

previews

PORTOBELLO FRIES - Thick sliced portobello, herb battered and fried golden. Served with tarragon ranch.	9
POTATO SKINS - Crispy potato halves, melted cheddar, jack, and cotija cheeses with Applewood bacon. Served with sour cream and green onions.	9
CALAMARI - Breaded strips of calamari steak served with a sweet chili dipping sauce.	9
NACHOSTADA - Melted Tillamook cheddar and jack cheese over zesty black bean puree. Served with sour cream, pico de gallo and guacamole. Add bacon -3- Add chicken or steak -5-	9
SPINACH ARTICHOKE DIP- Baby spinach blended with green chilies, red bell peppers, kasserie cheese, artichoke hearts and served with tortilla chips.	9
SPICY CHEESE CURDS - Golden fried Wisconsin cheese curds with a little kick. Choice of dressing.	10
PRETZEL STICKS - Fresh, soft baked pretzel sticks with bacon beer cheese dipping sauce and whole grain mustard.	9
HUMMUS – House made hummus, grilled pita bread, grape tomatoes, feta cheese, cucumber and Kalamata olives. Add house made falafel -3- As a wrap -3-	10
HOUSE FRIES - Golden brown fries seasoned with salt. Add truffle sea salt and grated parmesan cheese -2-	7
LOADED FRIES - Fries with lardon bacon, parmesan cheese, fresh herbs, roasted garlic and truffle sea salt.	10
SWEET POTATO FRIES - Crispy sweet potato fries with Cajun seasoning. Served with bbq sauce.	8

greens

SPINACH SALAD - Bacon, candied pecans, fresh strawberries and goat cheese tossed in balsamic vinaigrette. Add chicken -4- steak or shrimp -5- salmon -6-	11
CAESAR - Chopped romaine dressed with our Caesar dressing, parmesan cheese and garlic croutons. Add chicken -4- Add shrimp -5- Add salmon -6- As a wrap -3-	10
COBB SALAD – Garden salad made with chopped salad greens, tomato, crisp bacon, roasted chicken breast, hard-boiled egg, avocado and crumbled Bleu cheese with choice of dressing. Choice of honey mustard, spicy ranch, tarragon ranch, ranch, bleu cheese or lemon vinaigrette	13

pizzas

CHEESE - Marinara, mozzarella, provolone and parmesan. Add Pepperoni -1.5-	9
MEAT LOVERS - Marinara, sausage, pepperoni, bacon, mozzarella, provolone and parmesan.	12.5

wraps and sandwiches

BLOCKBUSTER BURGER* - 1/2 lb. all natural northwest beef patty, lettuce, tomato, house spread and pickles, on a toasted brioche bun. Served with house fries. Add truffle sea salt and grated parmesan cheese -2-	15
SPECIAL EFFECTS - Tillamook cheddar, American, Pepper Jack, Bleu cheese, Provolone, Swiss, avocado, bacon, fried egg, sautéed mushrooms, grilled onions, gluten-free bun	1.5 ea.
PHILLY CHEESE STEAK - Sirloin steak with sautéed mushroom, onions, peppers, provolone cheese, and cheddar cheese on toasted Amoroso Italian bread. Served with house fries. Add truffle sea salt and grated parmesan cheese -2-	12
BURGER SLIDER - Choice ground beef slider, American cheese, lettuce, pickles, tomato and house spread. Served with house fries. Add truffle sea salt and grated parmesan cheese -2-	12
CITRUS GRILLED SALMON SANDWICH - Citrus grilled Atlantic salmon, pickled onions, baby arugula and remoulade sauce on a toasted brioche bun. Served with house fries. Add truffle sea salt and grated parmesan cheese -2-	14
PESTO CHICKEN PANINI- Roasted chicken breast, basil pesto, mozzarella, parmesan, roma tomatoes, and balsamic vinegar. Served with house fries or tomato bisque.	12
GRILLED CHEESE AND TOMATO BISQUE - Smoked gouda, sharp cheddar cheese, tomato & bacon on grilled sourdough. Served with a house made basil tomato bisque.	11
TURKEY CLUB - Sliced smoked turkey breast, provolone, bacon, lettuce, tomato and mayonnaise on a toasted ciabatta bun. Served with house fries. Add truffle sea salt and grated parmesan cheese -2- Add avocado or fried egg -1.5-	11
BUFFALO CHICKEN WRAP - Breaded chicken drizzled with hot buffalo sauce, celery, tomato, lettuce and bleu cheese dressing in a garlic herb wrap. Served with house fries. Add truffle sea salt and grated parmesan cheese -2-	13

features

YAKISOBA - Stir fried soba noodles with mixed vegetables, bacon, tomato, pickled ginger, and pickled daikon. Add chicken -4- Add shrimp -5- Add salmon -6-	12
BARBACOA TACOS - Beef barbacoa on a corn tortilla, Cotiji cheese, onion relish, cilantro slaw and served with salsa Verde.	14
FISH TACOS - Grilled Cod fillets on corn tortillas with Cotiji cheese, onion relish and served with salsa Verde.	13
LEMONGRASS CHICKEN SKEWERS – Grilled marinated lemongrass chicken skewers served with a savory, spicy Korean bbq sauce. Served with seasonal vegetables. Substitute side salad or house fries.	12
BEER BATTERED COD FILLETS - Golden fried and seasoned with Old Bay and served with house fries, tartar sauce and lemon. Add truffle sea salt and grated parmesan cheese -2-	14
MAC & CHEESE - Macaroni with Tillamook cheddar, parmesan and bleu cheeses, shallots and garlic topped with toasted bread crumbs. Add bacon -3- Add grilled chicken, buffalo chicken, or sausage -4- Steak -5- Gluten Free Noodles -2- <i>SPECIAL EFFECTS - Avocado, jalapeno, portobello mushrooms, caramelized onions</i>	13 1.5 ea.
BUTTERMILK CHICKEN TENDERS - Hand dipped and breaded with our special house seasoning. Served with house fries and choice of dipping sauce. Add truffle sea salt and grated parmesan cheese -2-	13

