

SHAREABLES

HOUSE NUT MIX // 4

*assorted nuts, sweet butter brown sugar (V)
large size +4*

PEARL OLIVE SKEWERS // 7

*house marinated calamata & green manzanilla
olives, roasted bacon*

SEASONAL CANAPE // 8

*toasted sliced bread, melted goat cheese, roasted
butternut squash, herb gremolata (V)
add prosciutto or soppressata +3*

CHARCUTERIE BOARD // 13

*selection of meats, cheeses, olives, nuts,
served with naan bread and pickled vegetables
add additional person +9*

ROSEMARY FRIES // 7

truffle +2

POUTINE // 13

*PNW rosemary fries, beef demiglace, cheese curds
add oven-baked chicken +5*

FLATBREAD // 13

*wheat flatbread, pesto, grilled artichoke, roasted
tomato, roasted garlic, mozzarella, balsamic glaze
add chicken or prosciutto +5
sweet potato flatbread (GF option)*

MAINS

A21 SEASONAL SALAD // 12

*winter squash, mixed greens,
columbia red wine vinaigrette (Veg)
add chicken +5*

CRUNCHY TOFU SALAD // 12

*crispy tofu bites, sweet chili sauce, mixed greens,
grapes, radishes, orange slices, almonds,
toasted sesame seeds (Veg)*

SALMON SLIDERS // 14

*three alaskan salmon sliders, house-made tartar
spread, mixed greens, toasted bun*

WAYGU SLIDERS // 14

*three waygu beef sliders, house-made bacon jam,
mixed greens, toasted bun
add aged cheddar or brie fondue +3*

TRUFFLE MOZZARELLA GRILLED CHEESE // 12

*melted mozzarella, truffle oil, sliced avenue bread
add chicken or braised short rib +5*

SHORT RIB STEAKS // 18

*braised in columbia red wine, served with pickled
vegetables, pearl potatoes*

| V = Vegetarian | GF = Gluten Free | Veg = Vegan |

*Please be aware: consumption of raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness. Let
your server know of any food allergies or sensitivities. Service charge of
20% will be added to the total bill for parties of 6 or more.*