

BEER

(CRAFT 16OZ PINTS)

10 BARREL PUB BEER	5	MIGRATION CANNONBALL RED	8
PFRIEM PILSNER	8	10 BARREL IPA	8
SUN RIVER PALE	8	BONEYARD RPM	8
		WORTHY STOUT	8

RED

HOUSE RED BLEND	9 / 32
JJ - PINOT NOIR - OREGON	15 / 60
FRANCO SERRA - NEBBIOLO - ITALY	12 / 44
DISRUPTION - CABERNET SAUVIGNON - WASHINGTON	11 / 42
ANDELUNA 1300 - MALBEC - ARGENTINA	11 / 40

WHITE

HOUSE WHITE	9 / 32
TEPA - SAUVIGNON BLANC - NEW ZEALAND	10 / 38
SOLENA - PINOT GRIS - WASHINGTON	12 / 44
HOUSE OF BROWN - CHARDONNAY 2019 - CALIFORNIA	11 / 42

WINE

ROSÉ

HOUSE ROSÉ	9 / 32
CÔTES DU RHÔNE - RÉSERVE 2020 - FRANCE	11 / 44

BUBBLES

HOUSE BRUT - FRANCE	8 / 30
BISOL JEIO - PROSECCO - ITALY	10 / 49

LIQUOR

WELL PACKAGE (\$8 PER DRINK)

OLD GRAND DAD BOURBON
JIM BEAM RYE
SAUZA HACIENDA SILVER TEQUILA
PINNACLE VODKA
GILBEY'S DRY GIN
CRUZAN RUM

CALL PACKAGE (\$10 PER DRINK)

MAKER'S MARK
BULLEIT RYE
CAZADORES REPOSADO
TITO'S VODKA
AVIATION GIN
KRAKEN AGED RUM

PREMIUM PACKAGE (\$15 PER DRINK)

BASIL HAYDEN BOURBON
KNOB CREEK RYE
EL TESORO REPOSADO
GREY GOOSE VODKA
BOMBAY SAPPHIRE
RON ZACAPA

* CUSTOM COCKTAIL MENUS AVAILABLE

* SPECIAL ITEMS AVAILABLE UPON REQUEST

PLATTERS

SERVES 15 PEOPLE

CHEESE BOARD	115
Assorted cheeses, house candied nuts, fruit, crackers	
CHARCUTERIE BOARD	150
Cured meats, assorted pickled items, nuts, dried fruit and mustard served with crackers	
CRUDITE	95
Fresh vegetables, dill buttermilk dressing	
SEASONAL FRUIT PLATTER	115
Selection of seasonal fruits	
SPINACH AND ARTICHOKE DIP	100
Served with assorted vegetables, bread and crackers	

SMALL BITES

SERVES 15 PEOPLE - 2 BITES PER PERSON

MUSHROOM BLUE CROSTINI	75
Sautéed mushroom, blue cheese crumbles, greens, balsamic drizzle	
STEAK CROSTINI	115
Marinated steak, greens, chimichurri	
WARM BAVARIAN PRETZEL STICKS	60
Served with stone ground mustard, and house made beer cheese	
SMOKED WINGS	100
Dry rubbed and cherrywood smoked, served with choice of sauce (sweet chili, BBQ, buffalo)	
ARANCINI	60
Risotto with mozzarella, fontina cheese, herbs, served with marinara	
STUFFED MUSHROOMS	60
Baby portobellos stuffed with cheese and herbs	
NUTS AND BOLTS	50
Bar snack mix, with assorted nuts, pretzels, seasoned crisp mix	

SALADS

SERVES 15 PEOPLE

CLASSIC CAESAR	115
Romaine, parmesan, Caesar dressing	
*contains anchovy *croutons available on side	
SIMPLE MIXED GREENS	85
Mixed greens, cucumber, cherry tomato, watermelon radish, croutons, sherry vinaigrette	
*croutons available on side	
APPLE PECAN SALAD	115
Fresh mesclun mix, house candied nuts, slivered Northwest apples, dried cranberries, feta cheese crumbles, house vinaigrette	
PASTA SALAD	115
Chef's choice pasta, cherry tomatoes, cured meat, olives, cheese, pepperoncini, red onion, fresh herbs	
GERMAN POTATO SALAD	115
Red potatoes, bacon, Dijon mustard, garlic, apple cider vinegar, fresh herbs	
ORZO SALAD	115
Orzo, garbanzo beans, cherry tomatoes, red onion, basil, mint, red wine vinaigrette	

SLIDERS

SERVES 15 PEOPLE - 2 SLIDERS PER PERSON

THE ROW	110
Beef patty, fry sauce, lettuce, provolone, pickle, slider bun	
SMOKED BBQ PORK SLIDERS	110
Dry rubbed smoked pork shoulder, pickle slaw, housemade BBQ sauce, slider bun	
THE CLUCKER	110
Grilled chicken, ranch, lettuce, tomato, slider bun	
GARDEN	110
Marinated portobello mushroom, hummus, roasted red peppers, pickled red onion, greens, slider bun	
CLASSIC	110
Beef patty, sautéed onions, cheddar cheese, mustard and ketchup, slider bun	

ENTREES

SERVES 15 PEOPLE

PRODUCE BOWL	140
Curried quinoa, seasonal vegetables, red pepper coulis	
SHRIMP AND TARRAGON	150
Shrimp, fettucini, garlic, white wine tarragon sauce, red pepper flakes	
MAC AND CHEESE	100
Chef's recipe with pasta, assorted cheeses, and roasted seasonal vegetables	
[Add Chicken or Bacon: 150]	
PASTA POMODORO	100
Rich tomato and basil sauce on top of spaghetti noodles topped with shaved parmesan	

PROTEINS

SMALL SERVES 15 / LARGE SERVES 30

*All proteins come with your choice of sauce. Prices may vary due to market price changes

SALMON FILET	110/200
MARINATED STEAK	125/220
MARINATED CHICKEN	100/180
ROCK FISH	100/180
PULLED PORK	70/125
PORTABELLO MUSHROOM	50/85

SAUCE CHOICES

- CHIMICHURRI
- ROMESCO
- BBQ SAUCE
- PICCATA
- MISO HONEY
- WHITE WINE & HERB SAUCE

SIDES SERVES 15 PEOPLE

BRUSSELS SPROUTS	70
HERB ROASTED POTATOES	60
SAUTEED SEASONAL VEGETABLES	60
FRENCH FRIES	60
SWEET POTATO WAFFLE FRIES	75
GRILLED MEXICAN STREET CORN (30 pieces)	60
DINNER ROLLS (30 pieces)	30
JALAPENO CORNBREAD (30 pieces)	45
GLUTEN FREE BREAD (per person)	4
GLUTEN FREE CRACKERS (per person)	2

DESSERT

SERVES 15 PEOPLE

BROWNIE BITES (30 pieces)	80
Bite sized double chocolate brownies dusted with powdered sugar	
COOKIE PLATTER (30 pieces)	60
An assortment of house made cookies	
CHEESECAKE BITES (30 pieces)	80
Classic cheesecake with graham cracker crust topped with fresh berries *can be made gluten free upon request	
S'MORES (30 pieces)	80
Graham cracker, toasted marshmallow, and dark chocolate dusted with powdered sugar	
GLUTEN FREE BROWNIE BITES (per person)	4
GLUTEN FREE COOKIES (per person)	5

For booking details, please contact:

Kylie Forslund

(503) 729-5668

info@producerowcafe.com