

Winter

SEASONAL FEATURES



Grilled Salmon Cakes

Fresh salmon, panko, flat top grilled and topped with Sriracha aioli, balsamic marinated tomatoes and arugula. 10.95

Chipotle Hummus & Flatbread

Chickpeas, tahini paste, chipotle peppers, garlic, lemon, extra virgin olive oil, and grilled flatbread. Served with red peppers, cucumber, jicama, kalamata olives, pepperoncini and feta cheese. 9.95

Mediterranean Chopped Salad

Peppered turkey breast, chopped romaine, arugula, and mesclun lettuce, toscano salami, cucumber, grape tomato, pepperoncini, smoked mozzarella & feta cheese, basil, kalamata olives, roasted corn, red & white quinoa, and lemon basil vinaigrette. 12.95

Banh Mi Sandwich

Toasted ciabatta, sriracha aioli, spice roasted pork, cucumber slices, pickled carrot, daikon radish, jalapeno, and cilantro leaves with choice of hand cut fries, Napa slaw or salad. 11.95

Spicy Meatball & Roasted Fennel Pizza

House made sausage meatballs, garlic basil roma tomato sauce, roasted fennel, pepperoncini, feta cheese, Spanish olives, reggiano and four cheese blend. 15.95

Bronzed Mahi Mahi**

Flat-top seared with cajun spices, passion fruit beurre blanc and sweet Thai chili sauce. Served with jasmine rice and Asian vegetables. 22.95

Peppercorn Beef Tenderloin Tips*

3-peppercorn rub, Black Butte Porter demi, roasted red peppers, mushrooms, white cheddar mashed potatoes and seasonal vegetables. 20.95

Grilled Ribeye Steak

Center cut Ribeye Steak seasoned with our steak rub and grilled with roasted garlic butter. Served with white cheddar mashed potatoes, sautéed brussels sprouts and butternut squash. 28.95

Add grilled prawns 4.95

DESSERT

Jameson's Bing Cherry Bread Pudding

Baked with Irish whiskey and dried Bing cherries. Served with whipped cream and whiskey caramel. 7.5



SEASONAL COCKTAILS

SALTED CARAMEL MOROCCAN COFFEE : 51 Rum, Kahlua, Irish cream, Buttershots, caramel, coffee and Kosher salt. 8

MAPLE OLD FASHIONED : Bulleit Rye Bourbon, pure maple syrup, orange, lemon, Cherry Angostura Bitters and soda water. 10

ROTATING TAPS

WIDMER BRRR : Widmer's Seasonal Ale with a bold hop flavor and a malty sweet finish. 7.2% ABV

FREMONT BREWING FIELD TO FERMENT : Freshly harvested hops from Yakima, WA brewed to create a fresh hop pale ale. 6% ABV

PELICAN TSUNAMI STOUT : A full body stout and a dense creamy head combine in a rich espresso-like finish. 7% ABV

ALAMEDA YELLOW WOLF IMPERIAL IPA : Yellow Wolf has enough intensity to satisfy even the most ardent hopheads. 8.2% ABV • 13 oz pour

WINES

WILLAMETTE VALLEY VINEYARDS : Pinot Gris / Oregon / 6oz glass - 9.5 / 9oz glass - 12.5 / Bottle - 29

KINGS RIDGE : Pinot Noir / Oregon / 6oz glass - 9.5 / 9oz glass - 12.5 / Bottle - 29

We accept all major credit cards - No checks please

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

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