-free

🍷 suggested beverage pairing for additional charge