* Meat will be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

*Automatic 20% Gratuity will be applied to groups of 8 or more.

bubbles

		5 oz. Glass	Bottle	Acclaim
Chandon Brut Classic by Moët - 187ml split bottle	California	NA	15	WS 89
La Marca, Prosecco	Veneto, Italy	8.50	34	WS 90
Mia Dolcea Moscato, Moscato	Piedmont, Italy	8.50	34	
Argyle Brut 2013	Willamette Valley, Oregon	13.00	52	WS 90
Veuve Clicquot	Champagne France	24.50	98	WW 92
Schramsberg "Mirabelle" Brut Rosé	North Coast, California	13.50	54	RP 90

dry whites & rosé

Dark Horse 2015, Sauvignon Blanc	California	8.00	32	TP 91
Mondavi Fume Blanc 2014, (Lightly Oaked) Sauvignon Blanc-Semillon	Napa, California	9.50	38	WS 90
Acrobat by King Estate 2015, Pinot Gris	Oregon	9.00	36	WE 91
Archery Summit 2015, Pinot Gris	Willamette Valley, Oregon	10.00	40	
Elk Cove 2016 Pinot Noir Rosé	Willamette Valley, Oregon	9.75	39	
Dark Horse 2016, Grenache Rosé	California	8.25	33	
Miraval 2015 Organic Rose by Brad Pitt, Angelina Jolie & the Perrin family	Cotes de Provence, France	14.50	58	WE 91
Jordan 2014, Chardonnay	Sonoma County, California	15.50	62	WE 91
Chateau Ste Michelle "Mimi" 2013, Chardonnay	Horse Heaven Hills, Washington	8.50	34	WE 90
Kendall Jackson Vintners Reserve 2015, Chardonnay	Sonoma County, California	12.50	50	WS 91
Chehalem INOX 2014 Unoaked Chardonnay	Willamette Valley, Oregon	11.50	46	WE 91
Poggio al Tesoro Solosole Vermentino 2015	Tuscany, Italy	10.50	42	RP 92

sweet

Dry Creek 2016 Chenin Blanc	Dry Creek, California	9.00	36	WW 92
Dr. Loosen 2015, Riesling	Germany	8.75	35	
Kung Fu Girl 2015, Riesling (semi-sweet)	Columbia Valley, Washington	8.00	32	WS 91

light reds

Louis Latour "Chameroy" 2015, Gamay Noir	Beaujolais Villages, France	8.75	35	
J 2015, Pinot Noir	Sonoma, California	9.75	39	WR 93
Willakenzie Estate Gisèle 2014 Pinot Noir	Willamette Valley, Oregon	13.50	54	WE 91
Raptor Ridge 2014, Pinot Noir	Willamette Valley, Oregon	14.50	58	JS 94
Ken Wright 2014, Pinot Noir	Willamette Valley, Oregon	16.00	64	WE 91

big bold reds

Evodia Old Vine 2014, Grenache	Spain	8.00	32	RP 90
Alamos 2015, Malbec	Mendoza, Argentina	8.50	34	
ConConnan 2014, Cabernet Sauvignon	Paso Robles, California	8.75	35	WE 91
7 Deadly Zins by Michael David 2014, Zinfandel	California	9.00	36	RP 90
Gnarly Head 2014 Merlot	California	7.50	30	WE 90
Louis Martini 2013, Cabernet Sauvignon	Sonoma, California	10.00	40	WE 90
Columbia Crest H3 2013, "Les Chevaux" Syrah, Merlot, Viognier, Cab Franc	Columbia Valley, Washington	8.75	35	WS 90
Seven Falls 2014, Cabernet Sauvignon	Wahluke Slope, Walla Walla WA	11.00	44	WE 91
Orin Swift Abstract 2015, Red Blend	Napa Valley, California	19.50	78	RP 94
Duckhorn 2014, Cabernet Sauvignon	Napa Valley, California	25.00	100	W&S 95
Famille Perrin 2014, Grenache - Syrah	Côtes du Rhône Villages, France	8.50	34	

port

Locations "E4" by Dave Phinney 2013 Garnach Tempranillo Monastrell Garignan	Spain	11.50	46	RP 93
Casa Smith Cerva 2014, Barbera	Columbia Valley, Washington	11.00	44	RP 91
Allegrini Valpolicella 2015, Cornivina, Ronnelo	Veneto, Italy	9.50	38	D 93
Dark Horse Red Blend 2014 Tempranillo, Cabernet, Syrah, Merlot, Malbec	California	8.00	32	
L'Ecole 2014, Syrah	Walla Walla, Washington	15.00	60	WS 92
North by Northwest by King Estate 2013, Merlot-Cab-Syrah	Columbia Valley, Washington	9.50	38	WE 90
Borgo Scopeto Chianti Classico 2013, Sangiovese	Chianti, Italy	9.25	37	JS 91
Michael David Petite Pelit 2015, Peitite Sirah	California	10.75	43	WE 92

Quinta do Noval LBV Single Quinta Port 2009 3oz Pour	Portugal	9.50	38	RP 94
Warre's "Otima" 10 Year Tawny Port (500 ml) 3oz Pour	Douro, Portugal	12.00	48	WE 91